



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	HUMMUS GF V carrots, cucumber, red radish
CRAB, SCALLOP SEAFOOD SALAD lime, cilantro, mayonnaise	
SHISH TAWOUK, CHICKEN KEBAB cumin, garlic, yoghurt	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED BANANA SOUP cream, vanilla ice cream, rum	
FISH CHOWDER smoked bacon, chives	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
MIXED GREEN SALAD AND FRISÉE GF ND William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds	

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

CHICKEN CORDON BLEU

gruyère cheese, sliced ham

SPAGHETTI PUTTANESCA

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

TRI-TIP BEEF, PISTACHIO GREMOLATA

walnut sauce, pomegranate, black eyed peas

MARKET FRESH SWORD FISH *

with black olive mousse, pasta basil, tomato

VEGAN SMOKEY SWEET CORN AND TOFU FRITTERS

vegetable caponata, chipotle mayonnaise

POLISH GALUMPKI

cabbage, rice, ground pork, tomato sauce

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE *

roasted leeks, red bell pepper, 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 CAKE

caramelized popcorn

PEAR FRANGIPANE TART

vanilla sauce

CHEESECAKE

sable crust, fresh strawberries

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