



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.

FEATURED BEVERAGES



FLAVORS of the WORLD

BABA GHANOUSH, TABBOULEH
pita bread

STEAK TARTARE *
capers, gherkins

COD, SALMON FRITTERS
remoulade

CHICKEN AND WONTON SOUP
scallions, soya, sesame

FRENCH ONION SOUP
gruyère cheese crouton

PANZANELLA SALAD
Tomato, onion, olive caper, crouton

PRAWN COCKTAIL
lime aioli

TUNA NICOISE SALAD
tuna, green beans, olives, tomato, potato

STARTERS

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

SENEGAL CHICKEN YASSA
olive, braised rice, confit lemon

SPAGHETTI PUTTANESCA
marinara sauce, anchovies, capers, black olives, garlic, oregano

BEEF TENDERLOIN, KING PRAWN
creamy polenta, green beans

YELLOW FIN SOLE CAPONATA
risotto verde, red pepper oil

ROASTED CABBAGE WEDGES WITH TOMATOES
AND CHICKPEAS 
ginger, garlic

NEW YORK STRIP LOIN *
steak fries, garlic herb butter

ROASTED TURKEY
apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

MAPLE-BRINED SALMON *
corn and bell pepper relish, roasted potatoes

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

RHUBARB STRAWBERRY MOUSSE TART
lemon sorbet

OPERA CAKE
coffee butter cream

MANGO MOUSSE FEUILLET 
whipped cream

PINEAPPLE 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