



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

NAMIBIA OXTAIL PATTIES
WITH PEPPER SAUCE
kachumber salad

CHILLED PEAR AND HONEY SOUP
chopped mint

SHRIMP AND CORN CHOWDER
brandy whipped cream, dill

SMOKED MACKEREL, APPLES, RED ONION
dill, red beet, sour cream, pumpernickel

SHRIMP CROSTINI
chili crème fraîche

FRENCH ONION SOUP
gruyère cheese crouton

CLASSIC CAESAR SALAD
romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons and anchovies

GOURMET GREENS
toasted pecans, cherry tomatoes, orange segments

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

AFRICAN SUYA DISTAL FLANK STEAK

oshitima, maize cake

GNOCCHI WITH GARLIC CREAM SAUCE

garlic, hazelnut, sundried tomato pesto

AFRICAN FRESH BLACKENED TUNA *

yellow rice, roasted vegetables, cherry tomatoes, green pea mousse

RACK OF PORK WITH PARSNIP PURÉE

bacon braised brussels sprouts

CURRY ROASTED CABBAGE

cabbage wedges, tomatoes, chickpeas

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

NEW YORK STRIP LOIN WITH STEAK FRIES *

garlic herb butter

CLASSIC SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

GRILLED SALMON WITH CAPERS AND DILL *

cilantro rice

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

DIPLOMAT STRAWBERRY TART

vanilla cream, almonds

OPERA CAKE

coffee butter cream

STRAWBERRY MOUSSE TORTE

vanilla sable, whipped cream

PINEAPPLE 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.