



**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 \***

mushrooms, blue cheese, steak fries

**ROASTED CHICKEN BREAST**

carrots, green beans, parsley potatoes

**NEW YORK STRIP LOIN \***

steak fries, garlic butter, carrots, green beans

**ROASTED SALMON \* GF**

roasted corn salsa, spinach, roasted potato

**CHEF'S VEGGIE BOWL**

asparagus, carrots, cauliflower

**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

RODBETGRAVET LAKS   
Norwegian beetroot cured salmon

SMOKED CHICKEN WITH GOLDEN RAISINS  
curried celery remoulade

CROSTINI WITH FRESH TOMATO AND BASIL  
extra virgin olive oil, aged balsamic vinegar

SMOKED COD AND SPINACH CAKE  
celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

CORN SOUP WITH BACON   
onion relish

ARUGULA AND PUMPKIN SALAD   
pine nuts, tomato, feta cheese

MAINS

FARIKAL    
Norwegian lamb stew, cabbage, potato

CHILI PRAWNS WITH GARLIC BUTTER   
wild rice, spinach, broccoli

APPLE CIDER-BRINED PORK CHOP,  
CRANBERRY-RAISIN CHUTNEY   
sweet corn polenta, sautéed green beans with shallots

BEEF BOURGUIGNON  
parsley potato, pearl onions, mushrooms, bacon

VEGETARIAN STUFFED CABBAGE   
red bell pepper sauce


FUSILLI A LA VODKA  
pancetta, marinara, cream

DESSERTS

DULCE DE LECHE CHEESECAKE  
meringue

CHOCOLATE-RASPBERRY TART  
milk chocolate cremeux

ORANGE-LIME PANNA COTTA   
whipped cream, citrus zest

ICE CREAM  
vanilla or coffee ice cream  
pineapple sherbet or banana frozen yogurt  
strawberry 

ARTISAN CHEESE PLATE  
Brie, Manchego, Alex James, Carron Lodge  
accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50

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 no sugar added  gluten-free  non-dairy  vegan

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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