

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.

FEATURED BEVERAGES



WATERMELON AND FETA CHEESE

SCALLOP APPLE REMOULADE cider, endive red radish

ARANCINI POMODORO MOZZARELLA ratatouille, basil

JUMBO SHRIMP COCKTAIL horseradish cocktail sauce

CHILLED AVOCADO SOUP WITH SMOKED SALMON cayenne, sour cream

frisée

CREAM OF BROCCOLI broccoli florets

FRENCH ONION SOUP gruyère cheese crouton

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

DATE, FETA CHEESE AND MIXED GREENS
strawberry vinaigrette

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

PORT TABLE AVORS of the WORLD

COBIA ZUCHINI SALSA * orange-spinach quinoa

CHEESE AND BACON BEEF BURGER * onion rings, bacon jam, French fries

PORK PICATTA mozzarella, sundried tomato risotto

CHICKEN KIEV risi-bisi, grilled zucchini

GOCHUJANG NOODLE BOWL **W** kimchi, cucumber, scallion, seaweeds, sesame seeds

NEW YORK STRIP LOIN * steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN avocado-tomato corn salad

SALMON WITH MANGO SAUCE * GP stir-fried vegetables, wasabi 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

BLACK FOREST CAKE Kirshwasser cream, Bing cherries, chocolate shavings

CARROT CAKE cream cheese frosting

STRAWBERRY MOUSSE TORTE
vanilla sable, whipped cream

PEACH CRISP vanilla ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

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.

MAINS