



## 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, Meraschino liqueur



HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75  
Pike Brewing Co.

## FEATURED BEVERAGES



FLAVORS of the WORLD

VEGETARIAN SUSHI ROLLS  
wasabi paste, soy sauce, ginger

## BEETROOT CURED SALMON

shrimp, pickled radishes, dill, yogurt

## VEGETABLE SAMOSA

tomato-cucumber raita, tamarind

## JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

## CHILLED PEAR SOUP

diced pear, mint spring

## CHICKEN NOODLE SOUP

chicken, vegetables, vermicelli noodles

## FRENCH ONION SOUP

gruyère cheese crouton

## CLASSIC CAESAR SALAD

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

## BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

## STARTERS

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



no sugar added



gluten-free



non-dairy



vegan

If you have a food allergy or intolerance, please inform your server before placing your order.

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





FLAVORS of the WORLD

## SENEGALESE PEANUT BEEF STEW

toasted nuts, braised rice

## ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

basil, garlic bread

## BAHARAT CHICKEN, VEGETABLE COUSCOUS

green olives, tomato-paprika sauce

## ROASTED TROUT \*

cucumber dill beurre blanc, potato fennel puree, zucchini tomato

## LOBSTER SPIRAL ALLA VODKA

fresh basil

## NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

## GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad,

## SOUTHWEST GRILLED SALMON WITH THREE SALSAS \*

cilantro rice, corn medley

## 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

## BLACK FOREST CAKE

Kirschwasser cream, Bing cherries, chocolate shavings

## CARROT CAKE

cream cheese frosting

## STRAWBERRY MOUSSE TORTE

vanilla sable, whipped cream

## RHUBARB CRISP

vanilla ice cream

## ESPRESSO \$2.50, CAPPUCCINO \$3.50

## MAINS

## DESSERTS

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\*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.