



FEATURED BEVERAGES

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, Meraschino liqueur



HOLLAND AMERICA 150TH PILSNER 7.75
Pike Brewing Co.



FLAVORS of the WORLD

CARIBBEAN CEVICHE
shrimp, surimi, mahi mahi, cilantro, scotch bonnet,
red onion, and lime juice

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

JUMBO SHRIMP COCKTAIL

Horseradish cocktail sauce

CHICKEN, HAM, PARMESAN CROQUETTE

spiced saffron aioli

CHILLED APPLE AND PEAR GAZPACHO

crème fraîche, mint

GREEN CHILE AND CORN CHOWDER

roasted bell pepper, cilantro

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies

CHOPPED GARDEN SALAD

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

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

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.



JERKED PORK TENDERLOIN
peanuts, black beans, rice pilaf, collard greens

FETTUCCINI CAPONATA
eggplant, olives, bell pepper, capers, basil, pine nuts
grilled chicken breast on request

ROASTED BONELESS CHICKEN LEG
creamed jalapeno corn, sautéed broccoli, chipotle rice

SEARED MAHI-MAHI *
saffron risotto, mussels, clams, peppers

BUTTERNUT AND PESTO CREAM LASAGNA
butternut sauce, pesto cream

BEEF POT ROAST
roasted parsnip, root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL *
cilantro rice

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. PINACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BRAZO DE MERCEDES
Meringue and vanilla custard

CHOCOLATE FUDGE BROWNIE CHEESECAKE
candied nuts marshmallow

LEMON TORTE
light and refreshing

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added gluten-free non-dairy

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