



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, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter

ALASKAN GRILLED SALMON WITH CAPERS AND DILL * GF

cilantro rice

CHEF'S SELECTION OF VEGETABLES

cauliflower 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

Ethan Stowell

BABY BEETS 

hazelnut pesto, mozzarella, aged balsamic vinegar, olive oil

Andy Matsuda

SUSHI ROLL TRIO 

california rolls with masago, spicy tuna volcano roll, asparagus-avocado roll

David Burke

CRAB CAKE

“Baltimore spiced” tomato vinaigrette

Rudi Sodamin

TEMPURA SHRIMP

beet and green bean salad, lemon, chive vinaigrette

Rudi Sodamin

ROASTED ZUCCHINI BISQUE 

apple, basil

MAINS

PENNE ARTICHOKE AND PROSCIUTTO

garlic, white wine, olive oil, parmesan butter

Andy Matsuda

VEGETABLE TEMPURA RAMEN 

asparagus, shitake, mirin soya broth

David Burke

ROASTED SPICE-CRUSTED PRIME RIB

WITH WILD MUSHROOMS

vegetable stew, horseradish-mustard mousse

David Burke

HALIBUT WITH PROSCIUTTO * 

lemon-potato puree, tomato concasée, zucchini

Jonnie Boer

ROASTED CHICKEN WITH GNOCCHI

fried corn, sour corn, and pumpkin

DESSERTS

Jacques Torres

CHOCOLATE PUFF PASTRY CRAQUELIN

pastry cream, praline

Rudi Sodamin

RICOTTA RASPBERRY TART

vanilla ice cream

Rudi Sodamin

HAZELNUT MOUSSE CAKE 

vanilla sponge cake, rum-flavored hazelnut mousse

ICE CREAM

vanilla or cookies and cream

raspberry sorbet or strawberry frozen yogurt

vanilla  neopolitan ice cream 

ARTISAN CHEESE PLATE

Provolone, Roquefort, Gouda, Edam

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