



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>SPICED COCONUT CRUSTED MEATBALLS</b> pork, garlic aioli
<b>SMOKED SALMON ROSETTES</b> bay shrimp salad, tobiko	
<b>WATERMELON CAPRESE</b> olive oil, basil	
<b>JUMBO PRAWN COCKTAIL</b> horseradish cocktail sauce	
<b>CHILLED ORANGE AND CRANBERRY SOUP</b> crisp ginger snap	
<b>LENTIL SOUP</b> celery, potato, bacon, sausage	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>FARMER'S MARKET SALAD</b> spinach, kale, edamame, artichokes, peas, cauliflower, cherry 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     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.



SPICED PORK TENDERLOIN SOFRITO  
bean puree, caramelized oranges, roasted pumpkin

MUSHROOM RAVIOLI WITH CHUNKY TOMATO SAUCE  
ricotta, basil

BEYOND MEAT CURRY COCONUT MEATBALLS   
Thai red curry, eggplant, jasmine rice

HADDOCK À LA ORLY \*  
beer battered and deep fried, shoestring potato fries, rémoulade sauce

SPICY VEGETARIAN CHOW MEIN   
Egg noodles, sautéed shiitake mushrooms, scallions, snow peas,  
and spicy red chili peppers, soy ginger sauce

RED WINE BRAISED BRISKET  
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad

FRESH MARLIN \*   
cilantro rice, mango relish

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