



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.



PACIFIC SEAFOOD CEVICHE *
shrimp, tuna, squid, avocado, papaya

MELON TRIO

watermelon, cantaloupe, honeydew, port wine reduction

CHICKEN SATAY

peanut sauce

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED APPLE VICHYSOISE

apple brandy, granny smith apple

GUMBO SHRIMP AND CHICKEN

sausage, chicken

FRENCH ONION SOUP

gruyère cheese crouton

CLASSIC CAESAR SALAD

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

MIXED GREENS AND BUTTON MUSHROOMS

oven-roasted tomato, red onion, bacon, egg, gorgonzola cheese

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

PRIME RIB OF BEEF AU JUS * 
baby corn medley, baked potato

PENNE PESTO

green onion, garlic, cherry tomatoes, asparagus, olive oil, parmesan cheese

SAUTÉED PORK TENDERLOIN *

candied lemon sauce, corn polenta

BLACKENED FRESH TUNA WITH CHIPOTLE AIOLI *

lemon rice, roasted vegetables, cherry tomatoes

SPAGHETTI SQUASH NOODLES BOWLS

lime peanut sauces

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

PAN-SEARED SALMON WITH VEGETABLE CONFIT *

artichoke, tomato, onion, basil, lemon, celeriac, and potato purée

Chef's selection of vegetables

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

DIPLOMAT STRAWBERRY TART

vanilla cream, pistachios

CHOCOLATE CARAMEL TART

chocolate shavings

RASPBERRY MOUSSE TORTE

vanilla sable, whipped cream

CHERRY CRISP

vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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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.