



## 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

CORN-CRUSTED SCALLOPS  
mango-pepper salsa, cilantro, fresh lime

## BEEF TATAKI, FRESH HERBS\*

yuzu, ginger, cherry tomatoes

## MOZZARELLA SALAD WITH RIPE TOMATOES,

cucumbers, olives

## PRAWN COCKTAIL

orange, brandy cocktail

## PINTO BEAN SOUP

pork, pancetta, tomato basil

## FRENCH ONION SOUP

gruyère cheese crouton

## CLASSIC CAESAR SALAD

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

## 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

FLAT IRON STEAK WITH CELERY ROOT PURÉE \*  
wild mushrooms and red wine sauce

FETTUCINE WITH CHICKEN RAGOUT  
tomato, parsley

PAN-FRIED VEAL LIVER  
snow potatoes, bacon, caramelized onion

SEARED SNAPPER WITH FENNEL AND APPLE \*  
pea and green peas risotto, roasted carrots

VEGAN STIR-FRIED EGGPLANT WITH GARLIC-BASIL SAUCE   
basmati rice, asparagus, basil, scallions, sesame seeds

RUSTIC HOME-MADE LASAGNA  
chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad,

GRILLED MISO GLAZED SALMON \*   
miso ginger glaze, scallions, roasted red bell pepper

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-STRAWBERRY TART  
milk chocolate creme

TRES LECHES CRÈME CARAMEL  
meringue stick, whipped cream

RASPBERRY MOUSSE TORTE NO SUGAR ADDED   
vanilla crust, Chantilly

CHERRY CRISP  
vanilla ice 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.