



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	MOZZARELLA TAPENADE GF roasted tomatoes, flat bread
CRAB AND SCALLOP CEVICHE lime, cilantro	
ESCARGOT BOURGUIGNON herb garlic butter, burgundy wine, French bread	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED GUAVA AND PASSION FRUIT SOUP tropical fruit purée, mango sorbet	
ROASTED CARROT AND GINGER SOUP pistachio, chives	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
CHOPPED GARDEN SALAD romaine, red onion, green olives, tomato, cucumber, snow peas, 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

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.



SEARED COD, BACON AND LEEKS
pilaf rice, roasted vegetable, creole remoulade

FETTUCCINE MUSSELS, CLAMS AND TOMATO
Steamed manila clams, creamy white wine sauce, diced roma tomato, basil

BEEF TENDERLOIN AND GRILLED SHRIMP *
jerez jus, parsnip purée, cep-rosti potato

SEARED LAMB CHOPS WITH MIXED BEANS *
shiraz reduction, curry oil, roasted carrots

CURRIED VEGETABLE CUTLET (VEGAN)
Indian spices, mixed beans, tomato sauce, baby bok choy

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

PAN-SEARED SALMON WITH VEGETABLE CONFIT * GF
artichoke, tomato, onion, basil, lemon, celeriac, potato purée

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

SACHER TORTE
apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE
blueberry sauce

APPLE CRUMBLE TART NS
vanilla sauce

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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NS no sugar added GF gluten-free ND non-dairy
If you have a food allergy or intolerance, please inform your server before placing your order.
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