



## 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 FISH BURGER \*

breaded turbot, lemon zest, tartare sauce, lettuce

## ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

## NEW YORK STRIP LOIN \*

steak fries, garlic butter

## BROWN SUGAR GLAZED SALMON \* GF

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

## CHEF'S VEGGIE BOWL

carrots, broccoli, green beans

## 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

CALAMARI FRITTI

curry mayonnaise



EGGPLANT HUMMUS DIP

whole-wheat pita chips

MOZZARELLA AND TOMATO SALAD

cucumbers, olives

CRAB AND SHRIMP CROSTINI

chili crème fraîche

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE GF

pumpkin seeds and cranberries

BOSTON LETTUCE WITH CRUMBLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

MAINS

DUTCH KAPSALON GF

French fries, chicken, cheese, aioli, cucumber



SEARED RED FISH WITH FENNEL AND APPLE GF

green peas risotto, roasted carrots

PETITE BEEF TENDERLOIN WITH BUTTON MUSHROOMS \*

roasted potatoes, spring vegetable

PORK TENDERLOIN \*GF

candied lemon sauce, corn polenta, spinach, cherry tomato, green peas

SHIITAKE MUSHROOM AND CHEESE FRITTERS V

braised zucchini, bell peppers, eggplant

SPAGHETTI AGLIO E OLIO

shrimp, parsley, roma tomato

DESSERTS

UPSIDE DOWN PEAR CRUNCH CAKE

whipped cream, crunch

CHOCOLATE CARAMEL TART

crushed honeycomb

STRAWBERRY MOUSSE TORTE NS

whipped cream

ICE CREAM

vanilla or coffee ice cream

strawberry sorbet or blueberry vanilla frozen yogurt

vanilla NS strawberry ice cream NS

ARTISAN CHEESE PLATE

Provolone, Brexeo, Brezo Cazuela, Cabralez

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