



## 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 BREADED COD BURGER \*

paprika fries, tartare sauce, tomato, lettuce, dill pickles

## ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

## NEW YORK STRIP LOIN \*

steak fries, garlic butter

## PAN-CRISPED SALMON WITH MANGO SAUCE \*

stir-fried vegetables, wasabi mashed potatoes

## CHEF'S VEGGIE BOWL

snow peas, carrots, asparagus

## 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

FISKEBOLLER



fish balls in bechamel and parsley sauce

WATERMELON AND GOAT CHEESE GF

mint, orange, arugula

PROSCIUTTO, GENOA SALAMI, MELON AND FIGS

crostini, olives, sun-dried tomato

SHRIMP IN TANGERINE GF

sweet potato purée

LENTIL SOUP GF

celery, potato, bacon, sausage

BABY BEET, FRISÉE, ORANGE SALAD GF

goat cheese, hazelnut

MAINS

MEDISTERKAKER



pork meatballs, boiled potato, leeks, potato sauce

PRIME RIB OF BEEF \* GF

baked potato, carrots, broccoli

PORK CHOP WITH PARSNIP PURÉE GF

broccoli and carrots

MUSTARD CRUSTED TUNA WITH GRILLED SHRIMPS \*

onion rings, tomato shrimp vinaigrette

BEETROOT RISOTTO, BRAISED ENDIVE 🌿

spinach purée, sweet potato cake

SPAGHETTI BOLOGNESE

tomato, basil, garlic bread

DESSERTS

PEAR FRANGIPANE TART

vanilla sauce

CHOCOLATE CAKE

caramelized popcorn

CHEESECAKE NS

strawberries

ICE CREAM

vanilla or rocky road

orange sherbet or raspberry frozen yogurt

strawberry ice cream NS

ARTISAN CHEESE PLATE

La Montañesa, Reblochon de Savoie, Ronkari, El Bosqueño

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