

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 * 20

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 *

cheddar, caramelized onions, pico de gallo

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots and green beans

CHARRED SUGAR CRUSTED SALMON * 65

corn, bell pepper rice pilaf, green beans, pine nuts

CHEF'S VEGGIE BOWL

edamame, broccoli, carrots

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.









LOADED TATER TOTS

potato, cheese, shrimp, bacon, curry remoulade

MEZZE PLATE

hummus, olives, baba ghanoush, olive oil, goat cheese

SALMON GRAVLAX*

honey, dill, mustard, pumpernickel

CHICKEN, HAM, PARMESAN CROQUETTE spiced aioli

CURRIED CAULIFLOWER SOUP @

frizzled onions, parsley oil

BOSTON LETTUCE SALAD WITH GREEN BEANS 65

walnuts, dried cherries, goat cheese

KJOTTKAKER



Norwegian beef and pork meatballs, creamy brown sauce, mashed potato, mushy peas, cranberry jam

PAN-FRIED PLAICE WITH ASPARAGUS * 65 onion purée, dill butter, potato wedges

BRAISED SHORT RIB WITH BLACK OLIVES
mashed butternut squash, roasted shallot, red wine

GRILLED LAMB CHOPS 65

quinoa-tabbouleh, tomato criolla

WIENER SCHNITZEL

home fried potatoes, cranberry compote, asparagus, carrots

OVEN-BAKED EGGPLANT PARMIGIANA provolone cheese, spaghetti, marinara sauce

RIGATONI WITH CHICKEN MEATBALLS basil, parmesan

PRINCESS CAKE

vanilla cream, marzipan

SACHER TORTE

dark chocolate, apricot preserves, whipped cream

APPLE CRUMBLE TART 🐯

vanilla sauce

ICE CREAM

vanilla or rum raisin mango sorbet or raspberry frozen yogurt strawberry ice cream (\$\square\$)

ARTISAN CHEESE PLATE

La Montañesa, El Bosqueño, Black Bomber, Red Leicester accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$3.50

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