



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 *

topped with chili con carne, sour cream, avocado, French fries

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, corn, broccoli

ROASTED SALMON WITH ARTICHOKES *

artichoke stew, roasted potatoes, broccoli florets

CHEF'S VEGGIE BOWL

broccoli, asparagus, sweet potato

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

SIMPLE POTTED CRAB



smoked paprika, grilled sour dough bread

PROSCIUTTO AND CAPONATA

smoked olive oil, sundried tomato bread stick

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad, sweet chili dipping sauce

HEIRLOOM TOMATO SOUP

ricotta, balsamic

FRISÉE LETTUCE WITH BACON AND POTATO

boiled egg, cherry tomato, cucumber

MAINS

CHICKEN TIKKA MASALA



basmati rice, papadam, raita

CRISPY SWEET-AND-SOUR SHRIMP

steamed jasmine rice, sweet-and-sour vegetables

SLOW ROASTED LEG OF LAMB



broccoli, roasted leeks and bacon, herb roasted parmentier potato, lamb jus

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *

thyme roasted potatoes, frizzled parsnip, onion, zucchini

BANGERS AND MASH



English sausage, mashed potato, onion gravy, glazed root vegetables

WILD MUSHROOM STRUDEL



forest mushrooms, spinach and feta cheese, Thai red curry sauce

BUCATINI CRAB CARBONARA

cream, Parmesan, snow crab, chopped parsley

DESSERTS

CARROT CAKE

whipped cream

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL



vanilla sauce

ICE CREAM

vanilla or chocolate

rainbow sherbet or black cherry frozen yogurt

vanilla amaretto ice cream

ARTISAN CHEESE PLATE

Al Vino, Oloroso, Quiexo Tetilla, Arzua-Ulloa, Añejo
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