



WORLD TRADE CENTER® SEATTLE

WINTER 2022

Featuring sustainable Pacific Northwest cuisine by Executive Sous Chef Hans Reisinger.

SOUP & SALAD

Add Chicken 6 | Wild Sockeye Salmon 8 | Vegan Beyond Meat Filet 5

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

House Greens GF | V
Shaved Garden Vegetables,
Balsamic Vinaigrette
Small 8 Main 11

Roast Beets Salad Veg | GF
Organic Roast Beets, Goat Cheese,
Fine Herbs, Arugula, Toasted
Almonds, Tawny Port Vinaigrette
Small 9 Main 17

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

Kale Salad Veg
Tuscan Kale, Sauteed Mushrooms,
Marsala Grain Mustard Vinaigrette,
Parmesan Cheese, Seasoned Bread
Crumbs
Small 9 Main 17

BURGERS

Served with House Cut Fries or House Greens

Substitute Soup or Caesar 2

Impossible Sliders V
Vegan Cheese, Spicy Tomato Jam,
Chopped Romaine, Vegan Herb Aioli,
Vegan Slider Bun
17

Half Pound Burger*
8oz. Ground Beef, Beecher's White
Cheddar, Spicy Tomato Jam, Lettuce,
Herb Aioli, Brioche Bun
18

BISTRO FAVORITES

Northwest Coq au Vin
Braised Northwest Chicken, Bacon,
Mushrooms, Jardiniere Vegetables,
Egg Noodles
19

Seared Beef Tenderloin DF | GF
Four Ounce Petit Tenderloin Steak,
Twice Baked Brie Potato, Herb Butter
Café de Paris, Roast Spaghetti Squash
24

Pacific Lingcod & Chips* DF
Two Pieces Fried in Cider Batter,
with Caper Remoulade, Lemon Herb
Aioli, Apple almond coleslaw and
House Cut Fries
22

Wild Sockeye Salmon* GF
Spanish Sofrito Orzo Pasta, Roast
Romanesco Puree, Local Spaghetti
Squash
22

Vegetarian Grilled Cheese Veg
White Cheddar on Artisan Bread, Spicy
Tomato Jam, Creamed Tomato Bisque
Can be made vegan
18

AFTER LUNCH

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

House Baked Cookies* Veg
Assortment Fresh from the Oven
6

Our Affogato GF
Vanilla Bean Ice cream, Espresso,
Amaretto Liqueur, Chopped Chocolate
6

Lattes & Espressos
Custom Offerings Available
4

Tea
Exclusive Assortment
4



Menu subject to change. Check total is subject to sales tax and 24% taxable service charge;
55% of which is distributed to service personnel, 45% will be retained by the property.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of food-borne illness.

GF Gluten-Free | DF Dairy-Free | Veg Vegetarian | V Vegan
One check will be given to parties of 6 or larger



A Port of Seattle
property managed by
Columbia Hospitality