



## 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 HAMBURGER \*  
beef patty, lettuce, tomato, bacon, cajun dusted French fries, onion rings,  
white cheddar

ROASTED CHICKEN BREAST  
carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN \*  
steak fries, garlic butter, carrot, green beans

ROASTED SALMON WITH ARTICHOKES \*  
artichoke, roasted potatoes, broccoli florets

CHEF'S VEGGIE BOWL  
asparagus, broccoli, carrots

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

SCOTTISH COCK-A-LEEKIE- SOUP **GF**

chicken, leek, prunes



TRIO OF SALMON \* **GF**

hot-smoked, oak smoked, dill-marinated, honey-mustard sauce

PROSCIUTTO AND CAPONATA

smoked olive oil, sundried tomato bread stick

CRISPY THAI VEGETABLE SPRING ROLLS

rice noodle salad, sweet chili dipping sauce

HEIRLOOM TOMATO SOUP **GF**

ricotta, basil, balsamic

MIXED GREEN, BACON, POTATO **GF**

boiled egg, cherry tomato, cucumber

MAINS

SCOTTISH STEAK AND ALE PIE

mashed potato, roasted root vegetables



CRISPY SWEET-AND-SOUR SHRIMP

steamed jasmine rice, sweet-and-sour vegetables

ASIAN ROASTED WHOLE DUCK

Asian noodles, sweet and sour sauce

PORK PICATTA MILANESE \*

tomato concasse, mixed fresh vegetables, saffron rice

RED WINE BRAISED BRISKET **GF**

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

WILD MUSHROOM STRUDEL **VF**

forest mushrooms, spinach and goat cheese, Thai red curry sauce

LINGUINI CRAB CARBONARA

cream, parmesan

DESSERTS

BAKED ALASKA

warm brandy Bing cherry sauce

DOUBLE CHOCOLATE TART

crème anglaise

PEAR STRUDEL **NS**

vanilla sauce

ICE CREAM

vanilla or cookie dough ice cream

strawberry sherbet or chocolate frozen yogurt

vanilla **NS**

ARTISAN CHEESE PLATE

Reblochon, Alex James, Al Vino Oloroso, Siete Coronas  
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