



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 150TH PILSNER 7.75 Pike Brewing Co.

 FLAVORS of the WORLD	ALMOND CHICKEN TENDERS honey-Dijon mustard sauce
PEACHES, PROSCIUTTO, MINT maple syrup, lime	
SALMON SASHIMI * barley tomato, avocado, curry	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED STRAWBERRY BISQUE strawberry, mint	
SPLIT PEA AND HAM SOUP leeks, celeriac, sausage	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
MIXED GREEN ARTICHOKE, BARLEY SALAD ND kalamata olives, salami	

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.



COCONUT CHICKEN CURRY
sour apple, ginger, curry leaves, jasmine rice, papaya

GNOCCHI WITH GARLIC CREAM SAUCE
garlic, balsamic, pearl onions

CREOLE PORK TENDERLOIN SOFRITO
bean purée, orange

BREADED HAKE WITH YUSU REDUCTION
Asian mushroom, potato cake

CRUSTED PORTABELLA MUSHROOM STEAKS 
polenta mash, roasted zucchini, grilled coriander seeds, asparagus

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

BAKED CRAB MAC AND CHEESE
parsley

MAPLE-BRINED SALMON * 
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. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

CHOCOLATE CAKE
caramelized popcorn

PEAR FRANGIPANE TART
vanilla sauce

LIME MOUSSE TORTE 
whipped cream

BANANA 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