



FEATURED BEVERAGES

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	CORN AND CRABMEAT FRITTER garlic aioli
SMOKED CHICKEN WITH RAISINS  	curried celery remoulade
PICKLED RED BEET WITH GARLIC CREAM CHEESE	pine nut vinaigrette
JUMBO SHRIMP COCKTAILS	horseradish cocktail sauce
CHILLED WATERMELON GAZPACHO	diced watermelon swirled, lemon sorbet, lime leaves
BEYOND SAUSAGE 	kale and white bean soup
FRENCH ONION SOUP	gruyère cheese crouton
CLASSIC CAESAR SALAD	romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies
BOSTON LETTUCE SALAD WITH SNOW PEAS  	walnuts, dried cherries, ciliegine mozzarella

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

JERKED PORK TENDERLOIN

peanuts, black beans, rice pilaf, sautéed greens

FIVE CHEESE RAVIOLI

brown butter sage, walnuts

CALF'S LIVER WITH APPLES AND PANCETTA GF ND

caramelized onion, sautéed spinach, potato pancake

BUTTER GARLIC SHRIMPS

tomato onion olive zucchini rice

VEGAN ROASTED CHILI BASIL LIME TOFU BOWLS V

broccoli, brown rice with sprouts, toasted sunflower seeds

NEW YORK STRIP LOIN WITH FRIES *

garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE * GF

roasted leeks, red bell pepper, mashed 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

RED VELVET CAKE

cream cheese frosting

CHOCOLATE AND WHISKEY TORTE

vanilla sauce

MANGO MOUSSE TERRINE NS

passion fruit

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