



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 150TH 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 BUTTERMILK CHICKEN BURGER

lettuce, tomato, pickles, pineapple slaw

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

French fries, garlic butter

PAN-SEARED SALMON WITH VEGETABLE CONFIT *

artichoke, tomato, onion, basil, lemon, celeriac and potato purée

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

NORWEGIAN HOT SMOKED SALMON



caper berries, rye bread

STEAK AND BEET TARTARE

onion, capers, gherkins

MOZZARELLA AND ZUCCHINI

pine nuts, balsamic reduction, extra virgin olive oil

CRISPY CRAB ROLL

wasabi, avocado, cilantro, lemon-aioli

CHICKEN NOODLE SOUP

chicken, vegetables, vermicelli noodles

BELGIAN ENDIVE AND MIXED GREENS

mandarin segments, avocado, strawberries

MAINS

OATMEAL CRUSTED FRESH MACKEREL *



warm potato salad, asparagus

CRUSTED BEEF TENDERLOIN *

hasselback potato, broccoli

TURKEY ROAST

apple-pecan stuffing, dill carrots, broccoli, candied sweet potato, cranberry

BEYOND BEEF STUFFED SQUASH

paprika, oregano, tomato

CHICKEN KIEV

risi e bisi, beetroot

FETTUCINI ALLA CONTI

green peas, diced ham, creamy Parmesan cheese sauce

DESSERTS

CARROT CAKE

cream cheese frosting

CHOCOLATE BLACK OUT CAKE

marshmallow, Devil's food sponge cake

MANGO MOUSSE ECLAIR

toasted coconut

ICE CREAM

vanilla or cookie dough

strawberry sherbet or coffee frozen yogurt

vanilla coffee fudge ice cream

ARTISAN CHEESE PLATE

pimento picante, reblochon, queso de oveja curado, madurado iberico

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.



no sugar added



gluten-free



non-dairy



vegan

If you have a food allergy or intolerance, please inform your server before placing your order.

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