



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

SPICY TUNA ROLL
sriracha, avocado, mayonnaise

CITRUS DELIGHT WITH AMARETTO

oranges, pineapple grapefruit, cranberry-apple vinaigrette

SHRIMP, CRAB, POTATO TOTS

bell pepper, parsley, shaved fennel, aioli

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED CARROT SOUP

cinnamon, ginger, honey

BEYOND SAUSAGE GF

kale and white bean soup

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

BELGIAN ENDIVE AND BABY SPINACH GF ND

mandarin segments, avocado, strawberries

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

BEEF ROULADE

dill pickle, bacon creamed potatoes,
roasted root vegetables

FETUCCINI LEMON CREAM SHRIMPS AND CHEESE

parmesan cheese

THYME-ROASTED RACK OF LAMB *

grilled polenta, sautéed fennel, red onion-raisin compote, poached figs

BAKED CRAB CAKES

black bean-mango salsa, creamy jalapeno Jack cheese grits

SPICY BEYOND MEAT CHILI CHICKEN TACOS

guacamole, cabbage, black bean salsa

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

BUTTERMILK FRIED CHICKEN

mash potatoes, sauteed green, gravy

BROILED SALMON WITH HERB MUSTARD GLAZE *

roasted leeks, red bell pepper, mashed potatoes

CLUB ORANGE DAILY SPECIAL

VEAL CUTLET, GREEN OLIVES AND THYME

mushroom risotto

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

DIPLOMAT STRAWBERRY TART

vanilla cream, pistachio

OPERA CAKE

coffee butter cream

RASPBERRY MOUSSE TORTE

vanilla sable, whipped cream

DAILY CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added



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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