

DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé
Camaletto	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
5 5 Years	HOLLAND AMERICA 150 <sup>TH</sup> PILSNER 7.75 Pike Brewing Co.
12 oz. PINNACLE G	RILL STRIP LOIN STEAK * 20 amic, green peppercorn, baked potato, creamed spinach
12 oz. PINNACLE G	
FRENCH ONION SO Gruyère cheese crouto	-
CLASSIC CAESAR SA romaine lettuce, Caesa	ALAD r dressing, Parmesan cheese, garlic croutons, anchovies
CHEF NEIL'S CHICK avocado, lettuce, srira	EN BURGER * cha mayo, tomato, French fries
ROASTED CHICKEN carrots, green beans, p	
NEW YORK STRIP Losteak fries, garlic butte	
	WITH GINGER-CILANTRO PESTO* 🖅 swiss chard, garlic, cherry tomatoes
CHEF'S VEGGIE BOV broccoli, asparagus, ca	
CHILLED SOUP   CR	RISP   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.

gluten-free Production of the product of the produc

INDULGE

DAILY

DANISH FRIKADELLER TABLE savory Danish ground pork and beef meatball served with gravy		
ROASTED BEETS, ORANGE SEGMENTS pistachio, feta cheese THAI BEEF AND PICKLED CUCUMBER * scallions, cilantro, lime		
SHRIMP TACOS, AVOCADO AND LIME cilantro salsa, mango and black beans		
RED BEAN AND PASTA SOUP GF parmesan and olive oil	TARTERS	
MIXED GREEN AND CARAMELIZED PEAR SALAD grilled red pepper, blue cheese		
STEGT FLAESK MED PERSILLESOVS GF		
CORNFLAKE CRUSTED FRESH SEABASS * boiled new potatoes, sautéed vegetable medley, remoulade sauce		
CALF'S LIVER WITH APPLES AND PANCETTA * caramelized onion, sautéed spinach, potato pancake		
VEGETARIAN JAMBALAYA 译 🖅 creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce		
FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE oregano, Parmesan		
HOLLAND AMERICA MEATLOAF mushroom sauce, mashed potato, carrots, green beans		
STICKY TOFFEE AND DATE PUDDING crème anglaise		
BLACK FOREST CAKE Kirschwasser cream, sour cherries, chocolate shavings		
TROPICAL FRUITS CHEESECAKE 🔊		
ICE CREAM vanilla or cookies and cream rainbow sherbet or raspberry frozen yogurt vanilla 🕼 strawberry ice cream 🔊	SERTS	
ARTISAN CHEESE PLATE El Bosqueño, Cabrales, Oveja Curado, Brezo Cazuela accompanied by dried fruit, nuts, crackers		
ESPRESSO \$2.50 CAPPUCCINO \$3.50		

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