



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.



FLAVORS of the WORLD

FRESH MOZZARELLA AND ZUCCHINI GF V  
pine nuts, balsamic reduction, extra virgin olive oil

STEAK TARTARE \* GF ND  
capers, gherkins

SEAFOOD SPRINGROLL  
sweet chili sauce

JUMBO SHRIMP COCKTAIL  
horseradish cocktail sauce

CHILLED CRANBERRY SOUP  
yogurt, mint

CHICKEN AND WONTON SOUP  
scallions, soya, sesame

FRENCH ONION SOUP  
gruyère cheese crouton

CLASSIC CAESAR SALAD  
romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies

BELGIAN ENDIVE AND BABY SPINACH GF ND  
mandarin segments, avocado, strawberries

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

### SMOKED FLAT IRON

lemon rice, oregano, eggplant, garlic tomato dip

### SPAGHETTI PUTTANESCA

marinara sauce, anchovies, capers, black olives, garlic, oregano

### SOUR ORANGE GLAZED CHICKEN

salsa verde, cinnamon, corn, sorrel grits

### FRESH AUSTRALIAN COD CAPONATA \*

risotto verde, red pepper oil

### SUMMER VEGETABLE GRATIN

vegan cheese, basil

### NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

### ROAST TURKEY, APPLE-PECAN STUFFING

dill carrots, Brussels sprouts, candied sweet potato

### MAPLE-BRINED SALMON \*

corn and bell pepper relish, sage-roasted potatoes

### BROILED LOBSTER TAILS 15

Two 5 oz. 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

### DIPLOMAT STRAWBERRY TART

vanilla cream, pistachio

### OPERA CAKE

coffee butter cream

### RASPBERRY MOUSSE TORTE

vanilla sable, whipped cream

### PINEAPPLE CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added



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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