



FEATURED BEVERAGES

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| 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. |

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|  FLAVORS of the WORLD | CARROT CREAM SOUP ginger, nutmeg, orange, roasted carrots, crème fraiche |
| SEAFOOD DEVEILED EGGS * smoked salmon, crab, honey mustard dressing | |
| THAI BEEF AND PICKLED PAPAYA * scallions, cilantro, lime | |
| JUMBO SHRIMP COCKTAIL horseradish cocktail sauce | |
| CHILLED CUCUMBER SOUP WITH DILL AND SOUR CREAM A cool and refreshing blend spiked with a dash of red wine vinegar | |
| ARANCINI POMODORO mozzarella, ratatouille, basil | |
| FRENCH ONION SOUP gruyère cheese crouton | |
| CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies | |
| BOSTON LETTUCE WITH CRUMBLD GORGONZOLA CHEESE toasted garlic croutons, tomato | |

STARTERS

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



SPICED PORK BELLY
pineapple salsa, roasted squash, sweet potatoes

PESTO FETTUCCINI WITH ITALIAN SAUSAGE
onion, garlic, tomato, fennel, parmesan cheese

PARMESAN-CRUSTED CHICKEN BREAST
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

CHILI PRAWN WITH GARLIC BUTTER
black rice, spinach

SQUASH PARCELS 
almond orzo

NEW YORK STRIP LOIN *
fries, garlic herb butter

SPAGHETTI MEATBALLS
marinara sauce

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

TRES LECHES CRÈME CARAMEL
whipped cream, meringue

CHOCOLATE AND WHISKEY TORTE
vanilla sauce, raspberry sauce

MANGO MOUSSE TERRINE 
passion fruit sauce

PINEAPPLE 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