

DINING ROOM

BESO DEL SOL SANGRIA, SPAIN 10

fresh fruit, selection of red or rosé

Canaletto.

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

150 YEARS

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 *

pulled pork, onion rings, Cajun French fries

ROASTED CHICKEN BREAST @

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter

ALASKAN GRILLED SALMON WITH CAPERS AND DILL * @

cilantro rice, green beans, carrots

CHEF'S VEGGIE BOWL

broccoli, asparagus, green beans

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.









COLD SMOKED DEER 65

pickled beetroot, cranberry jam

PORT TABLE

PINEAPPLE JUMBO SHRIMP COCKTAIL @F sweet thai chili aioli

VEAL TATAKI* wasabi, yuzu juice

ESCARGOT BOURGUIGNON herb garlic butter, Burgundy wine, French bread

DATE, GOAT CHEESE AND BABY GREENS raspberry vinaigrette

CITRUS TOMATO SOUP Greek yogurt, pesto croutons

NORWEGIAN MUSSELS

cider, bacon, leeks, fresh sourdough bread, French fries

SHRIMP, ANDOUILLE AND GRITS okra, tomato sauce, citrus, roasted poblano pepper

PORK RIBS

barbecue sauce and bourbon glaze, , corn, spinach, rosti potato

FILET MIGNON GREEN PEPPERCORN SAUCE * potato prawn rosti, Worcestershire butter, asparagus

ZUCCHINI TOMATO TART 9

Moroccan spiced roasted vegetables, quinoa

CHEESE TORTELLINI

spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

CRÈME BRÛLÉE

Grand Marnier custard, caramelized sugar

DOUBLE CHOCOLATE CHEESECAKE

white chocolate sauce

LINZER TORTE NS

hazelnut pastry shell, raspberry jam, pastry lattice

ICE CREAM

vanilla or coffee rainbow sherbet or cookies and cream frozen yogurt strawberry ice cream NS

ARTISAN CHEESE PLATE

Alex James, Lincolnshire Poacher, Black Bomber, Monterey Jack accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$3.50

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