



FEATURED BEVERAGES

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| 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 TH PILSNER 7.75 Pike Brewing Co. |

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|  FLAVORS of the WORLD | CRAB SEAFOOD 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 Grenadine, 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, snow peas, 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

ORECCHIETTE WITH ITALIAN SAUSAGE

escarole, lemon cream, oregano

CLASSIC YANKEE BEE POT ROAST

roasted root vegetables, potato smash

FRESH BARRAMUNDI FISH *

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

APPLE STREUSEL

crème anglaise, whipped cream

CHOCOLATE DELIGHT

chocolate cake, chocolate shavings

DAILY CRISP

Vanilla ice cream

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