



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 CHICKEN BURGER *

avocado, lettuce, sriracha mayo, tomato, French fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, broccoli

ALASKAN GRILLED SALMON WITH CAPERS AND DILL *

cilantro rice

CHEF'S VEGGIE BOWL

carrots, broccoli, 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.



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

DUTCH PEA SOUP

smoked sausage, pork belly, ham

SMOKED TROUT, PEPPER MACKEREL AND HERRING

roasted beets, boiled egg, shrimp and apple salad

JUMBO SHRIMP COCKTAIL

horseradish cocktail sauce

DUTCH KROKETTEN

mustard, curry ketchup

APPLE, PEAR AND CUCUMBER SALAD

mixed green, dried cherries, blue cheese crouton



MAINS

HUTSPOT MET KLAPSTUK

beef brisket, frizzled onion, carrots and potato

CRACKED PEPPER TENDERLOIN WITH GRILLED SHRIMP *

sautéed spinach, green beans, caramelized pineapple, balsamic reduction

PAN-SEARED ARCTIC CHAR *

parsnip purée, arugula oil, roasted Italian vegetables

TANGERINE GLAZED DUCK BREAST *

wild rice potato pancake, red cabbage, snow peas

CAULIFLOWER STEAK

tahini, quinoa, za'atar, asparagus

RICOTTA AND SPINACH TORTELLINI

arrabbiata sauce, grilled vegetables

DESSERTS

DULCE DE LECHE CHEESECAKE

dulce de leche sauce

DUTCH APPLE PIE

vanilla sauce

BOSSCHE BOL ^{NS}

vanilla whipped cream

ICE CREAM

vanilla or cookies and cream

strawberry sherbet or chocolate frozen yogurt

vanilla ^{NS}

ARTISAN CHEESE PLATE

Pimenton Picante, Emborrado, Cabrales, La Montañesa accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50



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^{NS} no sugar added

^{GF} gluten-free

ND non-dairy

^V 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