



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 150<sup>TH</sup> PILSNER 7.75  
Pike Brewing Co.



CURRIED CHICKEN EMPANADA  
onion, garlic, garam masala, fresh mango chutney

SMOKED SALMON RILLETES \*  
garlic crostini, sour cream, capers

QUINOA AND POMEGRANATE  
roasted pumpkin, goat cheese

JUMBO SHRIMP COCKTAIL  
horseradish cocktail sauce

CHILLED COCONUT NUTMEG  
coconut, yogurt, milk, vanilla nutmeg

CHICKEN LEEK CREAM SOUP  
thyme, potato

FRENCH ONION SOUP  
gruyère cheese crouton

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

GOURMET GREENS   
toasted pecans, cherry tomatoes, mandarin

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



PETITE BEEF TENDERLOIN  
WITH BUTTON MUSHROOMS \*  
roasted potatoes, spring vegetables

PENNE ARTICHOKE AND PROSCIUTTO  
garlic, white wine, olive oil, parmesan butter

CHICKEN SCALOPPINI  
cognac-mushroom sauce, parsley mashed potatoes, assorted vegetables

BLACKENED CORVINA \* GF  
mango pineapple relish, jasmine rice, spinach

SKILLET- ROASTED BRUSSELS SPROUTS   
pomegranate and nuts

NEW YORK STRIP LOIN \*  
steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN  
avocado-tomato corn salad,

SOUTHWEST GRILLED SALMON WITH THREE SALSAS \* GF  
cilantro rice, corn medley

*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

CHOCOLATE RASPBERRY TART  
milk chocolate cremeux

TRES LECHES CRÈME CARAMEL GF  
berries

PASSION FRUIT MOUSSE TORTE NS  
vanilla crust, Chantilly

PINEAPPLE 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.