



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	CORN AND SALT FISH FRITTER garlic aioli
QUINOA AND POMEGRANATE roasted pumpkin, goat cheese	
SEARED BLACK PEPPER DUCK BREAST * apple-celeriac salad, lingonberry cream	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED TOMATO AND AMSTERDAM GIN SOUP sour cream, basil	
CHICKEN CORN SOUP smoked chicken, roasted corn, scallions, bell pepper, mushrooms	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ARUGULA AND PUMPKIN SALAD GF ND pine nuts, tomato, feta 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

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.



BRAISED LAMB STEW
roasted root vegetables, onions,
creamed potatoes

BUTTERNUT SQUASH RISSOTTO
sage, pecorino

SEARED SNAPPER WITH LEMON PARSLEY VINAIGRETTE
Mexican rice

FLAT IRON STEAK CHIMICHURRI * GF
jalapenos pepper jack polenta, green beans

POTATO AND ZUCCHINI GNOCCHI, PESTO TRAPANESE 
pesto

NEW YORK STRIP LOIN *
fries, garlic herb butter

CARIBBEAN ‘JERK’ CHICKEN BREAST
Jamaican peas and rice, grilled pineapple spears

GRILLED SALMON WITH CAPERS AND DILL * GF
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. PINNACLE GRILL STRIP LOIN STEAK * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

STRAWBERRY PAVLOVA
whipped cream, toasted almonds

CHOCOLATE CARAMEL TART
chocolate shavings

ALMOND FRUIT CAKE NS
almond butter cake, cherries, berries, Frangelico whipped cream

RHUBARB CRISP
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added  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