






FEATURED BEVERAGES

<b>DINING ROOM</b>	<b>BESO DEL SOL SANGRIA, SPAIN 10</b> fresh fruit, selection of red or rosé
	<b>THE APEROL SPRITZ 8.50</b> Aperol Aperitivo, prosecco, club soda, fresh orange
<b>OCEAN BAR</b>	<b>TRADER VIC'S MAI TAI 10.50</b> Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
<b>PINNACLE BAR</b>	<b>THE COSMO 10.75</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>CROW'S NEST</b>	<b>BROOKLYN 10</b> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	<b>HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75</b> Pike Brewing Co.

STARTERS

 FLAVORS of the WORLD	<b>STEAMED BLACK MUSSELS, GARLIC CREAM tomato</b>
<b>QUINOA AND DRIED CRANBERRY</b> roasted pumpkin, feta cheese	
<b>PROSCIUTTO, GENOA SALAMI, MELON, AND FIGS</b> grissini, olives, sun-dried tomato	
<b>ANDOUILLE GREEN CABBAGE</b> chicken broth, mixed wild rice, celery	
<b>FRENCH ONION SOUP</b> gruyère cheese crouton	
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
<b>COS LETTUCE</b>   toasted walnuts, cherry tomatoes, orange segments	

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.



FLAVORS of the WORLD

### SPICED PORCHETTA

roasted squash, plum sauce, smashed sweet potato

### BUCATINI CARBONARA

pancetta, parmesan cheese

### ROAST DUCK WITH MANGO AND SOY

coconut rice, green beans

### BREADED HAKE \*

saffron risotto, mussels, clams, peppers

### VEGETABLES AND BEAN POT PIES WITH POTATO CRUSTS

white beans, sweet potato, rosemary

### NEW YORK STRIP LOIN \*

steak fries, garlic herb butter

### BUTTERMILK FRIED CHICKEN

mashed potatoes, sautéed cabbage, gravy

### GRILLED SALMON WITH CAPERS AND DILL \*

basmati 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

### CHOCOLATE CAKE

caramelized popcorn

### PEAR FRANGIPANE TART

vanilla sauce

### CHEESECAKE

sable crust, strawberries compote

### PINEAPPLE CRISP

ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

## MAINS

## DESSERTS

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 no sugar added

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 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