



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>PROSCIUTTO HAM</b> manchego cheese, port cherries
<b>ORANGE-JUMBO SHRIMP COCKTAIL</b> melon trio, lemon grass aioli	
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>CHICKEN, HAM, PARMESAN CROQUETTE</b> spiced saffron aioli	
<b>CHILLED MELON SOUP</b> mint	
<b>CREAMED PARSNIP AND HERITAGE CARROT SOUP</b>  arugula pesto oil, crème fraîche	
<b>FRENCH ONION SOUP</b> gruyere cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>MIXED GREENS SALAD</b>   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.



RACK OF LAMB WITH CANNELLINI BEANS  
AND GARLIC PEARLS \*  
roasted red bell pepper, sautéed artichoke

BAKED RICOTTA STUFFED SHELLS   
garlic-basil-tomato sauce, mozzarella, parmesan cheese

PRIME RIB OF BEEF AU JUS\*  
baby corn medley, baked potato

MARKET FISH MAHI-MAHI FILLET \*  
smashed potato shrimp galette, sauce vierge, haricots verts

TANDOORI-RUBBED PORTOBELLOS   
cilantro sauce

NEW YORK STRIP LOIN \*  
steak fries, garlic herbed butter

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad

MAPLE-BRINED SALMON \*   
corn and bell pepper relish, sage-roasted 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

CHERRY PAVLOVA  
cherries, nuts

FLOURLESS CHOCOLATE CAKE  
chocolate sauce, whipped cream

BLACK FOREST CAKE   
chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

PEACH CRISPS  
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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no sugar added    gluten-free    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