

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	BAY SHRIMP COBB WITH CELERY SLAW blue cheese, bacon, green onion, red radish, apple cider
FETA CHEESE, FIG, APPLE AND ALMOND honey and citrus	
CORN FRITTERS TOPPED WITH SMOKED SALMON crème fraiche and fresh dill	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED APPLE VICHYSOISE apple brandy	
DOUBLE BAKED POTATO SOUP cheddar cheese, chives, bacon bits	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
RADICCHIO AND CARMELIZED PEAR SALAD frisée, grilled red pepper, blue 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.



SEARED CAJUN TUNA STEAK * GF
horseradish potato rosti, basil, plum tomato confit

BUTTERNUT SQUASH RISSOTTO
arugula, parmesan

BEEF BOURGUIGNON, CELERIAC PURÉE GF
button onions, potatoes, bacon lardons, mushrooms

CHICKEN, SMOKED MOZZARELLA, ASPARAGUS GF
pumpkin, herbed orzo

SESAME SOBA NOODLES
snow peas, radishes, cilantro

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

ROAST PORK LOIN, APPLE
chutney, green beans, smashed red skin potatoes

GRILLED MISO GLAZED SALMON * GF
miso ginger glaze, scallions, roasted red bell pepper

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

SACHER TORTE
apricot preserves, whipped cream

RUM CAKE
vanilla sauce, whipped cream

APPLE CRUMBLE TART NS
vanilla sauce

DAILY CRISP
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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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