



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.

FEATURED BEVERAGES



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 fraîche

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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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.