



2023 Zuiderdam
**GRAND
WORLD VOYAGE**

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 BURGER *

whiskey bacon jam, tomato, lettuce, french fries

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, broccoli

SALMON WITH ORANGE SALSA * GF

corn medley, cilantro rice

CHEF'S VEGGIE BOWL

asparagus, kale, cauliflower

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

FRIED MANCHEGO CHEESE
romesco sauce



SMOKED CHICKEN WITH GOLDEN RAISINS
curried celery remoulade

CROSTINI WITH FRESH TOMATO AND BASIL
extra virgin olive oil, aged balsamic vinegar

SALMON AND SPINACH CAKE
celery, bell pepper, thyme, chili flakes, sweet chili mayonnaise

CORN SOUP WITH BACON
relish

onion

MIXED GREEN AND PUMPKIN SALAD
pine nuts, tomato, blue cheese



MAINS

SPANISH PAELLA VALENCIANA
chorizo, clams, mussels, king prawns



CHILI PRAWNS WITH GARLIC BUTTER
black bean rice, spinach

APPLE CIDER-BRINED PORK CHOP
sweet corn polenta, sautéed broccoli with almonds, apricot raisin chutney

BEEF BOURGUIGNON
parsley potato, caramelized onions, mushrooms, bacon lardons

VEGETARIAN STUFFED CABBAGE 
red bell pepper sauce

FUSILLI A LA VODKA
pancetta, marinara, cream





DESSERTS

EASTER EGG DESSERT
chocolate mousse

CHOCOLATE-RASPBERRY TART
milk chocolate cremeux

ORANGE-LIME PANNA COTTA 
orange segments

ICE CREAM
vanilla or rum raisins
lemon sorbet or banana yogurt
vanilla  chocolate ice cream 

ARTISAN CHEESE PLATE
Blue Cheese, Brie, Gouda, Provolone
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