



**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 150<sup>TH</sup> 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 \***

bacon, cheddar, Irish whisky sauce

**ROASTED CHICKEN BREAST**

carrots, green beans, parsley potatoes

**NEW YORK STRIP LOIN \***

steak fries, garlic butter, carrots, green beans

**MAPLE-BRINED SALMON \* **

corn and bell pepper relish, sage-roasted potatoes

**CHEF'S VEGGIE BOWL**

carrots, asparagus, 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

IRISH BEER CHEESE SOUP  
soda bread croutons



PROSCIUTTO HAM   
Manchego cheese, cherries

ORANGE-JUMBO SHRIMP COCKTAIL   
melon trio, cilantro lemon grass aioli

SCALLOP AND CRAB GRATIN  
herb butter, white wine, shallots, anchovies

CREAMED ARTICHOKE AND HERITAGE CARROT SOUP   
arugula pesto oil, crème fraiche

SALAD OF MIXED GREEN AND FRISÉE   
William pear, mandarin segments, pistachios, cherry tomatoes

MAINS

SMOKED HADDOCK RAREBIT  
colcannon potato



ROAST PRIME RIB OF BEEF \*   
roasted potato, sugar glazed carrots, green beans almandine

BAKED RICOTTA STUFFED SHELLS   
garlic-basil-tomato sauce, mozzarella, and parmesan cheese

RACK OF LAMB WITH CANNELLINI BEANS AND  
GARLIC PEARLS \*   
roasted red bell pepper, sautéed artichoke

FRESH OBAN COD \*  
smashed potato shrimp galette, sauce vierge, haricots verts

CREAMY HARISSA LENTILS, CAULIFLOWER, RICE   
crispy cauliflower, curry beurre Blanc sauce

DESSERTS

STRAWBERRY ROMANOFF  
Grand Marnier, vanilla ice cream

FLOURLESS CHOCOLATE CAKE  
chocolate sauce, whipped cream

BLACK FOREST CAKE   
chocolate cake, Kirschwasser-flavored cream, bing cherries,  
chocolate shavings

ICE CREAM  
vanilla or coconut ice cream  
strawberry sherbet or chocolate frozen yogurt  
vanilla

ARTISAN CHEESE PLATE  
Reblochon, Iberica, Cabrales, Belai  
accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50

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no sugar added   gluten-free   non-dairy   vegan

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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