

**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 150<sup>TH</sup> 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 beef, fried egg, French fries

## ROASTED CHICKEN BREAST 65

carrots, green beans, parsley potatoes

# NEW YORK STRIP LOIN \*

steak fries, garlic butter, carrots, green beans

#### GRILLED SALMON WITH CAPERS AND DILL @

cilantro rice

# CHEF'S VEGGIE BOWL

asparagus, carrots, spinach

## 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.











neeps and tatties, whisky cream sauce

# SWEET TOMATO AND FRESH BUFFALO MOZZARELLA aged balsamic vinegar, olive oil, basil, focaccia

CHICKEN HANA DADNAFSAN CDOCHETT

CHICKEN, HAM, PARMESAN CROQUETTE spiced saffron aioli

GREEN CHILE AND CORN CHOWDER **P** 65 roasted bell pepper, cilantro

#### CHOPPED GARDEN SALAD 65

romaine, red onion, green olives, tomato, cucumber, green beans, apple

#### ROASTED LOIN OF VENISON



bramble berry jus, truffle croquettes, red cabbage strudel

#### **BUCATINI CAPONATA**

eggplant, olives, bell pepper, capers, basil, pine nuts grilled chicken breast on request

#### ROASTED BONELESS CHICKEN LEG 65

creamed jalapeno corn, sautéed green beans, chipotle rice

## SEARED FRESH TURBOT \* @

saffron risotto, mussels, clams, peppers

# BUTTERNUT AND PESTO CREAM LASAGNA

butternut sauce, pesto cream

## BEEF POT ROAST 65

roasted parsnip and root vegetables, potato smash

## **BRAZO DE MERCEDES**

meringue and vanilla custard

## CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

# LEMON TORTE NS

light and refreshing

#### **ICE CREAM**

vanilla or cookies and cream strawberry sherbet or chocolate frozen yogurt vanilla

## ARTISAN CHEESE PLATE

La Montañesa, Al Vino Oloroso, El Pimenton Picante, Tetilla accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$3.50

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