



## 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 FRIED CHICKEN BURGER \*

avocado, lettuce, sriracha mayo, tomato, French fries

## ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

## NEW YORK STRIP LOIN \*

steak fries, garlic butter, carrots, corn

## ALASKAN GRILLED SALMON WITH CAPERS AND DILL \*

cilantro rice, carrots, swiss chard

## 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

### CLASSIC FRITTO MISTO

garlic mayo, lime wedges



### GRILLED ASPARAGUS AND ARTICHOKE

hazelnut-yogurt

### JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

### PORK CHUZOS

citrus potatoes, egg salad, red onion salsa

### SUNCHOKES SOUP

chipotle powder, toasted pumpkin seeds, chive oil

### APPLE, PEAR AND CUCUMBER SALAD

frisée, dried cherries, blue cheese crouton

## MAINS

### FRESH SEABASS FILLET \*

bouillabaisse broth, mussels, clams, shrimps



### PAN-SEARED MAHI-MAHI \*

parsnip purée, arugula oil, roasted Italian vegetables

### PRIME RIB OF BEEF \*

green beans almondine, sugar glazed carrots, roasted potato

### TANGERINE GLAZED DUCK BREAST \*

wild rice potato pancake, red cabbage, snow peas

### CAULIFLOWER STEAK



tahini, couscous, za'atar, asparagus

### CHEESE TORTELLONI

arrabbiata sauce, grilled vegetables, spinach

## DESSERTS

### DULCE DE LECHE CHEESECAKE

whipped cream

### WARM CHOCOLATE LAVA CAKE

orange cream

### TIRAMISU



mascarpone cream, coffee and Kahlúa sponge cake

### ICE CREAM

vanilla or coconut

strawberry sorbet or mixed berries frozen yogurt

vanilla strawberry ice cream

### ARTISAN CHEESE PLATE

La pandiella, edam, belai, brezo cazuela

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