

DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé
Canaletto	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.



MAURITIAN CALAMAR CROUSTILLANT (Mauritian fried calamari) lemon mayonnaise

CRAB LOUISE SALAD romaine, brandy-cocktail dressing

SHRIMP AND ARTICHOKE DIP taleggio, Dijon mustard, garlic, poppy seed grissini

CHILLED SOUR CHERRY SOUP crème fraiche, fried ginger

CREAM OF FOUR MUSHROOM SOUP chive oil

FRENCH ONION SOUP gruyère cheese crouton

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

ISLAND SALAD mixed greens, 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.

PORT TABLE FLAVORS of the WORLD

FRESH MAHI-MAHI SOFRITO * jasmine rice, fava beans

BUCATINI WITH PANCETTA kale, yellow squash, lemon, parmesan cheese

GRILLED LAMB CHOPS WITH OREGANO AND APPLE CHUTNEY * mint oil, butternut squash

ASPARAGUS SOBA NOODLES sweet dressing

NEW YORK STRIP LOIN * steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN avocado-tomato corn salad

SALMON WITH MANGO SAUCE *
Stir-fried vegetables, wasabi mashed 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

NUTELLA CHEESECAKE graham cracker crust

CRÈME BRULEE caramelized sugar

CHOCOLATE PARIS-BREST
chocolate mousse

PEAR CRISP vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

DESSERTS

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 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.