



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 HAMBURGER *
bacon, cheese, onion, tomato, paprika dusted fries

ROASTED CHICKEN BREAST **GF**
carrots, green beans, parsley potatoes

NEW YORK STRIPLOIN * **GF**
steak fries, garlic butter

GRILLED SALMON FILLET * **GF**
miso ginger glaze, scallions, roasted red bell pepper

CHEF'S SELECTION OF VEGETABLES
snow peas and carrots

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

SEAFOOD COCKTAIL

crab, bay shrimp, bay scallops



SWEET TOMATO AND BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, focaccia bread

FRESH COD SLIDER *

brioche bun, cabbage slaw, malt vinegar aioli

ALDER SMOKED SALMON CHOWDER

potato, kale, celery

GOURMET GREENS

toasted walnuts, cherry tomatoes, orange segments

MAINS

FRESH TENERIFE HAKE *

saffron risotto, mussels, clams, peppers



PORK MEDALLIONS WITH LINGONBERRY SAUCE *

roasted garlic, mashed sweet potato, parsnip chips, brussels sprouts

CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bok choy

BUCATINI CAPONATA

eggplants, olives, bell peppers, capers, basil, pine nuts

DESSERTS

STRAWBERRY ROMANOFF

grand marnier, vanilla ice cream

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied nuts, marshmallows

LEMON TORTE

lemon cream

APPLE CRISP

vanilla ice cream

STRAWBERRY JELL-O

ICE CREAM

vanilla or chocolate chip

mango sorbet or black cherry frozen yogurt

vanilla  neopolitan ice cream 

ARTISAN CHEESE PLATE

Edam, Blue Cheese, Provolone, Gouda

accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50, CAPPUCCINO \$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