

**DINING ROOM** 

BESO DEL SOL SANGRIA, SPAIN 10

fresh fruit, selection of red or rosé

analetto

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

Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Meraschino liqueur

HOLLAND AMERICA 150TH PILSNER 7.75

Pike Brewing Co.



### PROSCIUTTO HAM

manchego cheese, port cherries

# ORANGE-JUMBO SHRIMP COCKTAIL

melon trio, cilantro lemon grass aioli

# JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

## **ESCARGOT BOURGUIGNON**

herb garlic butter, Burgundy wine, French bread

# CHILLED MELON SOUP

cilantro, red onions

# CREAMED ARTICHOKE AND HERITAGE CARROT SOUP 9

arugula pesto oil, crème fraiche

### FRENCH ONION SOUP

gruyere cheese crouton

### CLASSIC CAESAR SALAD

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

# SALAD OF ARUGULA AND FRISÉE 🖅 🧐

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

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









#### FILET MIGNON FOREST MUSHROOMS \*

asparagus, truffled parmesan potatoes

## BAKED RICOTTA STUFFED SHELLS ">

garlic-basil-tomato sauce, mozzarella, parmesan cheese

#### RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS \*

roasted red bell pepper, sautéed artichoke

#### YELLOW FIN SOLE FILLET \*

smashed potato shrimp galette, sauce vierge, haricots verts

# CAULIFLOWER STEAK "

tahini, couscous, za'atar, asparagus

#### **NEW YORK STRIP LOIN \***

steak fries, garlic herbed butter

#### **GARLIC-HERB ROASTED CHICKEN**

avocado-tomato corn salad

#### MAPLE-BRINED SALMON \* 65

corn and bell pepper relish, sage-roasted 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. PINACLE GRILL STRIP LOIN STEAK \* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

#### STRAWBERRY ROMANOFF

Grand Marnier, vanilla ice cream

### FLOURLESS CHOCOLATE CAKE

chocolate sauce, whipped cream

### BLACK FOREST CAKE (\$15)

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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no sugar added gg 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