



FEATURED BEVERAGES

<b>DINING ROOM</b>	<b>BESO DEL SOL SANGRIA, SPAIN 10</b> fresh fruit, selection of red or rosé
	<b>THE APEROL SPRITZ 8.50</b> Aperol Aperitivo, prosecco, club soda, fresh orange
<b>OCEAN BAR</b>	<b>TRADER VIC'S MAI TAI 10.50</b> Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
<b>PINNACLE BAR</b>	<b>THE COSMO 10.75</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>CROW'S NEST</b>	<b>BROOKLYN 10</b> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	<b>HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75</b> Pike Brewing Co.

 FLAVORS of the WORLD	<b>ROASTED BEETS, ORANGE SEGMENTS</b> pistachio, feta cheese
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>ESCARGOTS BOURGUIGNONNE</b> herb garlic butter, Burgundy wine, French bread	
<b>MULLIGATAWNY SOUP</b> sautéed apple, curry-flavored chicken broth	
<b>CHILLED RHUBARB SOUP</b> cinnamon, caramelized sugar	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>APPLE, PEAR AND CUCUMBER SALAD GF</b> mixed greens, dried cherries, bleu cheese crouton	

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

## FISH AND CHIPS

lemon tartar sauce, fried parsley

### CRACKED PEPPER TENDERLOIN \* GF

sautéed spinach, green beans, snow peas, peppercorn sauce

### PORK KATSU

ponzu, asian vegetable slaw

### ROASTED CAULIFLOWER WITH GREEN TAHINI

roast pepper, fingerling potato

### NEW YORK STRIP LOIN \*

fries, garlic herb butter

### GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

### SOUTHWEST GRILLED SALMON WITH THREE SALSAS \* GF

cilantro rice, corn

### 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

### BANANA TATIN

vanilla ice cream

### CHOCOLATE SOUFFLE

dark chocolate sauce

### TIRAMISU

mascarpone cream, coffee and Kahlua-soaked sponge cake

### STRAWBERRY 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