



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

MAURITIAN PIPING HOT BHAJIA
herb salsa

SMOKED SALMON ROSETTES *
bay shrimp salad, tobiko

WATERMELON CAPRESE
olive oil, basil

JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce

CHILLED CUCUMBER SOUP
fresh chives, mint

LENTIL SOUP
celery, potato, bacon, sausage

FRENCH ONION SOUP
gruyère cheese crouton

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

FARMER'S MARKET SALAD
mixed greens, arugula, fava, artichokes, peas, broccoli, cherry 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

MAURITIAN FAMOUS BIRYANI

rice, spices, fresh herbs

MUSHROOM RAVIOLI WITH CHUNKY TOMATO SAUCE

ricotta, basil

BEYOND MEAT CURRY COCONUT MEATBALLS

Thai red curry, eggplant, jasmine rice

CORVINA À LA ORLY *

beer battered and deep fried, shoestring potato fries, rémoulade sauce

RED WINE BRAISED BRISKET

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

NEW YORK STRIPLOIN *

garlic butter, steak fries

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL*

cilantro rice

Chef's selection of vegetables

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

CHOCOLATE CAKE

caramelized popcorn

PEAR FRANGIPANE TART

vanilla sauce

CHEESECAKE

sable crust, strawberries

BANANA CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCINO \$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.