



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	CRAB SEAFFOD COCKTAIL snow crab, shrimps, scallops, boiled eggs
CROSTINI SAMPLER French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese	
JUMBO PRAWN COCKTAIL horseradish cocktail sauce	
CALAMARI FRITTI garlic aioli, parley	
ICED MELON BISQUE flavored with a hint of grenadine and garnished with mini melon pearls	
CHICKEN NOODLE SOUP chicken, vegetables, vermicelli noodles	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ISLAND SALAD Bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans	

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.



FLAVORS of the WORLD

## CHICKEN CORDON BLEU

home fried potatoes, green peas

## ORCHEITTE WITH ITALIAN SAUSAGE

escarole, lemon cream, oregano

## PORK CHOP MILANESE

yellow rice, carrots, asparagus

## HERB CRUSTED TROUT \*

roasted vegetables, saffron rice, sweet chili sauce

## PAN FRIED TEMPEH STEAK

chimichurri sauce

## NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

## GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

## SOUTHWEST GRILLED SALMON WITH THREE SALSAS \*

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

## DULCE DE LECHE CHEESECAKE

coconut meringue

## STICKY TOFFEE DATE PUDDING

crème anglaise

## CHOCOLATE DELIGHT

chocolate cake, chocolate shavings

## ESPRESSO \$2.50, CAPPUCINO \$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