

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10

fresh fruit, selection of red or rosé

Canaletto.

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

150 YEARS

HOLLAND AMERICA 150TH PILSNER 7.75

Pike Brewing Co.



EGGPLANT HUMMUS DIP

whole-wheat pita chips

TOMATO BRUSCHETTA, CURED CHORIZO

cilantro, buffalo mozzarella

COCONUT CRUSTED SHRIMP

mango pepper salsa

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED APPLE AND MINT SOUP

apples, white wine, ginger, sour cream, cinnamon

CABBAGE-BACON SOUP

chicken-tomato broth, onion

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies

RADICCHIO AND CARMELIZED APPLE SALAD

frisée, grilled red pepper, blue cheese

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









MAHI-MAHI ROMESCO *

potato-olive galette, pea shoots, rapini

ASPARAGUS TOMATO RISOTTO

fresh goat cheese

PARMESAN-COATED PORK LOIN

artichoke mushroom ragoût, mascarpone polenta, broccoli

CHICKEN BIRIYANI MINT AND CASHEWNUTS

garam masala, saffron, onion, raita, pappadam

VEGAN FOREST MUSHROOM AND PEA PITHIVIER

tofu, cayenne spiced cream cheese, roasted cauliflower

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

SALMON WITH MANGO SAUCE *

stir-fried vegetables, wasabi 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

BLACK FOREST CAKE

Kirschwasser cream, Bing cherries, chocolate shavings

CARROT CAKE

cream cheese frosting

STRAWBERRY MOUSSE TORTE NS

vanilla sable, whipped cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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