



## 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 150<sup>TH</sup> PILSNER 7.75  
Pike Brewing Co.

## FEATURED BEVERAGES



FLAVORS of the WORLD

SMOKED TROUT, BAY SHRIMP SALAD  
horseradish apple, roasted red beets

## SEAFOOD DEVILED EGGS \*

smoked salmon, crab, honey mustard dressing

## THAI BEEF AND PICKLED CUCUMBER \*

scallions, cilantro, lime

## PEA POTATO HAM HOCK BROTH

leek, carrots

## 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, anchovies

## BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato



## 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

### ST. PATRICK'S GUINNESS LAMB STEW

potato, carrot, cabbage

### PESTO FETTUCINI WITH ITALIAN SAUSAGE

onion, garlic, tomato, fennel, parmesan cheese

### PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

### BRAISED CORNED BRISKET

beef, potato cabbage cake, roasted vegetables

### VEGAN SHEPERDS PIE

beyond meat, thyme, carrots

### NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

### SPAGHETTI MEATBALLS

marinara sauce

### GRILLED SALMON \*

Irish colcannon potato



### 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

### RED VELVET CAKE

cream cheese frosting

### IRISH BAILEYS CREAM CHEESECAKE

biscuit graham crust

### MANGO MOUSSE TERRINE

whipped cream, sable

### HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped 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.