



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.

FEATURED BEVERAGES



FLAVORS of the WORLD

PROSCIUTTO HAM
manchego cheese, port cherries

ORANGE-JUMBO SHRIMP COCKTAIL

melon trio, lemon grass aioli

ESCARGOT BOURGUIGNONNE

herb garlic butter, Burgundy wine, French bread

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CHILLED STRAWBERRY BISQUE

sharp green peppercorn cream

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP

arugula pesto oil, crème fraîche

FRENCH ONION SOUP

gruyere cheese crouton

CLASSIC CAESAR SALAD

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

SALAD OF MIXED GREENS

William pear, mandarin segments, pistachios, cherry tomatoes, organic mixed seeds

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

SURF AND TURF *

porcini basmati rice, surrounded with an array of sautéed vegetables

BAKED RICOTTA STUFFED SHELLS

garlic-basil-tomato sauce, mozzarella, parmesan cheese

BRAISED LAMB SHANK

snow potato, root vegetables

FRESH WHITE SNAPPER *

smashed potato shrimp galette, sauce vierge, haricots verts

SMOKY JAMBALAYA

scallions

NEW YORK STRIP LOIN *

steak fries, garlic herbed butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad,

MAPLE-BRINED SALMON *

corn and bell pepper relish, sage-roasted 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

STRAWBERRY ROMANOFF

grand marnier, vanilla ice cream

FLOURLESS CHOCOLATE CAKE

chocolate sauce, whipped cream

BLACK FOREST CAKE

chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

BANANA 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.