



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 *

beef patty, sweet potato and avocado, french fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, broccoli, cauliflower

BROWN SUGAR GLAZED SALMON * GF

roasted root vegetables, cranberry walnut pilaf rice

CHEF'S SELECTION OF VEGETABLES

asparagus, broccoli, kale

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

EGGPLANT HUMMUS DIP

whole-wheat pita chips



MOZZARELLA SALAD WITH TOMATO

cucumbers, olives

CRAB AND SHRIMP CROSTINI

chili, sour cream

BUTTERNUT SQUASH SOUP WITH CRÈME FRAICHE

pumpkin seeds and cranberries

MIXED GREENS WITH CRUMBLLED GORGONZOLA

toasted garlic croutons, chives, tomato

MAINS

MOROCCAN SPICED FRESH TUNA STEAK

roast pepper, caponata



SEARED SNAPPER WITH FENNEL AND APPLE

green pea risotto, roasted carrots

PETITE FILET OF BEEF TENDERLOIN

WITH BUTTON MUSHROOMS *

roasted potatoes, spring vegetables

SAUTÉED PORK TENDERLOIN *

candied lemon sauce, corn polenta, roast zucchini

SHIITAKE MUSHROOM AND CHEESE FRITTERS

braised zucchini, bell peppers, eggplant

SPAGHETTI AGLIO E OLIO

shrimp, parsley, roma tomato

DESSERTS

APPLE STREUSEL

vanilla sauce

CHOCOLATE CARAMEL TART

crushed honeycomb

RASPBERRY MOUSSE TORTE

whipped cream

ICE CREAM

vanilla or Italian cheesecake

watermelon sorbet or peach frozen yogurt

vanilla  choco fudge ice cream 

ARTISAN CHEESE PLATE

Gouda, Beechers, Blue Cheese, Provolone

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