



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.

STARTERS

 FLAVORS of the WORLD	CHICKEN AND COUSCOUS SALAD hummus, pomegranate dressing
FATTOUSH BREAD SALAD sumac, lemon vinaigrette	
SEAFOOD CROQUETTE ravigotte dip	
TOMATO FENNEL SOUP crème fraîche	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, caesar dressing, parmesan cheese, garlic croutons and anchovies	
COS LETTUCE WITH RED BEETS gorgonzola cheese	

Limited dietary requests may be accommodated at the Chef's discretion.
Complimentary off-menu supplemental items are no longer available.

 gluten-free  non-dairy  vegetarian  vegan

If you have a food allergy or intolerance, please inform your server before placing your order.
*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.



FLAVORS of the WORLD

CHICKEN CHERMOULAH

couscous, carrots, cauliflower, raisins, citrus warm spices

ZITI, ANDOUILLE SAUSAGE

marinara, cayenne

PRIME RIB OF BEEF AU JUS *

green bean almandine, sugar-glazed carrots, snow potato

PARMESAN-PANKO BAKED TROUT *

caper-gherkin aioli, green beans, braised rice

VEGAN CREOLE KRAB CAKE

sriracha remoulade

ROASTED BABY PORK RIBS

espresso BBQ sauce, sweet corn

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

PAN-SEARED SALMON WITH VEGETABLE CONFIT *

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

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

BRAZO DE MERCEDES

meringue and vanilla custard

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallow

LEMON TORTE NO SUGAR ADDED

light and refreshing

PEAR AND BLUEBERRY CRISP

ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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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