



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 *

sauerkraut, sharp cheddar, onion rings

ROASTED CHICKEN BREAST

carrots, green beans, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, broccoli

SALMON WITH AMBER BEER BÉARNAISE *

maple-glazed carrots, crispy mashed potato cakes

CHEF'S VEGGIE BOWL

broccoli, asparagus, carrots

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 STYLE CLAM CHOWDER 

leek, potato, chives



CHICKEN NOODLE SOUP 

garden vegetables, vermicelli noodles

SEAFOOD DEVEILED EGGS * 

smoked salmon, crab, honey mustard dressing

THAI BEEF AND PICKLED CUCUMBER * 

scallions, cilantro, lime

ARANCINI POMODORO

mozzarella, ratatouille, basil

BOSTON LETTUCE WITH CRUMBLD GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

MAINS

IRISH BRAISED BEEF BRISKET 

boiled potato, cabbage, carrot



SPICED PORK BELLY 

pineapple salsa, roasted squash, sweet potatoes

PESTO FETTUCCINI WITH ITALIAN SAUSAGE

onion, garlic, tomato, fennel, parmesan cheese

PARMESAN-CRUSTED CHICKEN BREAST

basil-mashed potatoes, sugar snap peas, honey-dijon mustard sauce

CHILI PRAWN WITH GARLIC BUTTER 

yellow rice, spinach

QUINOA AND WHITE BEAN RISOTTO 

crispy brassica florets

SPAGHETTI MEATBALLS

marinara sauce

DESSERTS

PEAR UPSIDE DOWN CRUNCH CAKE

whipped cream, crunch

CHOCOLATE AND WHISKEY TORTE

raspberry sauce

MANGO MOUSSE TERRINE 

whipped cream, mango compote

ICE CREAM

vanilla or banana ice cream

orange sorbet or chocolate frozen yogurt

vanilla 

ARTISAN CHEESE PLATE

Ronkari, Marikel, Emborrado, Tetilla

accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCCINO \$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