

DINING ROOM	BESO DEL SOL SANGRIA, SPAIN 10 fresh fruit, selection of red or rosé	
Canaletto	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	
5 5 Years	HOLLAND AMERICA 150 <sup>TH</sup> PILSNER 7.75 Pike Brewing Co.	
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		
	amic, green peppercorn, baked potato, creamed spinach	
FRENCH ONION SOUP Gruyère cheese crouton		
CLASSIC CAESAR SALAD romaine lettuce, Caesar dressing, Parmesan cheese, garlic croutons, anchovies		
CHEF NEIL'S HAMBURGER * spicy buffalo chicken, coleslaw, buffalo sauce, chop-chop salad		
ROASTED CHICKEN BREAST carrots, broccoli, parsley potatoes		
NEW YORK STRIP LOIN * steak fries, garlic butter		
GRILLED MISO GLAZED SALMON * GF miso ginger glaze, scallions, roasted red bell pepper		
CHEF'S VEGGIE BOWL carrots, broccoli, asparagus		

Limited dietary requests may be accommodated at the Chef's discretion. Complimentary off-menu supplemental items are no longer available.

CHILLED SOUP | CRISP | JELL-O

please consult your dining steward for today's selection

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<br/>may increase your risk for foodborne illness, especially if you have certain medical conditions.<br/>Cheese may be non-vegetarian.

DAIL

FEATURED BEVERAGES

THE CORONATION SPINACH AND CHEDDAR QUICHE pea shoots, broad beans, English potato salad	
PANKO CRUSTED SCALLOPS 🕸 mango-pepper salsa, cilantro, fresh lime	
BEEF TATAKI, ARUGULA * 🖑 yuzu, ginger, cherry tomatoes	
MOZZARELLA SALAD WITH RIPE TOMATOES G	
NAVY BEAN SOUP 🞯 🤨 pork, pancetta, tomato basil	
MIXED GREENS AND BUTTON MUSHROOMS <b>G</b> oven-roasted tomato, red onion, bacon, egg, Gorgonzola cheese	
ENGLISH ROAST SIRLOIN BEEF * Yorkshire pudding, roasted potato, cauliflower	
FLAT IRON STEAK WITH SNOW POTATO * GF wild mushrooms and red wine sauce	
FETUCCINI WITH CHICKEN RAGOUT tomato, parsley	
PORK PICCATTA sun-dried tomato risotto, arugula, basil, mozzarella	
SEARED FRESH FORKBEARD FISH * G pea risotto, roasted carrots, fennel, apple	
VEGAN VEGGIES AND DUMPLINGS 🕢 green beans, green peas, soy, biscuit dumpling	
ENGLISH STRAWBERRY AND GINGER TRIFLE	
candied pistachios, cream TRES LECHES CRÈME CARAMEL	
berries compote	
CHOCOLATE MOUSSE TORTE 🔊 vanilla crust, chantilly	DES
ICE CREAM vanilla or cookie dough strawberry sherbet or chocolate frozen yogurt vanilla	ESSERTS
ARTISAN CHEESE PLATE Reblochon, Bonkari, Kraftkar, Gudbrandsdalsost accompanied by dried fruit, nuts, crackers	

Limited dietary requests may be accommodated at the Chef's discretion. Complimentary off-menu supplemental items are no longer available.

ESPRESSO \$2.50 CAPPUCCINO \$3.50

If you have a food allergy or intolerance, please inform your server before placing your order. 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