



DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé
	THE APEROL SPRITZ 8.50 Aperol Aperitivo, prosecco, club soda, fresh orange
OCEAN BAR	TRADER VIC'S MAI TAI 10.50 Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
PINNACLE BAR	THE COSMO 10.75 Absolut Citron Vodka, Cointreau, cranberry, lime
CROW'S NEST	BROOKLYN 10 Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	HOLLAND AMERICA 150 TH PILSNER 7.75 Pike Brewing Co.
 FLAVORS of the WORLD	GAMBAS PIRI PIRI chorizo, garlic, crostini, parsley
JUMBO PRAWN COCKTAIL horseradish sauce	
CROSTINI WITH FRESH TOMATO AND BASIL extra virgin olive oil, aged balsamic vinegar	
SEARED AHI TUNA CARPACCIO * parsnip chips, papaya-ginger relish	
CHILLED ANJOU PEAR SOUP cool and ripe with rubies of dried cherry	
BAKED SWEET CORN SOUP caramel corn	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, caesar dressing, parmesan cheese, garlic croutons, anchovies	
BIBB LETTUCE SALAD WITH RED BEETS gorgonzola cheese, pecan nuts, dried cranberries	

FEATURED BEVERAGES

STARTERS

Limited dietary requests may be accommodated at the Chef's discretion.
Complimentary off-menu supplemental items are no longer available.

 gluten-free

 non-dairy

 vegetarian

 vegan

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.



FLAVORS of the WORLD

POLLOCK PUTTANESCA
grilled polenta, olives, arugula salad

MEAT TORTELLONI WITH SAUTEED SPINACH
bell peppers, scallions, tomato basil sauce

TOMATO-CITRUS BRAISED BEEF
chive orzo, pecorino, grilled scallions

POMMERY MUSTARD ROASTED LAMB RACK *
dried fruit, whole grain mustard, savoyed potato, spinach

SPICY VEGAN CURRY (VEGAN)
eggplant, spinach

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

MAPLE-BRINED SALMON * GF
corn and bell pepper relish, sage-roasted potatoes

BROILED LOBSTER TAILS 15
Two 5oz. lobster tails, orange beurre blanc sauce, roasted parmesan potatoes

5 oz. FILET MIGNON & 5 oz. LOBSTER TAIL * 18
grilled asparagus, baked potato, garlic butter

12 oz. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

SACHER TORTE
apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE
blueberry sauce

APPLE CRUMBLE TART NS
vanilla sauce

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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NS no sugar added GF gluten-free ND non-dairy V vegan
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An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required