



## 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

CRACKLING PORK CEVICHE  
crispy pork bites, marinated red onion, lime juice

## CHICKEN CREOLE SALAD

celery, cayenne, dill pickles

## SALMON AND SPINACH CAKE

celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

## JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

## CHILLED KIWI-MELON SOUP

cilantro, peppers, red onions

## BORLOTTI BEAN AND PASTA SOUP

parmesan and olive oil

## FRENCH ONION SOUP

gruyère cheese crouton

## CLASSIC CAESAR SALAD

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

## APPLE, PEAR AND CUCUMBER SALAD <sup>ND</sup>

frisée, dried cherries, blue cheese crouton

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.

FEATURED BEVERAGES

STARTERS



FLAVORS of the WORLD

BRAISED LAMB SHANK KOKKINISTO   
parsnip, tomato, olives, spinach oregano

SPAGHETTI AGLIO E OLIO   
shrimp, parsley, Roma tomato

SPICE-CRUSTED PRIME RIB \*   
whipped potatoes

SEARED FRESH RED SNAPPER \*   
fried capers slaw, green beans, lemon-dill aioli

PAY AZTECA   
avocado, nuts, cilantro black olives

RUSTIC HOME-MADE LASAGNA  
chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL\*   
cilantro rice

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

DULCE DE LECHE CHEESECAKE  
coconut meringue

STICKY TOFFEE AND DATE PUDDING  
crème anglaise

CHOCOLATE DELIGHT   
chocolate cake, dark chocolate ganache, white chocolate mousse,  
chocolate shavings

PEACH AND BERRY CRISP  
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

## MAINS

## DESSERTS

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no sugar added



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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