






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	MEZZE PLATE hummus, olives, baba ganoush, olive oil, mozzarella cheese
BEETROOT CURED SALMON shrimp, pickled radishes, pistachio, dill, yogurt	
VEGETABLE SAMOSA tomato-cucumber raita, tamarind	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED RED GRAPE AND CRANBERRY SOUP cinnamon, orange juice, toasted sunflower seeds	
CHICKEN NOODLE SOUP chicken, vegetables, vermicelli noodles	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE toasted garlic croutons, chives, tomato	

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.



CARIBBEAN BRAISED BEEF POT ROAST
root vegetables, mushroom medley, pineapple mashed
yams, frizzled onions

FARFALLE WITH ITALIAN SAUSAGE
escarole

BAHARAT CHICKEN, VEGETABLE COUSCOUS
green olives, tomato-paprika sauce

ROASTED MAHI-MAHI *
dill beurre blanc, potato fennel puree, zucchini tomato

VEGAN SLOW BAKED ZUCCHINI FILLED
WITH BABY VEGETABLES
basil, spaghetti aglio, olio e pepperoncino, sautéed spinach

NEW YORK STRIP LOIN *
fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

SOUTHWEST GRILLED SALMON WITH THREE SALSAS *
cilantro rice, corn

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, CAPPUCINO \$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