




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>SESAME CHICKEN</b> green papaya, sweet chili
<b>BARLEY AND POMEGRANATE</b> roasted pumpkin, feta cheese	
<b>MOZZARELLA, CANTALOUPE, MINT PANGRATTATO</b> apple, olive oil	
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>CHILLED MINT AND CUCUMBER SOUP</b> lemon juice, mint	
<b>CARROT CREAM SOUP</b> ginger, nutmeg, orange, roasted carrots, crème fraîche	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>WHITE RADISH AND MANGO SALAD</b> butter lettuce, cucumber, cilantro	

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

### SAUTÉED PORK CHOP

plum chutney, kale quinoa

### PESTO FETTUCINI WITH ITALIAN SAUSAGE

onion, garlic, tomato, fennel, parmesan cheese

### PETITE BEEF TENDERLOIN WITH CHEESE PANISSE \*

artichoke, spinach

### TROUT, BACON, DILL \*

mushroom, wild rice, green beans

### VEGAN STUFFED AUBERGINES IN COCONUT CURRY DAHL

steamed basmati rice, garlic bok choy

### NEW YORK STRIP LOIN \*

fries, garlic herb butter

### CHICKEN CORDON BLEU

fondant potatoes, green peas

### BROILED SALMON WITH HERB MUSTARD GLAZE \*

roasted leeks, red bell pepper, 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

### APPLE STREUSEL CAKE

vanilla sauce, whipped cream

### STICKY TOFFEE AND DATE PUDDING

creme anglaise

### CHOCOLATE DELIGHT

chocolate cake, dark chocolate ganache, white chocolate mousse,  
chocolate shavings

### MANGO BLUEBERRY CRISP

vanilla ice cream

### ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

Limited dietary requests may be accommodated at the Chef's discretion.  
Complimentary off-menu supplemental items are no longer available.

 no sugar added

 gluten-free

 non-dairy

 vegan

If you have a food allergy or intolerance, please inform your server before placing your order.  
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