



**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 HAMBURGER\***

bacon, cheese, onion, tomato, paprika dusted fires

**ROASTED CHICKEN BREAST**

carrots, green beans, parsley potatoes

**GRILLED SALMON \* GF**

miso ginger glaze, spring onions, roasted red peppers

**CHEF'S SELECTION OF VEGETABLES**

green beans and carrots

**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

SPANISH MEATBALLS



tomato, garlic, sofrito sauce

CRAB AND SCALLOP CEVICHE

lime, cilantro

BACON AND CHEDDAR CHOWDER

CHOPPED GARDEN SALAD

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

MAINS

SEAFOOD PAELLA



shrimps, mussels, clam, chorizo, lobster

BEEF TENDERLOIN AND SWEETBREAD \*

jerez jus, snow peas, rosti potatoes

SEARED LAMB CHOPS WITH BLACK OLIVE COUSCOUS \*

shiraz reduction, roasted carrots

SAVORY GRILLED TOFU



chickpeas, caramelized onions, mushrooms

FETTUCCHINE ARTHICOKE AND BLUE CHEESE

scallops, shrimp, clams, mussels, parsley

PAN-SEARED SALMON WITH VEGETABLE CONFIT \* GF

artichoke, tomato, onion, basil, lemon, celeriac, potato purée

DESSERTS

SACHER TORTE

apricot preserve, whipped cream

LEMON MERINGUE CHEESECAKE

blueberry sauce

APPLE CRUMBLE TART NS

vanilla sauce

STRAWBERRY JELL-O

ICE CREAM

vanilla or cookie dough

pineapple sherbet or peach frozen yogurt

vanilla NS amaretto ice cream NS

ARTISAN CHEESE PLATE

Bel Paese, Edam, Gouda, Havarti

accompanied by dried fruit, nuts, crackers, bread

ESPRESSO \$2.50, CAPPUCCINO \$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