

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

150 YEARS

HOLLAND AMERICA 150TH PILSNER 7.75

Pike Brewing Co.



LOBSTER CALIPSO DIP

spinach mustard, calypso sauce, nacho

CHILLED GREEN ASPARAGUS WITH OVEN-ROASTED TOMATOES

buffalo mozzarella, basil-infused olive oil

CRISPY CRAB ROLL

wasabi, avocado, cilantro, lemon-aïoli

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED BLACKBERRY SOUP

lemon-mint crème fraiche

BROADWAY BASIL TOMATO SOUP

crème fraîche crostini

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED GREEN SALAD WITH HARICOT VERT 65

walnuts, dried cherries and mozzarella

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











BUTTER BASTED SOLE WITH LEEKS*

Lyonnaise potato, roasted squash, apricots

GEMELI WITH EGGPLANT AND TOMATO

eggplant, basil, mozzarella

FILET MIGNON, GRILLED SHRIMPS * 65

porchini pilaf, roasted Italian vegetables

DUCK A LA ORANGE

Grand Marnier, pea pods, potato dauphinoise

ITALIAN NEATBALLS 🐠

mushrooms, brown rice, lentils

NEW YORK STRIP LOIN*

fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL 65

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 *

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

CREME BRULEE TART

Caramelized sugar

CHOCOLATE CROQUANT PRALINE

chocolate brownie, chocolate mousse

APPLE STREUSEL AS

cinnamon apple, whipped cream

RHUBARB CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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