







FEATURED BEVERAGES

<b>DINING ROOM</b>	<b>BESO DEL SOL SANGRIA, SPAIN 10</b> fresh fruit, selection of red or rosé
	<b>THE APEROL SPRITZ 8.50</b> Aperol Aperitivo, prosecco, club soda, fresh orange
<b>OCEAN BAR</b>	<b>TRADER VIC'S MAI TAI 10.50</b> Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
<b>PINNACLE BAR</b>	<b>THE COSMO 10.75</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>CROW'S NEST</b>	<b>BROOKLYN 10</b> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	<b>HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75</b> Pike Brewing Co.

 FLAVORS of the WORLD	<b>CAULIFLOWER BERBER</b>  pomegranate, lemon, tahini
<b>BAY SHRIMP COCKTAIL</b> brandy cocktail sauce, boiled egg	
<b>CHICKEN, HAM, PARMESAN CROQUETTE</b> spiced saffron aioli	
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>CHILLED PEAR SOUP</b> diced pear, mint spring	
<b>CHICKEN CORN SOUP</b> smoked chicken, roasted corn, scallions, bell pepper, mushrooms	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>SHIITAKE AND SPRING MIXED SALAD</b>  carrot, scallion, daikon radish, water chestnuts	

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.





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 \*   
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   
almond butter cake, cherries, berries, Frangelico whipped cream

ESPRESSO \$2.50, CAPPUCINO \$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