



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 150TH PILSNER 7.75
Pike Brewing Co.



FLAVORS of the WORLD

FAVA BEAN HUMMUS GF V
carrots, cucumber, red radish

CRAB, SCALLOP SEAFOOD SALAD
lime, cilantro, mayonnaise

FALAFEL
cumin, cilantro, grilled pita bread

JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce

CHILLED PEACH AND GINGER SOUP
buttermilk and apple juice

SALMON AND POTATO CHOWDER
smoked bacon, chives

FRENCH ONION SOUP
gruyère cheese crouton

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

SALAD OF ARUGULA AND MIXED GREENS GF ND
William pear, mandarin segments, pistachios, cherry tomatoes,
organic mixed seeds

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

PERI PERI WHOLE ROASTED DUCK
sautéed kale, fingerling potatoes

ORECCHIETTE WITH ITALIAN SAUSAGE AND ESCAROLE
escarole, lemon cream, oregano

TRI-TIP BEEF, PISTACHIO GREMOLATA *
walnut sauce, pomegranate, black beans

SWORD FISH *
black olive mousse, pasta basil, tomato

FRENCH ONION LENTILS POTS
onion cream toasts

POLISH GALUMPKI
cabbage, rice, ground pork, tomato sauce

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE *
roasted leeks, red bell pepper, 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 CAKE
caramelized popcorn

PEAR FRANGIPANE TART
vanilla sauce

CHEESECAKE
sable crust, strawberries

BANANA 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