

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.



PINEAPPLE JUMBO SHRIMP COCKTAIL @

sweet Thai chili aioli

CRAB CAJUN DEVILLED EGG

caramelized lemon zest, cajun powder, chili flakes, chives

BAYOU CRISPY FRIED SHRIMP

remoulade sauce, cajun seasoning

SOUTHERN GUMBO SOUP

sweet okra, tomato, onion

CHILLED ORANGE-CRANBERRY SOUP

crisp ginger snap

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

DATE, GOAT CHEESE AND BABY GREENS 🧚



raspberry vinaigrette

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











FRIED CAJUN CATFISH fennel orange slaw, creole remoulade

CHEESE TORTELLINI

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

SHRIMP, ANDOUILLE, AND GRITS @

okra, tomato sauce, citrus, roasted poblano pepper

SOUTHERN STYLE CHICKEN JAMBALAYA

bell peppers, scallions, tomato

CRISPY ORANGE SEITAN 🐠

scallions

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN @

avocado-tomato corn salad

SOUTHWEST GRILLED SALMON WITH THREE SALSAS*

cilantro rice, corn

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

FRIED BEIGNET

cinnamon

MARDI GRAS KING CAKES

triple sauce

HAZELNUT MOUSSE TORTE

whipped cream

PEAR CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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