



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 CHICKEN BURGER *

smashed avocado, tomato, cajun dusted french fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

French fries, garlic butter, carrot, green beans

SALMON WITH AMBER BERNAISE *

maple glazed carrots, crispy mashed potato cakes

CHEF'S VEGGIE BOWL

carrots, broccoli, asparagus

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

GARNALEN KROKETTEN



shrimp croquette, mustard mayo

SEAFOOD DEVEILED EGGS *

smoked salmon, crab, honey-mustard dressing

CHICKEN AND WILD RICE SALAD

hummus, pomegranate dressing

ARANCINI POMODORO

mozzarella, ratatouille

BEET AND RED CABBAGE BORSCHT

dill, sour cream, capers, scallions

MIXED GREENS, ARTICHOKE AND ORZO SALAD

olive, salami

MAINS

FLEMISH CARBONNADE FLAMANDES



beer braised beef, glazed orange carrots, potato

WHOLE PLAICE FILLET *

asparagus, roasted potatoes, brown butter

PRIME RIB *

vegetable medley, mashed potato

THAI PORK MEATBALLS

Thai-curry vegetables, jasmine rice

FLAT IRON STEAK WITH CELERY ROOT PURÉE *

wild mushroom, red wine sauce

CORN AND ZUCCHINI PANCAKE

bell peppers, asparagus, chipotle sauce

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT

tomato, garlic, Asiago cheese

DESSERTS

APPLE STREUSEL CAKE

crème anglaise

CHOCOLATE AND WHISKEY TORTE

raspberry sauce

RASPBERRY MOUSSE TORTE

sable cookie, whipped cream

ICE CREAM

vanilla or strawberry ice cream

lime sherbet or cookies and cream frozen yogurt

vanilla

ARTISAN CHEESE PLATE

queso cabrales, brexexo, mercadal, cheddar

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