



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 *

bacon, cheese, fried egg, French fries

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

ROASTED SALMON WITH GRANNY SMITH APPLE BUTTER *

zucchini, turnips, parsley potatoes

CHEF'S VEGGIE BOWL

asparagus, zucchini, carrots

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.



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

SMOKED HADDOCK CULLEN SKINK SOUP



thick Scottish soup originated from Cullen served with diced potato, leeks

SEAFOOD COCKTAIL

snow crab, shrimp, scallops, boiled egg

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, focaccia

BREADED ATLANTIC COD SLIDER *

brioche roll, malt vinegar aioli, cabbage slaw

GRANDMA'S CHICKEN NOODLE SOUP

chicken broth with crisp garden vegetables and tender vermicelli noodles

GOURMET GREENS

toasted walnuts, cherry tomatoes, orange segments

MAINS

ENGLISH SHEPERD'S PIE



savory dish with minced meat topped with mashed potato

FRESH ENGLISH COD AND CHIPS

mushy peas and tartare sauce

CITRUS GRILLED RED SNAPPER

ginger crushed potatoes, cilantro pesto, zucchini, bell pepper

PORK MEDALLIONS WITH CRANBERRY JAM *

roasted garlic sweet potato mash, frizzled onion, brussels sprouts

CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bok choy

SPAGHETTI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts

DESSERTS

DIPLOMAT STRAWBERRY TART

diplomat cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallow

LEMON TORTE

lemon zest

ICE CREAM

vanilla or cookies and cream

pineapple sherbet or banana frozen yogurt

vanilla  strawberry ice cream 

ARTISAN CHEESE PLATE

Monterey jack, ponkari, siete coronas, queso cabrales

accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50

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no sugar added



gluten-free



non-dairy



vegan

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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