

DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé
Camaletto	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
5 5 Years	HOLLAND AMERICA 150 TH PILSNER 7.75 Pike Brewing Co.
PORT TO TABLE FLAVORS of the WORLD	GAMBAS PIRI PIRI chorizo, garlic, crostini
CROSTINI WITH FRESH TOMATO AND BASII	

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SEARED AHI TUNA CARPACCIO * parsnip chips, cantaloupe-ginger relish

BAKED SWEET CORN SOUP caramel corn

FRENCH ONION SOUP gruyère cheese crouton

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

DAIKON AND MANGO SALAD kos lettuce, cucumber

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.

PORT TABLE FLAVORS of the WORLD

FRESH CATCH RED SNAPPER PUTTANESCA grilled polenta, olives, broccoli

MEAT TORTELLONI WITH SAUTÉED SPINACH bell peppers, scallions, tomato sauce

TOMATO-CITRUS BRAISED BRISKET OF BEEF chive orzo, pecorino, grilled scallions

ROASTED TURKEY * dried fruit, whole grain mustard, savoyed potato, spinach

VEGETABLES AND DUMPLINGS () rosemary, green peas, celery

NEW YORK STRIP LOIN * steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN avocado-tomato corn salad

MAPLE-BRINED SALMON * corn and bell pepper relish, roasted potatoes

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

SACHER TORTE apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE blueberry sauce

APPLE CRUMBLE TART NS vanilla sauce

PEAR CRISP ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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no sugar added gluten-free non-dairy wegan 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 DESSERTS