



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 *

beef patty, fried onion rings, curry ketchup, mayonnaise, cheddar cheese

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, carrots, broccoli

ALASKAN GRILLED SALMON WITH CAPERS AND DILL *

cilantro rice

CHEF'S VEGGIE BOWL

asparagus, carrots, green beans

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

ALMOND CHICKEN TENDERS
honey mustard dipping sauce

STEAMED BLACK MUSSELS, GARLIC CREAM GF
tomato, parsley

QUINOA AND POMEGRANATE GF
goat cheese

PROSCIUTTO, GENOA SALAMI, MELON, AND FIGS ND
crostini, olives, sun-dried tomato

BRATWURST SWISS CHARD GF ND
chicken broth, brown rice, celery, thyme

APPLE, PEAR AND CUCUMBER SALAD
mixed greens, dried cranberries, blue cheese crouton

MAINS

PRIME RIB OF BEEF * GF
baby corn medley, baked potato

SPICED PORCHETTA GF
roasted squash, plum sauce, loaded mash

MACARONI CARBONARA
pancetta, parmesan cheese

ROAST DUCK BREAST WITH MANGO AND SOY
scallion rice, snow peas

SEARED FRESH BARRAMUNDI * GF
saffron risotto, mussels, clams, peppers

ZUCCHINI TOMATO TART V
Moroccan spiced roasted vegetables, quinoa

PETIT BEEF TENDERLOIN GF
cream leeks, spinach, roasted potato

DESSERTS

CHOCOLATE CAKE
caramelized popcorn

PEAR FRANGIPANE TART
vanilla sauce

TROPICAL CHEESECAKE NS
tropical fruits

ICE CREAM
vanilla or coconut
passion fruit sorbet or chocolate frozen yogurt
vanilla NS

ARTISAN CHEESE PLATE
Reblochon, Picante, Gubrandsdalsost, Bonkari
accompanied by dried fruit, nuts, crackers

ESPRESSO \$2.50 CAPPUCINO \$3.50

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NS no sugar added GF gluten-free ND non-dairy V vegan

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