



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	GOLD COAST CEVICHE shrimp, crab meat, barramundi, scotch bonnet, red onion, lime juice
SWEET TOMATO AND FRESH BUFFALO MOZZARELLA aged balsamic vinegar, olive oil, basil, focaccia	
JUMBO SHRIMP COCKTAIL horseradish cocktail sauce	
SESAME CHICKEN green papaya, sweet chili	
CHILLED WATERMELON GAZPACHO crème fraiche, mint	
GREEN CHILE AND CORN CHOWDER  roasted bell pepper	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies	
CHOPPED GARDEN SALAD romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix	

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.



AUSTRALIAN CHICKEN PARMIGIANA
zucchini, spaghetti, sautéed artichokes

FETTUCCINI CAPONATA

olives, bell pepper, capers, basil, pine nuts
grilled chicken breast on request

JERKED PORK TENDERLOIN

peanuts, black beans, rice pilaf, sauteed greens

SEARED HADDOCK *

saffron risotto, mussels, clams, peppers

JOLOF RICE

rainbow slow

BEEF POT ROAST

roasted parsnip, root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL *

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 * 20

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

BRAZO DE MERCEDES

meringue and vanilla custard

CHOCOLATE BROWNIE STACK

whipped cream

LEMON TORTE

light and refreshing

STRAWBERRY CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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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