

DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé
Canaletto	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
5 5 Vears	HOLLAND AMERICA 150 TH PILSNER 7.75 Pike Brewing Co.
PORT TO TABLE FLAYORS of the WORLD	PIRI PIRI PRAWNS peanut sauce
SMOKED TROUT WITH LENTILS AND APPLE HORSERADISH lemon, parsley, cherry tomato, orange segments	

FIGS, FETA, ROCKET toasted nuts, yuzu

JUMBO SHRIMP COCKTAIL horseradish cocktail sauce

CHILLED STRAWBERRY BISQUE green peppercorn cream

ITALIAN WEDDING SOUP meat balls, rizone pasta, parmesan

FRENCH ONION SOUP gruyère cheese crouton

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

ARUGULA, BACON, POTATO boiled egg, cherry tomato, cucumber

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

STARTERS

 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.

PORT TABLE FLAVORS of the WORLD

MAURITIAN CARI POISSON * (MAURITIAN FISH CURRY) braised rice, roast lemon

seu nee, roust lemon

LINGUINI BACON AND KALE zucchini, squash, tomato, parmesan, pine nuts

PERUVIAN CHICKEN creamed corn, salsa verde sour cream

BEEF STROGANOFF red wine mushroom sauce, rice pilaf, green beans

VEGAN UNRIBS

NEW YORK STRIP LOIN * steak fries, garlic herb butter

WIENER SCHNITZEL home fried potatoes

SALMON WITH MANGO SAUCE * G stir-fried vegetables, wasabi 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

CHOCOLATE RASPBERRY TART milk chocolate cremeux

TRES LECHES CRÈME CARAMEL
berries

PASSION FRUIT MOUSSE TORTE
vanilla crust, Chantilly

APPLE CRISP vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

DESSER

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