



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	GAMBIAN FRIED AKARA onion, tomato, chilli salsa
GRILLED EGGPLANT, KALAMATA OLIVES tomato, basil, feta cheese	
CHICKEN SATAY peanut sauce, achar	
CELERY HAM CREAM SOUP potato, onion, thyme, leeks	
FRENCH ONION SOUP gruyère cheese crouton	
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies	
BABY BEET, ORANGE SALAD GF feta cheese, walnut	

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

GAMBIAN FISH BENACHIN

jollof rice

CANNELLONI AL FORNO

tomato, basil, ricotta

CHICKEN PARMIGIANA

fresh mozzarella, zucchini, spaghetti, basil-tomato sauce

FILET MIGNON OSCAR *

crab meat, snow potato

VEGETABLES, CHICKPEAS, AND DUMPLINGS

celery, carrots, leeks thyme, rosemary

NEW YORK STRIP LOIN *

steak fries, garlic her butter

CLASSIC SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

GRILLED MISO GLAZED SALMON *

miso ginger glaze, scallions, roasted red bell pepper

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

CHERRY PAVLOVA

whipped cream, toasted almonds

APPLE STREUSEL CAKE

vanilla sauce

CHOCOLATE PARIS BREST

whipped cream

DAILY CRISP

ice cream

ESPRESSO \$2.50, CAPPUCCINO \$3.50

MAINS

DESSERTS

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 no sugar added

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 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