



SPRING MENU

Featuring sustainable Pacific Northwest cuisine by Executive Chef Jay Bartleson and Executive Sous Chef Hans Reisinger

SOUP/STARTER

Award-Winning Clam Chowder*

Penn Cove Manila Clams, House Chorizo,
Hughes Farms Potatoes, Washington Valley Cream
Served with a Grilled Baguette
Cup 6 Bowl 8

Cream of Asparagus Soup GF

Washington Asparagus,
Roasted Spring Onion Pistou
Cup 6 Bowl 8

Soup and Salad

Choice of Bowl of Soup and Small Salad
14

Asparagus Sampler DF

Washington White Asparagus, Poached Quail Egg,
Washington Green Asparagus Tempura,
Chili Soy Ginger Sauce, Tarragon Aioli
12

SALAD

Add Chicken 5 | Ling Cod 7 | Salmon 7 | Vegan 5

Spring Greens GF | DF | V

Tender Greens, Quick Pickled Shaved Vegetables,
Lemon Tarragon Dressing
Small 8 Main 13

Caesar

Romaine Hearts, Parmigiano-Reggiano,
Polenta Parsley Croutons, Creamy Garlic Dressing
Small 7 Main 11

House Greens GF | DF | V

Cucumber, Tomato, Balsamic Vinaigrette
Small 7 Main 11

CRAFTED SANDWICHES

Served with House-Cut Fries or House Greens

Substitute Soup, Caesar Salad or Spring Greens

2

Burrata Tomato Flatbread Veg

Roasted Cherry Tomatoes, Burrata, Tender Greens,
Fireweed Honey, Fresh Grilled Naan, Balsamic Glaze
14

Northwest Cuban*

Roasted Cuban Pork, Carver Ham, Gruyere Cheese,
Pickles, Grain Mustard Aioli,
Grand Central Como Bread
14

BLAT* DF

Applewood Smoked Bacon, Romaine Lettuce,
Sliced Avocado, Roma Tomato, Herb Aioli,
Brioche Bun
14

Half Pound Burger*

8oz. Ground Beef, Beecher's White Cheddar Cheese,
Balsamic Braised Walla Walla Onions, Lettuce, Tomato,
Herb Aioli, Brioche Bun
Add Bacon or Fried Egg 2
14

Carving Board Deli Sandwich

Ham, Roast Beef, or Turkey,
Cheddar or Swiss Cheese,
Lettuce, Tomato, Onion, Dijonnaise,
Grand Central Bakery Bread
12

BISTRO FAVORITES

Two Piece Pacific Ling Cod and Chips* DF

Hard Cider Batter, Caper Remoulade,
Lemon Tarragon Aioli, Spring Pea Bacon Slaw,
House-Cut Fries
18

Seared Wild Sockeye Salmon* GF | DF

Roasted Spring Onions, Mushrooms, Bacon,
White Truffle Pea Purée, Fingerling Potatoes
18

Seared Ling Cod* GF

Washington Asparagus, Potato-Spring Onion Soubise,
Grapefruit-Pink Peppercorn Sauce, Tender Greens
18

Green Pea Risotto GF | Veg

Green Peas, Wilted Pea Vines,
King Oyster Mushrooms, White Truffle Oil, Parmesan
16

Lemon Garlic Chicken Breast* GF

Wilted Pea Vines, Castelvetrano Olives,
Golden Raisins, White Asparagus, Fingerling Potatoes
16

Seared Scallops* GF

Vichyssoise Sauce, Washington Asparagus,
English Peas, Chili Oil, Crispy Potato Latke
20

*Menu subject to change. Check total is subject to sales tax and 23% taxable service charge;
55% of which will be 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