




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	LOBSTER CALYPSO DIP spinach mustard, calypso sauce, nachos
CHILLED GREEN ASPARAGUS WITH OVEN-ROASTED TOMATOES buffalo mozzarella, basil-infused olive oil	
CRISPY CRAB ROLL wasabi, avocado, cilantro, lemon-aïoli	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED RASPBERRY SOUP mint	
BROADWAY BASIL TOMATO SOUP crème fraîche crostini	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, caesar dressing, parmesan cheese, garlic croutons and anchovies	
BOSTON LETTUCE SALAD WITH HARICOT VERT GF walnuts, dried cherries, and feta	

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.



BUTTER-BASTED FRESH KINGFISH
WITH LEEKS *
couscous salad, roasted squash, apricots

FUSILLI WITH EGGPLANT AND TOMATO
eggplant, basil, mozzarella

FILET MIGNON, BROILED LOBSTER * GF
porcini pilaf, asparagus, carrots, garlic butter

DUCK Â L'ORANGE *
Grand Marnier, pea pods, potato dauphinoise

MUSHROOM BOLOGNESE V
tomato sauce

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

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

VALENTINE'S DAY SPECIAL DESSERT
brownie hazelnut mousse

BANANA TATIN
vanilla ice cream

CHOCOLATE CROQUANT PRALINE
chocolate brownie, chocolate mousse

PEAR STREUSEL NS
cinnamon pear, whipped cream

PINEAPPLE 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 V vegan

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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