

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

150 YEARS

HOLLAND AMERICA 150TH PILSNER 7.75

Pike Brewing Co.



BBQ (SHRIMP ON THE BARBIE)

lemon

JUMBO PRAWN COCKTAIL

horseradish sauce

CROSTINI WITH FRESH TOMATO AND BASIL ?

extra virgin olive oil, aged balsamic vinegar

SEARED AHI TUNA CARPACCIO *

parsnip chips, papaya-ginger relish

CHILLED ANJOU PEAR SOUP

cool and ripe with rubies of dried cherry

BAKED SWEET CORN SOUP

caramel corn

FRENCH ONION SOUP

gruyère cheese crouton

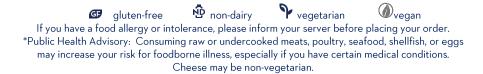
CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies

MIXED GREENS SALAD WITH RED BEETS

gorgonzola cheese, walnuts, dried cherries

Limited dietary requests may be accommodated at the Chef's discretion. Complimentary off-menu supplemental items are no longer available.





FRESH CATCH BARRAMUNDI *

lemon dill couscous, mixed vegetables

CHEESE TORTELLONI WITH SAUTÉED SPINACH "

bell peppers, scallions, tomato basil sauce

BEEF BOURGUIGNON

parsley potato, onions, mushrooms, lardons

CRACKLING PORK BELLY

sautéed napa cabbage, boiled potatoes

BRAISED BEETS

lemon, almonds

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

MAPLE-BRINED FRESH TASMANIAN OCEAN TROUT * 65

corn and bell pepper relish, sage-roasted potatoes

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 *

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

SACHER TORTE

apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE

blueberry sauce

APPLE CRUMBLE TART AS

vanilla sauce

PEACH CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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