



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.

STARTERS

 FLAVORS of the WORLD	ANGOLA SUDU CHICKEN almond, cucumber and tomato salad, piri-piri sauce
CROSTINI SAMPLER french bread, garlic, tomato, basil, sautéed mushrooms, cream cheese	
JUMBO PRAWN COCKTAIL horseradish cocktail sauce	
CRAB AND SEAFOOD COCKTAIL brandy cocktail sauce	
ICED MELON BISQUE mint oil	
CHICKEN NOODLE SOUP chicken, vegetables, vermicelli noodles	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ISLAND SALAD kos, avocado, tomato, red beans, French green beans, garbanzo beans	

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

 gluten-free  non-dairy  vegetarian  vegan

If you have a food allergy or intolerance, please inform your server before placing your order.
*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.

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FLAVORS of the WORLD

LAMB CUTLET IN PEANUT RUB
peanut sauce, couscous

ORECCHIETTE WITH ITALIAN SAUSAGE
romaine, lemon cream

PORK PICATTA MILANESE
yellow rice, carrots, asparagus

PAN-SEARED FRESH LUANDA POMFRET *
caper-gherkin aioli, crushed potatoes, zucchini

WALKAWAY RATATOUILLE 
herb de provence, sherry vinegar

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

CHICKEN CORDON BLEU
home fried potato

SOUTHWEST GRILLED SALMON WITH THREE SALSAS * 
yellow rice, corn

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

DULCE DE LECHE CHEESECAKE
coconut meringue

STICKY TOFFEE DATE PUDDING
crème anglaise

CHOCOLATE DELIGHT 
chocolate cake, chocolate shavings

BANANA CRISP
ice cream

ESPRESSO \$2.50 CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added

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 non-dairy

 vegan

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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