

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10

fresh fruit, selection of red or rosé

analetto

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

Knob Creek Rye, Carpano Antica Vermouth,

Noilly Prat Dry Vermouth, Maraschino liqueur

HOLLAND AMERICA 150TH PILSNER 7.75

Pike Brewing Co.



AFRICAN HAKE FISH FRITTER

garlic aïoli

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese

APPLEWOOD SMOKED GOOSE BREAST *

apple-celeriac salad, raspberry cream

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED TOMATO AND AMSTERDAM GIN SOUP

sour cream, basil

CHICKEN CORN SOUP

smoked chicken, roasted corn, scallions, bell pepper, mushrooms

FRENCH ONION SOUP

gruyère cheese, crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies

ARUGULA AND PUMPKIN SALAD 🖅 🕸

pine nuts, tomato, fresh mozzarella cheese

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











AFRICAN CRUSTED PRIME RIB OF BEEF *

garlic mashed potatoes, blatjang, roasted vegetables

BUTTERNUT SQUASH RISOTTO

sage, pecorino

FRESH GRILLED HAKE *

ancho chili butter, sautéed carrots, sugar snap peas

FLAT IRON STEAK CHIMICHURRI 65

jalapenos pepper jack polenta, green beans

POTATO AND SQUASH GNOCCHI, PESTO TRAPANESE Pesto

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

CARIBBEAN 'JERK' CHICKEN BREAST

Jamaican peas and rice, grilled pineapple spears

GRILLED SALMON WITH CAPERS AND DILL * @F

cilantro rice, carrots, broccoli

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 BRULEE

caramelized sugar

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE AS

almond butter cake, cherries, berries, Frangelico whipped cream

HOT FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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