




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.

STARTERS

 FLAVORS of the WORLD	COCONUT-CRUSTED SCALLOPS mango-pepper salsa, cilantro, fresh lime
JUMBO PRAWN COCKTAIL horseradish cocktail sauce	
BEEF TATAKI, ARUGULA * yuzu, ginger, cherry tomatoes	
MOZZARELLA SALAD WITH TOMATOES cucumbers, taggiasca olives	
EGG DROP SOUP sesame, scallions	
CHILLED MEXICAN GAZPACHO tomatoes, vegetables, corn, cilantro, lime juice	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
BABY SPINACH AND BUTTON MUSHROOMS oven-roasted tomato, red onion, bacon, egg, Gorgonzola cheese	

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.



FLAVORS of the WORLD

FLAT IRON STEAK WITH CELERY ROOT PURÉE *

wild mushrooms, red wine sauce

FETTUCCINE WITH CHICKEN RAGOUT

tomato, parsley

PORK PICCATA, FRESH MOZZARELLA, BASIL

sun-dried tomato risotto, arugula

FRESH TASMANIAN TROUT WITH FENNEL AND APPLE *

pea and barley risotto, roasted carrots

CREAMY QUINOA AND WHITE BEAN RISOTTO

crispy brassica florets

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

GRILLED MISO GLAZED SALMON *

miso ginger glaze, scallions, roasted red bell pepper

BROILED LOBSTER TAILS 15

Two 5 oz. 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-RASPBERRY TART

milk chocolate creme

TRES LECHES CRÈME CARAMEL

whipped cream

PASSION FRUIT MOUSSE

vanilla crust, chantilly

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

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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