



FEATURED BEVERAGES

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| 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. |

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|  FLAVORS of the WORLD | PACIFIC SEAFOOD CEVICHE shrimp, tuna, squid avocado papaya |
| CHILLED MELON, KIWI mint, mango, blueberry | |
| INDONESIAN CHICKEN SATAY coconut peanut sauce | |
| JUMBO SHRIMP COCKTAIL horseradish cocktail sauce | |
| CHILLED MELON SOUP mint | |
| TOMATO-RED BELL PEPPER BISQUE avocado cream | |
| FRENCH ONION SOUP gruyère cheese crouton | |
| CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies | |
| BABY SPINACH AND BUTTON MUSHROOMS oven-roasted tomato, red onion, bacon, egg, gorgonzola 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.



KOREAN KALBI BEEF SHORT RIBS
lemongrass-steamed jasmine rice, sautéed greens

PENNE PESTO
green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

VEAL RUMP WITH WINTER LEAVES
radicchio purée, baked semolina, beet jam, veal jus

PANKO CRUSTED SHRIMPS
garlic fried rice, bok choy, schezwan sauce

VEGAN SPAGHETTI SQUASH NOODLES BOWL 
lime peanut sauce

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

PAN-SEARED SALMON WITH VEGETABLE CONFIT * 
artichoke, tomato, onion, basil, lemon, celeriac, potato purée

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, pistachios

CHOCOLATE CARAMEL TART
chocolate shavings

RASPBERRY MOUSSE TORTE 
vanilla sable, whipped cream

ESPRESSO \$2.50, CAPPUCINO \$3.50

MAINS

DESSERTS

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