



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	SPLIT PEA AND HAM SOUP leeks, celeriac, sausage
GRILLED ASPARAGUS AND ARTICHOKE hazelnut-yogurt	
PICKLED HERRING, APPLES, RED ONION dill, red beet, sour cream, pumpernickel	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
SHRIMP CROSTINI chili crème fraîche	
CHILLED PEAR AND HONEY SOUP pear, honey	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
GOURMET GREENS toasted pecans, cherry tomatoes, orange segments	

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.



BEET ROOT BURGER
fried egg, pineapple

GNOCCHI WITH GARLIC CREAM SAUCE
garlic, hazelnut, sundried tomato pesto

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *
thyme roasted potatoes, frizzled parsnip

PORK CHOP WITH PARSNIP PURÉE
bacon braised brussels sprouts

VEGAN BEYOND MEAT SHEPERD’S PIE
beyond meat crumble

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

NEW YORK STRIP LOIN WITH STEAK FRIES *
garlic herb butter

CLASSIC SPICED ROASTED CHICKEN
carrots, asparagus, herb stuffing

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

DIPLOMAT STRAWBERRY TART
vanilla cream, pistachio

STICKY DATE PUDDING
caramel sauce, whipped cream

STRAWBERRY MOUSSE TORTE NS
vanilla sable, whipped cream

DAILY CRISP
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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NS no sugar added **GF** gluten-free **ND** 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