



WORLD TRADE CENTER®
SEATTLE

SUMMER MENU

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

STARTERS

Add Chicken 6 | Add Wild Sockeye Salmon* 8 | Add Ling Cod* 8

Tomatoes & Burrata Veg | GF
Heirloom Tomatoes, Burrata,
Pesto, Arugula, Balsamic Glaze,
Olive Oil, Maldon Salt
Small 10 Main 14

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

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

Citrus Tartine Veg
Citrus, Lemon Ricotta, Fennel,
Cucumber, Mild Herbs, Cracked
Black Pepper, Sourdough
18

LIGHTER BITES

Falafel & Baba Ghanoush V | GF
Herbed Falafel, Baba Ghanoush,
Cucumber, Tomato, Jalapeno,
Herbs, Lemon, Salsa Macha
19

Peach Bowl Veg | GF
Grilled Peaches, Mascarpone,
Grains, Fennel, White
Balsamic Honey Vinaigrette
19

Cured Salmon Tartine*
House-Cured Salmon, Herb
Cream Cheese, Pickled Shallots,
Greens, Puffed Rice, Fried Capers
21

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

BISTRO FAVORITES

Dylan's Cubano
Mojo Pork, Sliced Ham, Citrus
Mustard, Provolone, Pickle,
Yucca Fries
21

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

Substitute Soup or Caesar Salad 2 | Upgrade to Garlic Fries 2

Half-Pound Burger*
8 oz. Ground Beef,
Tillamook White Cheddar, Lettuce,
Tomato, Red Onion, Pickles,
Avocado, 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

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



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.



SUMMER MENU



Upcoming Events

BEVERAGES

Cocktails

Corinne's Sunshine 12
Gin, Homemade Watermelon Syrup, Homemade
Mint Syrup, Lime Juice, Soda Water

Rob's Summerita 12
Tequila, Homemade Berry Syrup, Prickly Pear
Syrup, Margarita Mix

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

Fresh Hibiscus Lemonade 10
Hibiscus Tea, Homemade Berry Syrup,
Lemonade

Fresh Watermelon Zest 10
Homemade Mint Syrup, Homemade
Watermelon Syrup, Soda Water, Lime Juice

Lattes & Espressos

Custom Offerings Available 4

Cold Brew Coffee 5

Tea

Exclusive Assortment of
Teavana Teas 4

SWEET TREATS

Sorbet du Jour V | GF

Daily Seasonal Sorbet,
Fruit Garnish
5

Fresh Baked Cookies Veg

Daily Assortment
6

Homemade Ice Cream Sandwich

Homemade Chocolate Chip Cookies,
Vanilla Ice Cream

**Ask about our rotating Cookie selection*
7

Our Affogato GF

Vanilla Bean Ice Cream, Espresso,
Amaretto Liquor,
Crumbled Chocolate
6

MEET THE STAFF

Meet Dylan Monroe, our lead cook at World Trade Center Seattle!



A proud Washington local, Dylan graduated from Renton Technical College in 2019. Prior to receiving his diploma, Dylan developed his skills and experience in restaurants such as Joey's Southcenter and Nirmal's here in Seattle.

In 2018, Dylan began his Columbia Hospitality journey at Bell Harbor International Conference Center, working as a banquet line cook under Chef Hans Reisinger. In 2021, he was chosen to join the World Trade Center Seattle team. Last year, Dylan won the coveted 'Apprentice of the Year' award at Renton Technical College's 'The Bite of the Apprentice' Competition (hence the "award-winning" photo)!

In his free time, Dylan enjoys playing video games and watching Film Noir and Japanese movies. He also enjoys watching and attending Mariners baseball games.

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 ask a team member for more information or email us!

concierge@wtcseattle.com



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