

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10

fresh fruit, selection of red or rosé

Canaletto.

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.



MANGO AND PAYAYA

cilantro balsamic maple reduction

SCALLOP APPLE REMOULADE

cider, endive, red radish

HAZELNUT CRUSTED BRIE

cranberry compote, frizzled onions

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED THREE BERRY MINESTRONE

lime sorbet

CABBAGE-BACON SOUP

chicken-tomato broth, onion

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED GREENS WITH CRUMBLED GORGONZOLA CHEESE

toasted garlic croutons, snipped chives and tomato

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











COBIA ZUCHINI SALSA*

orange-spinach farfalle

ASPARAGUS RISOTTO

fresh feta cheese, sundried tomato

PORK PICATTA

mozzarella, spaghetti, rustic tomato sauce

CHICKEN KIEV

warm potato, red beet cucumber salad

ROASTED CARROTS AND SHALLOTS **(1)**

pine nuts

NEW YORK STRIP LOIN*

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

SALMON WITH MANGO SAUCE * 65

stir-fried vegetables, wasabi mashed 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

BLACK FOREST CAKE

Kirschwasser cream, Bing cherries, chocolate shavings

CARROT CAKE

cream cheese frosting

RASPBERRY MOUSSE TORTE AS

vanilla sable, whipped cream

PEAR CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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