

# WINTER MENU

FEATURING SUSTAINABLE, PACIFIC NORTHWEST CUISINE BY EXECUTIVE CHEF HANS REISINGER  
OPEN TUESDAY-THURSDAY 11.30 AM - 2.00 PM

## SOUP & SALAD

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

### 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

### Power Salad GF | V

Organic Greens, Baby Kale,  
Roasted Sweet Potatoes & Carrots,  
Seeds, Avocado, Quinoa,  
Beets, Tahini Herb Dressing  
Main 19

### House Greens V | GF | DF

Shaved Garden Vegetables,  
Balsamic Vinaigrette  
Small 8 Main 12

### Little Gem Lettuce Salad

Veg  
Lemon Vinaigrette, Melted Leeks,  
White Beans, Parmesan Cheese,  
Sea Salt Breadcrumbs  
Small 9 Main 13

## HANDHELDS

### Deli Soup, Salad & Sandwich

Mayo, Mustard,  
Lettuce & Tomato  
Choice of Ham or Turkey,  
Cheddar or Provolone,  
Mixed Greens or Caesar Salad  
Cup of Tomato Soup or  
Clam Chowder  
17

Substitute Soup or Caesar Salad 2

### Signature Grilled Cheese

Veg  
Tillamook White Cheddar,  
Como Bread, Tomato Jam,  
Garlic Aioli, Tomato Bisque,  
House-Cut Fries  
18

### Smoked Brisket Sandwich

Caramelized Onions,  
Mama Lil's Peppers,  
Provolone, Como Bread  
Mixed Greens or  
House-Cut Fries  
19

### Half-Pound Burger\*

8 oz. Ground Beef,  
Tillamook White Cheddar,  
Lettuce, Spicy Tomato Jam,  
Herb Aioli, Brioche Bun  
Mixed Greens or  
House-Cut Fries  
18

## BISTRO FAVORITES

### Smoked Tofu V | GF

Crispy Tofu, Smoked Molasses  
Agrodolce, Stewed Vegetables,  
Beluga Lentils, Burgandy-  
Braised Ciopollini Onions  
17

### Moroccan Spiced Salmon\*

DF | GF  
Winter Vegetable Cous Cous,  
Crab Citrus Broth  
22

### Bibimbap\*

DF | GF  
Sautéed Beef Tips,  
Marinated Shitake Mushrooms,  
Carrots, Wakame Seaweed,  
Spinach, Fried Cage-Free Egg,  
Bean Sprouts, Steamed Rice  
22

### Seared Chicken Breast

Chorizo Mushroom Stuffing,  
Sherry-Thyme Reduction,  
Winter Root Vegetables  
19

### Pacific Lingcod & Chips\* DF

Two Pieces Fried in Cider Batter,  
Caper Remoulade, Lemon Herb Aioli,  
Beet & Red Cabbage Slaw,  
House-Cut Fries  
21

## SWEET TREATS

### Sorbet du Jour V | GF

Daily Seasonal Sorbet,  
Fruit Garnish  
5

### House Baked Cookies Veg

Daily Assortment  
6

### Our Affogato GF

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

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.



Upcoming Events

# WINTER MENU

## BEVERAGES

### Cocktails

Spicy Margarita 12  
Jalapeno Infused Tequila, Agave Syrup,  
Lime Juice, Splash Orange Juice

### Old Fashioned 12

Whiskey, Scotch, Rum, Orange Bitters,  
Aromatic Bitters, Orange Maple Syrup

### Wine

Pendulum Red Blend 12  
Nine Hands 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

More Non-Alcoholic Beverages

Lunch Specials

### 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

## MEET CHEF HANS



**Hans Reisinger is the Executive Chef of Bell Harbor International Conference Center and the World Trade Center Seattle**

Hometown: Born and raised in Shoreline, WA.

First job: Dishwasher at Scott's Bar and Grill in Edmonds, WA.

Favorite ways to spend his free time:

*"I really enjoy golfing, boating, gardening, hiking and spending time with my wife, stepchildren and grandchildren."*

## 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**



**FORAGED  
& FOUND**



**Wright  
Brothers  
FARM**



## BOOK YOUR EVENTS



Boardroom rentals are complimentary for members (with a modest food and beverage minimum.)

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)

