



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.



BABI CHIN PORK SKEWERS
pickled vegetables

MOZZARELLA, CANTALOUPE, MINT PANGRATTATO
apple, olive oil

JUMBO SHRIMP COCKTAIL
horseradish cocktail sauce

CHILLED APPLE AND CARROT SOUP
cinnamon, ginger, honey

CREAM OF ASPARAGUS SOUP
crunchy pesto croutons

FRENCH ONION SOUP
gruyère cheese crouton

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

BAMBOO SHOOTS AND MANGO SALAD
mixed greens, cucumber

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



MADAGASCAR'S ROMAZAVA
(Traditional Beef Stew)
braised rice, sautéed greens, roast tomato

PESTO FETTUCINI WITH ITALIAN SAUSAGE
onion, garlic, tomato, fennel, parmesan cheese

PETITE BEEF TENDERLOIN WITH CHEESE PANISSE *
artichoke, spinach

MIXED FRESH SEAFOOD GRILL *
salmon, mahi-mahi, shrimp, grouper, boiled potato, broccoli, cherry tomato

BUTTERNUT AND PESTO CREAM LASAGNA 
toasted pine nuts

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

CHICKEN CORDON BLEU
fondant potatoes, green peas

BROILED SALMON WITH HERB MUSTARD GLAZE * 
roasted leeks, red bell pepper, mashed potatoes

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

DULCE DE LECHE CHEESECAKE
coconut meringue

STICKY TOFFEE AND DATE PUDDING 
creme anglaise

CHOCOLATE DELIGHT 
chocolate cake, dark chocolate ganache, white chocolate mousse,
chocolate shavings

STRAWBERRY CRISP
vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 gluten-free  non-dairy  vegetarian  vegan

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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.