



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 150TH PILSNER 7.75 Pike Brewing Co.

 FLAVORS of the WORLD	ROASTED TAHINI BEET DIP  pine nuts, olive oil, cilantro, focaccia
GRILLED EGGPLANT, KALAMATA OLIVES tomato, basil, fresh mozzarella cheese	
GRILLED CHICKEN TIKKA KEBAB raita salad and cilantro-mint chutney	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED HONEYDEW MELON SOUP mint	
CHICKEN AND BARLEY SOUP celery, carrots	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ROASTED RED BEETS AND BLEU CHEESE SALAD  Bibb lettuce, avocado, cherry tomatoes and red bell pepper	

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

BRAISED BRISKET RAS AL HANOUT

yellow rice, corn, yoghurt, mint

GNOCCHI WITH ITALIAN SAUSAGE

tomato sauce, oregano

CHICKEN PARMIGIANA

fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

RED SNAPPER WITH OLIVES, ONIONS, AND PEPPERS

creamy mascarpone polenta, green beans

VEGAN INDIAN-STYLE CURRY

sweet potatoes, eggplant, chickpeas

NEW YORK STRIP LOIN *

fries, garlic herb butter

CLASSIC SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

GRILLED MISO GLAZED SALMON *

miso ginger glaze, scallions, roasted red bell pepper

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

STRAWBERRY PAVLOVA

whipped cream, toasted almonds

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE

almond butter cake, cherries, berries, Frangelico whipped cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added

 gluten-free

 non-dairy

 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