




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	CORN AND CRABMEAT FRITTER garlic aioli
SMOKED CHICKEN WITH RAISINS GF ND curried celery remoulade	
PICKLED RED BEET WITH GARLIC CREAM CHEESE pine nut vinaigrette	
WHITE BEAN SOUP GF beyond sausage	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
ROMAINE LETTUCE SALAD WITH HARICOT VERT GF ND walnuts, dried cherries, feta	

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

SHORT RIB WITH BLACK OLIVES

mashed sweet potato, caramelized onion, red wine

FETTUCINE, SHRIMPS LEMON

white wine cream, basil

CALF'S LIVER WITH APPLES AND PANCETTA

caramelized onion, potato pancake

SURF AND TURF *

lobster thermidor, mushroom rice, carrot, green beans

PAN SEARED TOFU STEAK WITH GARLIC AIOLI

broccoli, zucchini, red wine vinegar

NEW YORK STRIP LOIN WITH STEAK FRIES *

garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

BROILED SALMON WITH HERB MUSTARD GLAZE *

roasted leeks, red bell pepper, jasmine rice

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

PEAR CRUNCH UPSIDE DOWN CAKE

vanilla ice cream

CHOCOLATE AND WHISKEY TORTE

raspberry sauce

MANGO MOUSSE TERRINE

passion fruit sauce

BANANA CRISP

ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added

 gluten-free

 non-dairy

 vegan

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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