



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 TH PILSNER 7.75 Pike Brewing Co.
 FLAVORS of the WORLD	ROASTED TAHINI BEET DIP  pine nuts, olive oil, cilantro, focaccia
GRILLED EGGPLANT, KALAMATA OLIVES tomato, basil, feta cheese	
ALMOND CHICKEN TENDERS honey-Dijon mustard sauce	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
CHILLED BEET SOUP sour cream, chopped chives	
CELERY HAM CREAM SOUP potato, onion, thyme, leeks	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
BABY BEET, FRISÉE, ORANGE SALAD  goat cheese, hazelnut	

FEATURED BEVERAGES

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.



FLAVORS of the WORLD

AUSTRALIAN MEAT PIE
creamed potato, mushy peas

CANNELLONI AL FORNO
tomato, basil, ricotta

CHICKEN PARMIGIANA
fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

FRESH BARRAMUNDI WITH OLIVES, ONIONS, AND PEPPERS 
creamy mascarpone polenta, green beans

THAI RED CURRY WITH CAULIFLOWER 
coconut milk, red Thai curry sauce

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

CLASSIC SPICED ROASTED CHICKEN
carrots, green beans, herb stuffing

GRILLED MISO GLAZED SALMON * 
miso ginger glaze, scallions, roasted red bell pepper

CLUB ORANGE DAILY SPECIAL
DUCK BREAST WITH DRIED CHERRIES
cabbage with bacon, rosti 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

STRAWBERRY PAVLOVA
whipped cream, toasted almonds

CHOCOLATE CARAMEL TART
chocolate shavings

ALMOND FRUIT CAKE 
almond butter cake, cherries, berries, Frangelico whipped cream

BANANA CRISP
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added  gluten-free  non-dairy  vegan

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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