



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 *

mushrooms, blue cheese, steak fries

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter

GRILLED SALMON FILLET *

miso ginger glaze, scallions, roasted red bell pepper

CHEF'S SELECTION OF VEGETABLES

broccoli, asparagus

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	PINCHOS MORUNOS  char-grilled pork skewer, tomato onion salsa
	CHICKEN AND TABBOULEH SALAD hummus, pomegranate dressing
	ARANCINI POMODORO mozzarella, ratatouille, basil
	BEET AND RED CABBAGE BORSCHT chilled soup with dill, sour cream, capers, scallions
	ARUGULA ARTICHOKE, FARRO SALAD taggiasca olive, salami
MAINS	FRESH SPANISH SEA BASS *  spicy potatoes, broccoli, smoked paprika-tomato sauce
	POLISH GALUMPKI stuffed cabbage, rice, ground pork, tomato sauce
	BEEF POT ROAST roasted parsnip and root vegetables, potato smash
	CORN AND ZUCCHINI PANCAKES  farro salad, chipotle sauce
	ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT tomato, garlic, asiago cheese
DESSERTS	KIWI PAVLOVA whipped cream
	CHOCOLATE AND WHISKEY TORTE raspberry sauce
	ALMOND FRUIT CAKE  mixed berries compote, cherries, Frangelico whipped cream
	BANANA CRISP vanilla ice cream
	STRAWBERRY JELL-O
	ICE CREAM vanilla or cookies and cream strawberry sorbet or frozen coffee yogurt vanilla  butter pecan ice cream 
	ARTISAN CHEESE PLATE Bel Paese, Asiago, Gruyere, Cheddar accompanied by dried fruit, nuts, crackers
ESPRESSO \$2.50 CAPPUCINO \$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