

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.



CAULIFLOWER BERBER 9

pomegranate, lemon, tahini

BAY SHRIMP COCKTAIL

brandy cocktail sauce, boiled egg

CHICKEN, HAM, PARMESAN CROQUETTE

spiced saffron aioli

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED PEAR SOUP

diced pear, mint spring

CHICKEN CORN SOUP

smoked chicken, roasted corn, scallions, bell pepper, mushrooms

FRENCH ONION SOUP

gruyère cheese crouton

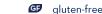
CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies

SHIITAKE AND SPRING MIXED SALAD @

carrot, scallion, daikon radish, water chestnuts

Limited dietary requests may be accommodated at the Chef's discretion. Complimentary off-menu supplemental items are no longer available.











TAHITI MARKET FRESH PAN-SEARED WAHOO *

salsa verde, chili, cilantro, quinoa

FETTUCCINI WITH CHICKEN RAGOUT

tomato, garlic, herbs, chopped parsley

ROASTED RACK OF PORK

prosciutto, sage cipollini onions, mascarpone mash

TANDOORI CHICKEN

pilau rice, kachumber, mint, naan

VEGAN FENNEL AND PLUM TOMATO GRATIN 🐠

vegan cheese

NEW YORK STRIP LOIN*

fries, garlic her butter

LAMB MOUSSAKA

potatoes, eggplant, tomato

GRILLED MISO GLAZED SALMON * 65

miso ginger glaze, scallions, roasted red bell pepper

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

STRAWBERRY PAVLOVA

whipped cream, toasted almonds

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE NS

almond butter cake, cherries, berries, Frangelico whipped cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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