



## 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 150<sup>TH</sup> 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 FISH BURGER \*  
breaded plaice burger, tartare sauce, iceberg, paprika dusted fries

ROASTED CHICKEN BREAST  
carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN \*  
french fries, garlic butter, carrots, broccoli

PAN-CRISPED SALMON WITH MANGO SAUCE \*  
stir-fried vegetables, wasabi mashed potatoes

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

### CROQUETA DE JAMON



serrano ham croquette, spiced garlic aioli

### WATERMELON AND GOAT CHEESE

mint, orange, arugula

### PROSCIUTTO, GENOA SALAMI, MELON AND FIGS

grissini, olives, sun-dried tomato

### SHRIMP IN TANGERINE

sweet potato

### LENTIL SOUP

celery, potato, bacon, sausage

### BABY BEET, FRISÉE, ORANGE SALAD

goat cheese, hazelnut

## MAINS

### PICADILLO



ground spanish beef, bacon, braised rice, black bean

### MUSTARD CRUSTED TUNA

onion rings, spinach, tomato vinaigrette, corn kernels

### FLAT IRON STEAK WITH ROASTED SPRING ONIONS \*

tomatoes, potatoes, aged balsamic,

### TURKEY SCALLOPPINI

olives, goat cheese, spinach, broccoli, cheesy, polenta

### PORK CHOP WITH PARSNIP PURÉE

bacon-braised brussels sprouts

### BEET ROOT RISOTTO, BRAISED ENDIVE

spinach puree, sweet potato cake

### SPAGHETTI BOLOGNESE

tomato, basil

## DESSERTS

### PEAR FRANGIPANE TART

vanilla sauce

### CHOCOLATE CAKE

caramelized popcorn

### CHEESECAKE

fresh strawberries

### ICE CREAM

vanilla or pistachio ice cream

coconut sherbet or vanilla blueberry frozen yogurt

vanilla  strawberry ice cream 

### ARTISAN CHEESE PLATE

gouda, pepper jack, provolone, edam

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