



## 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 HAMBURGER \*

pulled pork, sauerkraut, honey mustard sauce

## ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

## NEW YORK STRIP LOIN \*

steak fries, garlic butter

## MAPLE-BRINED SALMON \*

corn and bell pepper relish, sage-roasted potatoes

## CHEF'S VEGGIE BOWL

carrots, asparagus, broccoli

## 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

BEEF BOLOGNAISE ARANCINI  
tomato, caponata

GAMBAS PIRI PIRI   
chorizo, garlic, crostini, parsley

CROSTINI WITH FRESH TOMATO  
extra virgin olive oil, aged balsamic vinegar

SEARED AHI TUNA CARPACCIO \*   
papaya-ginger relish

BAKED SWEET CORN SOUP   
caramel corn

MIXED GREENS AND MANGO SALAD   
cucumber, cilantro

MAINS

PORK KATSU PONZU  
jasmine rice, ponzu, bok choy

FRESH TUNA PUTTANESCA   
grilled polenta, olive, arugula salad

MEAT TORTELLONI WITH SAUTÉED SPINACH  
bell peppers, scallions, tomato basil sauce

TOMATO-CITRUS BRAISED BEEF  
chive orzo, pecorino, grilled scallions

WHOLE GRAIN MUSTARD ROASTED LAMB LOIN \*  
dried fruit, whole grain mustard, savoyed potato, spinach


WILD MUSHROOM PIEROGI   
grilled mushrooms, white truffle oil

DESSERTS

SACHER TORTE  
apricot preserves, whipped cream

LEMON MERINGUE CHEESECAKE  
blueberry sauce

APPLE STREUSEL CAKE   
vanilla sauce

ICE CREAM  
vanilla or neopolitan  
strawberry sherbet or chocolate frozen yogurt  
vanilla 

ARTISAN CHEESE PLATE  
Reblochon, Port Salut, Gamalost, Tinegeitost  
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