



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>ARANCINI POMODORO</b> ratatouille
<b>TRIO OF SALMON *</b> hot-smoked, oak wood smoked, dill-marinated, honey-mustard sauce	
<b>BABA GANOUSH</b> flat bread toast points, olives, endive	
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>CHILLED TOMATO GAZPACHO</b> bell peppers, onion, cucumber, garlic, tomato	
<b>CHEDDAR AND BEER SOUP</b> onion crouton	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>MIXED GREENS AND PUMPKIN SALAD GF ND</b> pine nuts, tomato, feta cheese	

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

LAMB KAPSA, SAFFRON  
basmati rice, mint, yoghurt, fried onions

SPAGHETTI BOLOGNESE  
tomato, basil

BLUE CHEESE MUSHROOM BEEF BURGER \*  
onion rings

FRESH BLUE MARLIN PUTTANESCA\*  
grilled polenta, olives, arugula salad

VEGAN PUMPKIN AND SAGE ARANCINI   
vegan Swiss cheese, vegan pesto broccoli

BAKED ORECCHIETTE WITH ITALIAN SAUSAGE  
tomato sauce, oregano

BBQ ROASTED CHICKEN  
roasted fennel, fries

MAPLE-BRINED SALMON \*   
corn and bell pepper relish, sage-roasted 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

DIPLOMAT STRAWBERRY TART  
vanilla cream, pistachio

OPERA CAKE  
coffee butter cream

STRAWBERRY MOUSSE TORTE   
vanilla sable, whipped cream

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