



FEATURED BEVERAGES

<b>DINING ROOM</b>	<b>BESO DEL SOL SANGRIA, SPAIN 10</b> fresh fruit, selection of red or rosé
	<b>THE APEROL SPRITZ 8.50</b> Aperol Aperitivo, prosecco, club soda, fresh orange
<b>OCEAN BAR</b>	<b>TRADER VIC'S MAI TAI 10.50</b> Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
<b>PINNACLE BAR</b>	<b>THE COSMO 10.75</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>CROW'S NEST</b>	<b>BROOKLYN 10</b> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	<b>HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75</b> Pike Brewing Co.

 FLAVORS of the WORLD	<b>SESAME CHICKEN</b> green papaya, sweet chili
<b>COUSCOUS AND DRIED CHERRIES</b> roasted pumpkin, goat cheese	
<b>JUMBO PRAWN COCKTAIL</b> horseradish sauce	
<b>PROSCIUTTO, GENOA SALAMI, MELON, AND FIGS</b> grisini, olives, sun-dried tomato	
<b>ANDOUILLE KALE</b> chicken broth, wild rice, celery, thyme	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CHILLED PEACH AND MANGO SOUP</b> refreshing blend of peach and mango	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>GOURMET GREENS  </b> toasted pecans, cherry tomatoes, orange segments	

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

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

SPICED PORCHETTA

roasted squash, plum sauce, mashed potato

BUCATINI CARBONARA

parmesan cheese

ROAST DUCK WITH MANGO AND SOY

coconut rice, snow peas

SEARED YELLOWFIN SOLE \*

saffron risotto, mussels, clams, peppers

WILD MUSHROOM PIEROGI ( VEGAN)

grilled mushrooms, white truffle oil

NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

BUTTERMILK FRIED CHICKEN

mashed potatoes, sauteed green, gravy

GRILLED SALMON WITH CAPERS AND DILL \* GF

cilantro rice

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

CHOCOLATE CAKE

caramelized popcorn

PEAR FRANGIPANE TART

vanilla sauce

CHEESECAKE NS

sable crust, strawberries

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added



gluten-free



non-dairy

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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