



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	PROSCIUTTO HAM manchego cheese, port cherries
ORANGE-JUMBO SHRIMP COCKTAIL melon trio, lemon grass aioli	
ESCARGOT BOURGUIGNONNE herb garlic butter, Burgundy wine, French bread	
CHILLED ORANGE AND CRANBERRY SOUP crisp ginger snap	
CREAMED ARTICHOKE AND HERITAGE CARROT SOUP  arugula pesto oil, crème fraiche	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
SALAD OF ARUGULA AND FRISÉE   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.

 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

FILET MIGNON FOREST MUSHROOMS *
asparagus, truffled parmesan potatoes

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

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

FRESH SOUTH AFRICAN KING KLIP *
smashed potato shrimp galette, sauce vierge, haricots verts

CAULIFLOWER STEAK
tahini, couscous, za'atar, asparagus

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

CRÈME BRULÉE TART
Grand Marnier, vanilla ice cream

FLOURLESS CHOCOLATE CAKE
chocolate sauce, whipped cream

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

APPLE CRISP
vanilla ice cream

ESPRESSO \$2.50 CAPPUCCINO \$3.50

MAINS

DESSERTS

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gluten-free non-dairy vegetarian vegan

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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.