

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 150TH 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 CHICKEN BURGER *

avocado, lettuce, sriracha mayo, tomato, french fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, corn

GRILLED SALMON WITH GINGER-CILANTRO PESTO * @

basmati rice, sautéed swiss chard, garlic, cherry tomatoes

CHEF'S VEGGIE BOWL

broccoli, asparagus, carrots

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.









CHILLED SPANISH GAZPACHO

diced cucumber, peppers

ROASTED BEETS, ORANGE SEGMENTS pistachio, feta cheese

THAI BEEF AND PICKLED CUCUMBER * scallions, cilantro, lime

SHRIMP TACOS, AVOCADO AND LIME cilantro salsa, mango and black beans

BORLOTTI BEAN AND PASTA SOUP parmesan and olive oil

RADICCHIO AND CARAMELIZED PEAR SALAD grilled red pepper, blue cheese

GAMBAS AL PIL-PIL



garlic, peppers, smoked paprika, served with olive oil bread

FRESH SEARED COD *

boiled new potatoes, sautéed vegetable medley, remoulade

CALF'S LIVER WITH APPLES AND PANCETTA * caramelized onion, sautéed spinach, potato pancake

ROASTED BERKSHIRE PORK BABY BACK RIBS espresso-barbecue sauce

VEGETARIAN JAMBALAYA

creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE oregano, Parmesan

STICKY TOFFEE AND DATE PUDDING

crème anglaise

BLACK FOREST CAKE

Kirschwasser cream, sour cherries, chocolate shavings

TROPICAL FRUITS CHEESECAKE MS fruit salsa

ICE CREAM

vanilla or macadamia strawberry sorbet or mixed berries frozen yogurt vanilla NS mint chocolate chip ice cream NS

ARTISAN CHEESE PLATE

brie, cheddar white, gouda, mozzarella accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$3.50

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