



WORLD TRADE CENTER®
SEATTLE

SPRING MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY JOSH CEGIELSKI & DYLAN MONROE
OPEN TUESDAY - THURSDAY 11:30 AM - 2:00 PM

SOUP & SALAD

Add Chicken 6 | Add Flat Iron Steak 8 | Add Wild Sockeye Salmon* 8 | Add Ling Cod* 8

La Panzanella Salad Veg
Organic Spring Mix,
Cherry Tomatoes, Red Onions,
Parmesan Cheese, Cucumbers,
Toasted Artisanal Bread,
Red Wine Vinaigrette
Small 10 Main 14

Caesar Salad GF
Romaine Hearts, Polenta Croutons,
Parmigiano-Reggiano,
Creamy Garlic Dressing
Small 9 Main 13

House Greens V | GF | DF
Shaved Garden Vegetables,
Balsamic Vinaigrette
Small 8 Main 12

Award-Winning Clam Chowder*
Penn Cove Manila Clams,
Chorizo, Hughes Farms Potatoes,
Washington Valley Cream
Cup 7 Bowl 10

HANDHELDS

Substitute Soup or Caesar Salad 2

Soup, Salad, Sandwich Combo
Choose 2 or 3
Choice of: Ham or Turkey with
Cheddar or Provolone;
Mixed Greens or Caesar Salad;
Tomato Soup or Clam Chowder
2 Choices 14 | 3 Choices 17

Half-Pound Burger*
8 oz. Ground Beef,
Tillamook White Cheddar, Lettuce,
Herb Aioli, Brioche Bun
Mixed Greens or House-Cut Fries
18

Fried Chicken Sandwich
Buttermilk-Marinated
Smoked Chicken Thigh,
Chipotle Aioli,
House-Made Sweet Pickles,
Spring Carrot Slaw, Brioche Bun
Mixed Greens or House-Cut Fries
18

BISTRO FAVORITES

Potato Gnocchi Veg
Fennel Purée, English Peas,
Washington Asparagus,
Spring Onions, Fennel,
Brown Butter
19

Pacific Lingcod & Chips* DF
Two Pieces Fried in Cider Batter,
Caper Remoulade, Lemon Herb Aioli,
Spring Pea Slaw, House-Cut Fries
21

Spring Grain Bowl V
Farro, Strawberries,
Pickled Shallots,
Organic Greens,
Puffed Rice & Seeds,
Rhubarb Vinaigrette
19

Seared Sockeye Salmon* DF | GF
Chimichurri, Fingerling Potatoes,
Shaved Spring Vegetables,
Sea Salt
21

Flat Iron Steak GF
Spring Purée, Asparagus,
Steamed Rice, Chili Butter
21

LOCALLY SOURCED

"We are passionate and inspired to offer our guests new seasonal dishes. Our goal is that everyone enjoys the variety of foods progressing through the seasons, we hope to keep our members engaged and happy!" - Chef Hans



CAIRNSPRING MILLS



V Vegan | Veg Vegetarian | GF Gluten Free | DF Dairy Free
*"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness."

Check total is subject to sales tax and 24% taxable service charge:
55% of which is distributed to service personnel; 45% is retained by the property.
Menu is subject to change. One check will be presented to parties of 6 or larger.



A Port of Seattle
property managed by
Columbia Hospitality

SPRING MENU

BEVERAGES

Cocktails

Spicy Margarita 12
Jalapeño-Infused Tequila, Agave Syrup,
Lime Juice, Splash of Orange Juice

Old Fashioned 12
Whiskey, Scotch, Rum, Orange Bitters,
Aromatic Bitters, Orange Maple Syrup

Wine

Pendulum Red Blend 12
9 Hats Pinot Gris 12
Treveri Cellars "WTC" Sparkling Wine 10

Beer

Craft, Import & Domestic Selections 10

Also Available Through Your Server:

Full Bar & Spirit Options

Wines of the Week

Additional Non-Alcoholic Beverages

Lunch Specials

Proudly Serving Coca-Cola
Products Provided by our Sponsor:



Mocktails

Elliott Bay Lemonade 8
Butterfly Pea Flower Tea, Lemonade

Fruit Sparkler 9
Muddled Seasonal Fruit, Lime Juice,
Soda Water, Sprite

Easy Mule 9
Ginger Beer, Agave Syrup, Lime Juice

Lattes & Espressos
Custom Offerings Available 4

Tea

Exclusive Assortment of
Teavana Teas 4

SWEET TREATS

Sorbet du Jour V | GF
Daily Seasonal Sorbet,
Fruit Garnish
5

Dylan's Cookie Plate Veg
Daily Assortment
6

Dessert du Jour
Seasonal Dessert,
Made In-House
10

Our Affogato GF
Vanilla Bean Ice Cream, Espresso,
Amaretto Liquor,
Crumbled Chocolate
6

MEET CHEF JOSH

Our new Sous Chef for World Trade Center Seattle!



Chef Josh Cegielski attended culinary school in 2009 and started his first job in culinary as a prep cook at John's Island Country Club in Florida. After moving back to his hometown of Houston, Texas, he went on to develop his skills at Pappas Bros. Steakhouse and Leaning Pear in Wimberly, TX.

Chef Josh moved out to Washington in 2017 and began working at a butcher shop in Pioneer Square before moving over to Rider Seattle. He began his journey with Columbia Hospitality at Smith Tower in 2021 before joining the World Trade Center team in January 2023!

In his free time, Chef Josh enjoys being outdoors, especially camping! He is a big baseball fan and loves to root for his favorite team - the Houston Astros!

BOOK YOUR EVENTS



Boardroom rentals are complimentary for members, with modest food and beverage minimums

The Holland America Line Dining Room may also be rented for meetings, corporate events, weddings, celebrations, award galas and more!

Please inquire below for more information:

concierge@wtcseattle.com

