



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

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

INDULGE

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, parmesan cheese, garlic croutons, anchovies

CHEF NEIL'S HAMBURGER *

mushrooms, blue cheese, french fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

french fries, garlic butter

CHARRED SUGAR CRUSTED SALMON *

corn, bell pepper rice pilaf, broccoli, pine nuts

CHEF'S VEGGIE BOWL

asparagus, carrots, cauliflower

CHILLED SOUP | CRISP | JELL-O

please consult your dining steward for today's selection

DAILY

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.

STARTERS

BOLINHOS DE BACALHAU
(PORTUGUESE SALT COD FISH CAKES)
garlic aioli



MEZZE PLATE
hummus, olives, baba ghanoush, olive oil, feta chees

SALMON GRAVLAX *
honey, mustard, pumpernickel

CHICKEN, HAM, PARMESAN CROQUETTE
spiced aioli

PORTUGUESE BEAN SOUP
chorizo, ham, macaroni

MIXED GREEN SALAD WITH OLIVES
walnuts, dried cherries, gorgonzola

MAINS

PORTUGUESE SPATCHCOCK CHICKEN PIRI PIRI
roasted corn on the cob, tomato, rice, spinach



WHOLE SOLE WITH ASPARAGUS *
brown butter, capers, parsley, potato

SHORT RIB WITH BLACK OLIVES
mashed butternut squash, roasted shallot, red wine

ASIAN STYLE ROTISSERIE DUCK
sweet and sour sauce, sesame stir-fried vegetables, stir fried noodles

PORK SCHNITZEL
home fried potatoes, lingonberry compote, carrot, asparagus

OVEN-BAKED EGGPLANT PARMIGIANA 
provolone cheese, spaghetti, marinara sauce

RIGATONI WITH CHICKEN MEATBALLS
basil and parmesan

DESSERTS

THE ALIZE
passion fruit mousse

SACHER TORTE
dark chocolate, apricot preserves, whipped cream

APPLE CRUMBLE TART 
vanilla sauce

ICE CREAM
vanilla or italian cheesecake
pineapple sherbet or cookies and cream frozen yogurt
vanilla  coffee ice cream 

ARTISAN CHEESE PLATE
provolone, havarti, edam, blue cheese
accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50

Limited dietary requests may be accommodated at the Chef's discretion.
Complimentary off-menu supplemental items are no longer available.

 no sugar added  gluten-free  non-dairy  vegan

If you have a food allergy or intolerance, please inform your server before placing your order.
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