



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	JAMESTOWN GRILLED SHRIMPS shrimp, paprika, ginger, coconut oil
VEAL TATAKI * garlic wasabi, yuzu juice	
SEAFOOD FILO PARCEL sweet-chilli sauce	
ZUCCHINI BISQUE apple, crème fraiche	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
DATE, FETA CHEESE AND KOS LETTUCE 	
cranberry vinaigrette	

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

COTE D'IVOIRE CLAM AND BEEF STEW

Carolina gold rice

CHEESE TORTELLINI

olive oil, garlic, bell pepper, roma tomato sauce

SHRIMP, ANDOUILLE AND GRITS

tomato sauce, citrus, roasted poblano pepper

GRILLED LAMBCHOPS, SMOKED EGGPLANT

quinoa-tabbouleh, tomato criolla

WILD MUSHROOM PIEROGI

potato, onion leeks, sunflower oil

NEW YORK STRIP LOIN *

steak fries, garlic herb butter

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad,

SOUTHWEST GRILLED SALMON WITH THREE SALSAS*

basmati rice, corn

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

CRÈME BRULÉE

grand Marnier custard, caramelized sugar

DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

ALMOND FRUIT CAKE

Frangelico cream, berries compote

BANANA CRISP

ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 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