

PRELIMINARY MENU - SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY



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>ANTIPASTO PLATE *</b> country pâté, bresaola, coppa, prosciutto, roasted vegetable salad
<b>CRAB LOUISE SALAD</b> romaine, brandy-cocktail dressing	
<b>SHRIMP AND ARTICHOKE DIP</b> taleggio, Dijon mustard, garlic, poppy seed grissini	
<b>JUMBO PRAWN COCKTAIL</b> horseradish cocktail sauce	
<b>CHILLED TOMATO AND CHILI GAZPACHO</b>	
<b>CREAM OF FOUR MUSHROOM SOUP</b> chive oil	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>ISLAND SALAD</b> bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans	

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

### FILLET OF BEEF WELLINGTON \*

mashed parsnip, roasted carrots, sweet green peas

### BUCATINI WITH DUCK

diced zucchini, mushrooms, light cream, duck glaze sauce, diced tomatoes, parsley

### GRILLED LAMB CHOPS WITH OREGANO AND APPLE CHUTNEY\*

mint oil, butternut squash

### ROASTED SWORD FISH, SOFRITO

red rice, fava bean

### VEGAN HEARTY VEGETABLE LASAGNA

tomato sauce

### NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

### GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

### SALMON WITH MANGO SAUCE \*

stir-fried vegetables, wasabi 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

### NUTELLA CHEESECAKE

graham cracker crust

### SHERRY TRIFLE

sponge, strawberries, vanilla custard, whipped cream

### CHOCOLATE PARIS-BREST

chocolate mousse

### 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