



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	CORN AND CRABMEAT FRITTER garlic aioli
SMOKED CHICKEN WITH RAISINS GF ND curried celery remoulade	
PICKLED RED BEET WITH GOAT CHEESE pine nut vinaigrette	
JUMBO SHRIMP COCKTAILS horseradish cocktail sauce	
CHILLED WATERMELON GAZPACHO diced watermelon swirled, lemon sorbet, lime leaves	
BEYOND SAUSAGE GF kale and white bean soup	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
MESCLUN LETTUCE SALAD WITH ASPARAGUS GF ND walnuts, dried cherries, ciliegine mozzarella	

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.



AUSTRALIAN WHITE CLAMS
SEAFOOD PASTA
spaghetti, garlic, olive oil

SHORT RIB WITH BLACK OLIVES
mashed butternut squash, roasted shallot, red wine

CALF'S LIVER WITH APPLES AND PANCETTA GF ND
caramelized onion, sautéed spinach, potato pancake

GARLIC SHRIMP PROVENÇAL
tomato concassée

CURRY ROASTED NAPA CABBAGE V
tomatoes, chickpeas

NEW YORK STRIP LOIN WITH STEAK FRIES *
garlic herb butter

GARLIC-HERB ROASTED CHICKEN GF
avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE * GF
roasted leeks, zucchini, 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 * 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

APPLE STREUSEL
vanilla sauce, whipped cream

CHOCOLATE AND WHISKEY TORTE
vanilla sauce

MANGO MOUSSE TERRINE NS
mango sauce

DAILY 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
If you have a food allergy or intolerance, please inform your server before placing your order.
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