



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 *

fried buffalo chicken, mixed green, buffalo sauce, bacon jam

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, cauliflower

BROILED SALMON WITH HERB MUSTARD GLAZE *

roasted leeks, red bell pepper, mashed potatoes

CHEF'S VEGGIE BOWL

asparagus, carrots, cauliflower

CHILLED SOUP | CRISP | JELL-O

please consult your dining steward for today's selection please consult your

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

SMOKED KIPPER PÂTÉ



smoked kipper mackerel, brown bread

CORN AND SMOKED FISH FRITTER

garlic aioli

QUINOA AND POMEGRANATE



roasted pumpkin, goat cheese

SEARED BLACK PEPPER DUCK BREAST *



apple-celeriac salad, lingonberry

CHICKEN CORN SOUP



smoked chicken, roasted corn, scallions, bell pepper, mushrooms

MIXED GREEN AND PUMPKIN SALAD



pine nuts, tomato, feta cheese

MAINS

IRISH FRESH COD FISH AND CHIPS



fresh cod, French fries, mushy peas, tartare sauce

CARIBBEAN CURRIED LAMB



rice and beans, fried okra

BUTTERNUT SQUASH RISOTTO



sage, pecorino

PARMESAN-PANKO BAKED HAKE *

caper-gherkin aioli, crushed potatoes, zucchini

FLAT IRON STEAK CHIMICHURRI



jalapenos pepper jack polenta, green beans

EGGPLANT CANNELLONI PARMIGIANO



asparagus risotto

CARIBBEAN ‘JERK’ CHICKEN BREAST

Jamaican peas and rice, grilled pineapple spears

DESSERTS

STRAWBERRY PAVLOVA

whipped cream, toasted almonds

CHOCOLATE CARAMEL TART

chocolate shavings

ALMOND FRUIT CAKE



almond butter cake, cherries, berries, Frangelico whipped cream

ICE CREAM

vanilla or cookie dough

orange sherbet or chocolate frozen yogurt

vanilla



ARTISAN CHEESE PLATE

cabrales, picante, marikel, belai

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