



## 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

LE CHIFFRE BURGER \*  
beef patty with duck confit, red cabbage, plum chutney, almonds, parmesan  
cheese, truffle oil fries

ROASTED CHICKEN BREAST  
carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN \*  
French fries, garlic butter, green beans and carrots

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

CHEF'S VEGGIE BOWL  
green beans, 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

ASSIETTE OF SPANISH FLAVORS

patatas bravas, shrimp fritters, pan con tomate



LINGONBERRY-GLAZED BEEF SKEWERS

arugula, Parmesan cheese

PROSCIUTTO HAM

Manchego cheese, cherries

CLASSIC DEVEILED EGGS

topped with crab and tobiko

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP



arugula pesto oil, crème fraîche

MIXED GREEN SALAD



William pear, mandarin segments, pistachios, cherry tomatoes, pumpkin seeds

MAINS

SPANISH CHICKEN MILANESA

lemon butter sauce, roasted broccoli, truffle oil polenta



TENDERLOIN OF BEEF AND BROILED LOBSTER \*

snow potato, asparagus, roasted carrots

RACK OF LAMB WITH CANNELLINI BEANS AND GARLIC PEARLS \*

roasted red bell pepper, sautéed artichoke

BAKED RICOTTA STUFFED SHELLS



garlic-basil-tomato sauce, mozzarella, parmesan cheese

FRESH WHITE SNAPPER \*

shrimp galette potato, sauce vierge and haricots verts

SMOKY JAMBALAYA



scallions, bell peppers, vegan sausage, creole seasoning

DESSERTS

STRAWBERRY ROMANOFF

Grand Marnier, vanilla ice cream

FLOURLESS CHOCOLATE CAKE

mixed berries compote, whipped cream

BLACK FOREST CAKE



chocolate cake, Kirschwasser-flavored cream, Bing cherries, chocolate shavings

ICE CREAM

vanilla or italian cheesecake

pineapple sherbet or vanilla frozen yogurt

vanilla strawberry ice cream

ARTISAN CHEESE PLATE

manchego, black truffle cheese, arzua-ulloa, gouda

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