





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.

STARTERS

 <b>FLAVORS of the WORLD</b>	<b>CARRIBEAN CEVICHE *</b> shrimp, crab meat, mahi-mahi, cilantro, scotch bonnet, red onion, lime juice
<b>SWEET TOMATO AND FRESH BUFFALO MOZZARELLA</b> aged balsamic vinegar, olive oil, basil, focaccia	
<b>JUMBO SHRIMP COCKTAIL</b> horseradish cocktail sauce	
<b>CHICKEN, HAM, PARMESAN CROQUETTE</b> garlic aioli	
<b>CHILLED APPLE SOUP</b> ginger, sour cream, cinnamon	
<b>GREEN CHILE AND CORN CHOWDER</b>  roasted bell pepper, cilantro	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>CHOPPED GARDEN SALAD</b> romaine, red onion, green olives, tomato, cucumber, apple, organic seed mix	

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

 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



FLAVORS of the WORLD

### JERKED PORK TENDERLOIN

peanuts, black beans, rice pilaf, sauteed greens

### BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts

### ROASTED BONELESS CHICKEN LEG

creamed jalapeno corn, sautéed broccoli, chipotle rice

### SEARED HADDOCK \*

saffron risotto, mussels, clams, peppers

### SAAG TOFU

tofu, spinach

### 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

*Chef's selection of vegetables*

### 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, vanilla custard

### CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

### LEMON TORTE

light and refreshing

### DAILY CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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non-dairy



vegetarian



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\*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.