



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	CRACKLING PORK CEVICHE crispy pork bites, marinated red onion, lime juice
CHICKEN CREOLE SALAD celery, cayenne, dill pickles	
SALMON AND SPINACH CAKE celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED KIWI-MELON SOUP cilantro, peppers, red onions	
ITALIAN WEDDING SOUP meat balls, orzo pasta, parmesan	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
FRISÉE LETTUCE, BACON, POTATO GF boiled egg, cherry tomato, cucumber	

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.



MUSTARD CRUSTED TUNA
WITH ONION RINGS *
tomato-shrimp vinaigrette, honey-soy glazed corn kernels

BUCATINI BACON AND SPINACH
zucchini, squash, tomato, parmesan, pine nuts

PERUVIAN CHICKEN
creamed corn, salsa verde sour cream

BEEF STROGANOFF
red wine mushroom sauce, rice pilaf, broccoli

VEGAN MEXICAN-STYLE SPAGHETTI SQUASH CASSEROLE 
avocado, queso fresco, scallions, lime wedges

NEW YORK STRIP LOIN *
fries, garlic herb butter

WIENER SCHNITZEL
home fried potatoes, lingonberry compote, spinach

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

CHOCOLATE RASPBERRY TART
milk chocolate disc

TRES LECHES CRÈME CARAMEL 
meringue, whipped cream

PASSION FRUIT MOUSSE TORTE 
vanilla crust, chantilly

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