

**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 GIANT BURGER \***

2 burger patties, sharp cheddar, bacon, onion rings, fried egg, pulled pork

**ROASTED CHICKEN BREAST**

carrots, broccoli, parsley potatoes

**NEW YORK STRIP LOIN \***

steak fries, garlic butter, carrots, green beans

**BROWN SUGAR GLAZED SALMON \***

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

**CHEF'S VEGGIE BOWL**

carrots, green beans, 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

PORTUGUESE FISH CAKE



capers, leek, jalapeño, bell pepper and served with a chunky tomato sauce

SPLIT PEA AND HAM SOUP



leeks, celeriac, sausage

GRILLED ASPARAGUS AND ARTICHOKE



hazelnut-yogurt

PICKLED HERRING, APPLES, RED ONION

dill, red beet, sour cream, pumpernickel

SHRIMP CROSTINI

chili crème fraîche

GOURMET GREENS



toasted pecans, cherry tomatoes, orange segments

MAINS

COZIDO A PORTUGUESA



chicken, beef, pork, smoked sausage, chorizo, asparagus, mashed potato

MUSHROOM RAVIOLI WITH GARLIC CREAM SAUCE

garlic, hazelnut, sundried tomato pesto

BEEF TENDERLOIN WITH CREAMED LEEKS AND BACON \*



thyme roasted potatoes, frizzled parsnip

SEARED TROUT \*



caponata, risotto verde, red pepper oil

SHIITAKE MUSHROOM AND CHEESE FRITTERS



braised zucchini, bell peppers, eggplant

RUSTIC HOME-MADE LASAGNA

chunky tomato sauce, basil

DESSERTS

RED VELVET CAKE

berries compote

OPERA CAKE

coffee butter cream

RASPBERRY MOUSSE TORTE



vanilla sable, whipped cream

ICE CREAM

vanilla or rocky road

strawberry sherbet or chocolate frozen yogurt

vanilla



ARTISAN CHEESE PLATE

En Manteca Iberica, Curado, Blue Monday, Gudbrandsdalsost  
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