



# SPRING MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY JOSH CEGIELSKI & DYLAN MONROE  
OPEN MONDAY - FRIDAY 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

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

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

## HANDHELDS

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

Substitute Soup or Caesar Salad 2

**Half-Pound Burger\***  
8 oz. Ground Beef,  
Tillamook White Cheddar, Lettuce,  
Herb Aioli, Spring Onion Jam,  
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  
Upgrade to Garlic Fries + \$2  
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

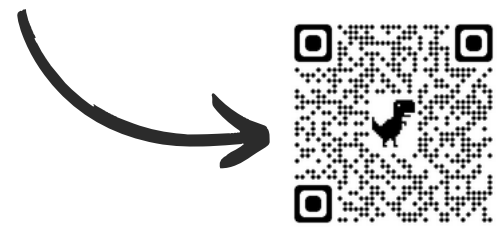
**Seared Sockeye Salmon\*** DF | GF  
Chimichurri, Fingerling Potatoes,  
Shaved Spring Vegetables,  
Sea Salt  
21

**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





Upcoming Events

# SPRING MENU

## BEVERAGES

### Cocktails

**Strawberry Delight 12**  
Gin, Strawberry-Basil Homemade Syrup,  
Lemon Juice, Soda Water

**Prickly Pear Mule 12**  
Vodka, Prickly Pear, Ginger Beer,  
Lime, Mint Leaf Garnish

### 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

**Corinne's Sparkling Cider 8**  
Muddled Seasonal Fruit, Martinelli,  
Cranberry Juice

**Rob's Mint Condition 9**  
Lemonade, Soda Water, Prickly Pear,  
Homemade Mint Syrup

**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](mailto:concierge@wtcseattle.com)



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.*