



<u>DINING ROOM</u>	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

SMOKED GOOSE WITH RAISINS   curried celery remoulade
FIGS AND MOZARELLA toasted walnut, yuzu
GRILLED SHRIMPS piri piri sauce
BORLOTTI BEAN AND PASTA SOUP parmesan and olive oil
FRENCH ONION SOUP gruyère cheese crouton
ORZO AND FETA SALAD tomato, green beans
APPLE AND PEAR SALAD  dried cherries, walnut

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.

MAINS

SPAGHETTI AGLIO E OLIO
shrimps, roma tomatoes

SPICE-CRUSTED PRIME RIB * 
provencale potatoes

TANDOORI SPICED CHICKEN
basmati rice

SEARED HAKE *
fried capers, yellow rice, green beans, lemon aioli

SPICY TOFU CURRY 
shallots, red chilli peppers

RUSTIC HOME-MADE LASAGNA
chunky tomato sauce, basil

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

GRILLED SALMON WITH CAPERS AND DILL 
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

DESSERTS


DULCE DE LECHE CHEESECAKE
coconut meringue


STICKY TOFFEE DATE PUDDING
crème anglaise


CHOCOLATE DELIGHT 
chocolate cake, chocolate shavings


ESPRESSO \$2.50, CAPPUCCINO \$3.50

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 no sugar added

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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