



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

ALASKAN GRILLED SALMON WITH CAPERS AND DILL *

cilantro rice, carrots, broccoli

CHEF'S VEGGIE BOWL

asparagus, carrots, broccoli

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

PORTUGUESE ALMONDEGAS

beef meatballs, tomato sauce, almonds



PINEAPPLE JUMBO SHRIMP COCKTAIL

sweet-Thai chili aioli

BEEF TATAKI *

wasabi, yuzu juice

PORK PIRI PIRI SKEWER

roasted peppers, tomato

CITRUS TOMATO SOUP

greek yogurt, pesto croutons

MIXED GREENS, DATE, GOAT CHEESE

raspberry vinaigrette

MAINS

CALDEIRADA DE PEIXE

portuguese fish stew, potato, tomato, bell peppers, white wine



SHRIMP, ANDOUILLE AND GRITS

zucchini, tomato sauce, citrus, roasted poblano pepper

GRILLED LAMB CHOPS, SMOKED EGGPLANT *

couscous-tabbouleh, tomato criolla

FILET MIGNON GREEN PEPPERCORN SAUCE *

potato prawn rosti, worcestershire butter, asparagus

ZUCCHINI TOMATO TART

Moroccan spiced roasted vegetables, couscous

CHEESE TORTELLINI

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

DESSERTS

CRÈME BRÛLÉE

Grand Marnier custard, caramelized sugar

DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

CHOCOLATE PARIS BREST

whipped cream, toasted almonds

ICE CREAM

vanilla or coffee ice cream

orange sherbet or cookies and cream frozen yogurt

vanilla  strawberry ice cream 

ARTISAN CHEESE PLATE

Brie, Gouda, Havarti, Beecher's

accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$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