





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	FRESH MOZZARELLA AND ZUCCHINI GF  pine nuts, balsamic reduction, extra virgin olive oil
STEAK TARTARE GF ND capers, gherkins	
VEGETABLE SPRINGROLL sweet chili sauce	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED CRANBERRY SOUP yogurt, mint	
CREAM OF CHICKEN AND SUNCHOKE SOUP sunchoke, chicken, cream	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
CHOPPED FARMER'S SALAD GF ND crisp romaine with red onion, green olives, tomato, cucumber, diced apple, organic seed mix	

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

SMOKED FLAT IRON

lemon rice, oregano, eggplant, garlic tomato dip

SPAGHETTI PUTTANESCA

marinara sauce, anchovies, capers, black olives, garlic, oregano

SOUR ORANGE GLAZED CHICKEN

salsa verde, cinnamon, corn, sorrel grits

TROUT CAPONATA

risotto verde, red pepper oil

VEGAN CURRY ROASTED CABBAGE WEDGES WITH TOMATOES AND MIXED BEANS

cilantro

NEW YORK STRIP LOIN *

fries, garlic herb butter

ROAST TURKEY AND CRANBERRY

apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

MAPLE-BRINED SALMON *

corn and bell pepper relish, sage-roasted potatoes

BROILED LOBSTER TAILS 15

Two 5 oz. 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

DIPLOMAT BERRY TART

vanilla cream, pistachio

OPERA CAKE

coffee butter cream

RASPBERRY MOUSSE TORTE

vanilla sable, 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