



<b><u>DINING ROOM</u></b>	<b>BESO DEL SOL SANGRIA, SPAIN 10</b> fresh fruit, selection of red or rosé
	<b>THE APEROL SPRITZ 8.50</b> Aperol Aperitivo, prosecco, club soda, fresh orange
<b>OCEAN BAR</b>	<b>TRADER VIC'S MAI TAI 10.50</b> Appleton rum, Pierre Ferrand curacao, orgeat syrup, lime
<b>PINNACLE BAR</b>	<b>THE COSMO 10.75</b> Absolut Citron Vodka, Cointreau, cranberry, lime
<b>CROW'S NEST</b>	<b>BROOKLYN 10</b> Knob Creek Rye, Carpano Antica Vermouth, Noilly Prat Dry Vermouth, Maraschino liqueur
	<b>HOLLAND AMERICA 150<sup>TH</sup> PILSNER 7.75</b> Pike Brewing Co.

FEATURED BEVERAGES

<b>BROILED LOBSTER TAILS 15</b> Two 5oz. lobster tails, orange beurre blanc sauce, roasted parmesan potatoes
<b>5 oz. FILET MIGNON &amp; 5 oz. LOBSTER TAIL * 18</b> grilled asparagus, baked potato, garlic butter
<b>12 oz. PINNACLE GRILL STRIP LOIN STEAK * 20</b> shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

INDULGE

<b>FRENCH ONION SOUP</b> Gruyère cheese crouton
<b>CLASSIC CAESAR SALAD</b> romaine lettuce, Caesar dressing, Parmesan cheese, garlic croutons, anchovies
<b>CHEF NEIL'S HAMBURGER *</b> tomato, lettuce, cheddar cheese
<b>ROASTED CHICKEN BREAST</b> carrots, broccoli, parsley potatoes
<b>NEW YORK STRIP LOIN *</b> steak fries, garlic butter, carrots, broccoli
<b>GRILLED SALMON WITH GINGER-CILANTRO PESTO*</b> basmati rice, sautéed Swiss chard, garlic, cherry tomatoes
<b>CHEF'S VEGGIE BOWL</b> carrots, asparagus, broccoli
<b>CHILLED SOUP   CRISP   JELL-O</b> 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

### CALDO VERDE



Portuguese soup with potato, chorizo, kale

### CRAB SEAFOOD COCKTAIL

snow crab, shrimps, scallops, boiled eggs

### CROSTINI SAMPLER

French bread, garlic, tomato, basil, sautéed mushrooms, goat cheese

### CALAMARI FRITTI

garlic aioli, parsley

### CHICKEN NOODLE SOUP

chicken, vegetables, vermicelli noodles

### ISLAND SALAD

mixed greens, avocado, tomato, red beans, French green beans, garbanzo beans

## MAINS

### FRANCESINHAS



rustic Portuguese sandwich ham, sausage, roast beef, beer sauce

### CHICKEN CORDON BLEU

Gruyere, sliced ham, mushroom medley, zucchini, parsley chateau potatoes

### ORECCHIETTE WITH ITALIAN SAUSAGE

escarole, lemon cream, oregano

### VACA ATOLADA

braised short ribs garlic, onions, tomatoes, parsley, sweet potato, chili peppers

### FRESH PAN-SEARED CAJUN TUNA STEAK \*

horseradish potato rösti with basil and plum tomato confit

### VEGETARIAN JAMBALAYA

creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

## DESSERTS

### DULCE DE LECHE CHEESECAKE

meringue

### STICKY TOFFEE DATE PUDDING

vanilla sauce

### APPLE CRUMBLE TART

vanilla sauce

### ICE CREAM

vanilla or chocolate ice cream

strawberry sherbet or heathbar frozen yogurt

mint chocolate ship 

### ARTISAN CHEESE PLATE

Al Vino Oloroso, Iberica, Marikel, 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