







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 150 <sup>TH</sup> PILSNER 7.75 Pike Brewing Co.

STARTERS

 FLAVORS of the WORLD	CHICKEN AND TABBOULEH SALAD hummus, cranberry dressing
WATERMELON AND FETA CHEESE   mint, orange, arugula	
JUMBO PRAWN COCKTAIL horseradish cocktail sauce	
SEAFOOD CROQUETTE ravigotte dip	
CHILLED PINEAPPLE PIÑA COLADA coconut, rum flavors	
TOMATO FENNEL SOUP crème fraîche	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ROASTED BEET AND BLEU CHEESE SALAD Bibb lettuce, avocado, cherry tomato, red bell pepper	

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

## CLASSIC AUSTRALIAN FRIED FISH BURGER

tartar sauce, French fries

### ZITI, ANDOUILLE SAUSAGE

marinara, cayenne

### BAKED CRAB MAC AND CHEESE

creamy crab broth, chunks of crab

### FRIED CHICK'N WITH SPICY MAPLE SYRUP

fresh oyster mushroom

### ROASTED BABY PORK RIBS

espresso bbq sauce

### NEWYORK STRIP LOIN \*

fries, garlic butter

### GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

### PAN-SEARED SALMON WITH VEGETABLE CONFIT \*

artichoke, tomato, onion, basil, lemon, celeriac, potato purée

### 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

### CRÈME BRULEE TART

caramelized sugar

### CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallow

### LEMON TORTE

light and refreshing

### PINEAPPLE CRISP

vanilla ice cream

### ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added



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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