

PRELIMINARY MENU - SUBJECT TO CHANGE BASED ON PRODUCT AVAILABILITY







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, Maraschino liqueur
	HOLLAND AMERICA 150 TH PILSNER 7.75 Pike Brewing Co.

 FLAVORS of the WORLD	CURRIED CHICKEN EMPANADA onion, garlic, garam masala, fresh mango chutney, cilantro
SMOKED SALMON RILLETTES * garlic crostini, sour cream, chives, capers	
EGGPLANT CAPONATA olives, raisins, ciabatta	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED PINEAPPLE AND CUCUMBER SOUP scallion, jalapeno, cilantro	
CHICKEN LEEK CREAM SOUP thyme, potato	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
GOURMET GREENS  toasted walnuts, cherry tomatoes, orange segments	

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

BREADED LAMB CHOPS

mango-chili salsa, polenta

PENNE ARTICHOKE AND PROSCUITTO

garlic, white wine, olive oil, parmesan butter

CHICKEN SCALOPPINI

Cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables

BLACKENED SWORD FISH * GF

fried caper, yellow rice, green beans, lemon-dill aioli

SAN FRANCISCO FAB CAKES

capers

NEW YORK STRIP LOIN *

fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad,

SOUTHWEST GRILLED SALMON WITH THREE SALSAS * GF

cilantro rice, corn

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 RASPBERRY TART

milk chocolate cremeux

TRES LECHES CRÈME CARAMEL GF

berries

MANGO MOUSSE TORTE NS

vanilla crust, Chantilly

CRISP OF THE DAY

vanilla ice cream

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