



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<sup>TH</sup> PILSNER 7.75  
Pike Brewing Co.



FLAVORS of the WORLD

CARROT CREAM SOUP  
ginger, nutmeg, orange, roasted carrots, crème fraîche

SEAFOOD DEVEILED EGGS \*

smoked salmon, crab, honey mustard dressing

THAI BEEF AND PICKLED PAPAYA \*

scallions, cilantro, lime

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED CUCUMBER SOUP WITH DILL AND SOUR CREAM

A cool and refreshing blend spiked with a dash of red wine vinegar

ARANCINI POMODORO

mozzarella, ratatouille, basil

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, tomato

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.



SPICED PORK BELLY  
pineapple salsa, roasted squash, sweet potatoes

PESTO FETTUCCHINI WITH ITALIAN SAUSAGE  
onion, garlic, tomato, fennel, parmesan cheese

PARMESAN-CRUSTED CHICKEN BREAST  
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

CHILI PRAWN WITH GARLIC BUTTER  
black rice, spinach

QUINOA AND WHITE BEAN RISOTTO   
crispy brassica florets

NEW YORK STRIP LOIN \*  
steak fries, garlic herb butter

SPAGHETTI MEATBALLS  
marinara sauce

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

RED VELVET CAKE  
cream cheese frosting

CHOCOLATE AND WHISKEY TORTE  
vanilla sauce, raspberry

MANGO MOUSSE TERRINE   
lychee and passion fruit

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added     gluten-free     non-dairy  
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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