

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

PINNACIE 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.

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 *

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

FRENCH ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

romaine lettuce, Caesar dressing, Parmesan cheese, garlic croutons, anchovies

CHEF NEIL'S HAMBURGER *

bacon, Swiss cheese, onion ring

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, green beans

BROILED SALMON WITH HERB MUSTARD GLAZE * 65

roasted leeks, red bell pepper, mashed potatoes

CHEF'S VEGGIE BOWL

carrots, green beans, asparagus

CHILLED SOUP | CRISP | JELL-O

please consult your dining steward for today's selection

Limited dietary requests may be accommodated at the Chef's discretion. Complimentary off-menu supplemental items are no longer available.









FRESH DUTCH MUSSELS

white wine, garlic, cream, fresh parsley

QUINOA AND POMEGRANATE

roasted pumpkin, goat cheese

CARPACCIO OF BEEF TENDERLOIN *

olive oil, Reggiano-Parmigiano cheese, whole grain mustard sauce

SEAFOOD FRITTERS

garlic aioli

SMOKED SALMON CHOWDER

potatoes, roasted red bell pepper

ETHAN STOWELL'S SALMON CHOP CHOP SALAD

cucumber, cherry tomatoes, avocado, bacon, green beans, mustard mayo dressing

FRESH NORTH SEA BASS



romesco sauce, roast tomato-pepper stew

PARMESAN-PANKO BAKED HAKE *

caper-gherkin aioli, crushed potatoes, zucchini

POMMERY MUSTARD ROASTED LAMB RACK * 65

dried fruit, whole grain mustard, savoyarde potato, spinach

CHICKEN CORDON BLEU

fondant potatoes, mushroom, zucchini medley

BEEF SHORT RIB STROGANOFF

egg parsley noodles, rutabaga, carrots

EGGPLANT CANNELLONI PARMIGIANO 🦞

asparagus, risotto

PENNE PESTO

green onion, garlic, cherry tomatoes, asparagus, olive oil, Parmesan cheese

LEMON MERINGUE CHEESECAKE

blueberry sauce

OPERA CAKE

chocolate ganache, coffee butter cream

CHOCOLATE DELIGHT

chocolate cake, white chocolate mousse

ICE CREAM

vanilla or rum raisins

orange sherbet or raspberry frozen yogurt

vanilla NS strawberry ice cream NS

ARTISAN CHEESE PLATE

Swiss, El Bosqueño, Siete Coronas, Blue Cheese accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$3.50

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