



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 *

cheddar cheese, caramelized onion, lettuce, tomato

ROASTED CHICKEN BREAST

carrots, broccoli, parsley potatoes

NEW YORK STRIP LOIN *

steak fries, garlic butter, broccoli, carrots

SOUTHWEST GRILLED SALMON WITH THREE SALSAS *

cilantro rice, corn

CHEF'S VEGGIE BOWL

carrots, broccoli, 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

PINEAPPLE JUMBO SHRIMP COCKTAIL **GF**
sweet Thai chili aioli

VEAL TATAKI * **ND**
garlic wasabi, yuzu juice

SEAFOOD CROQUETTE
garlic aioli

SEAFOOD CHOWDER **GF**
medley of assorted seafood

DATE, GOAT CHEESE AND MIXED GREENS **V**
raspberry vinaigrette

MAINS

GRILLED LAMB CHOPS, SMOKED EGGPLANT * **GF**
ratatouille, roasted potatoes

CHEESE TORTELLINI **V**
spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

DOVER SOLE FILLETS * **GF**
stuffed with shrimp mousse, green beans, chateau potato

SURF AND TURF * **GF**
filet mignon, lobster tail, herb garlic butter, truffle polenta, mushrooms, broccoli

ROASTED DUCK
Grand Marnier, red cabbage, truffle potato gratin

CURRIED VEGETABLE CUTLET **V**
Indian spices, garbanzo beans, tomato sauce, baby bok choy

DESSERTS

KIWI PAVLOVA
whipped cream, nuts

DOUBLE CHOCOLATE CHEESECAKE
white chocolate sauce

HAZELNUT MOUSSE TORTE **NS**
hazelnut

ICE CREAMS
vanilla or cookie dough
coconut sherbet or chocolate frozen yogurt
mint choco chip **NS**

ARTISAN CHEESE PLATE
Bonkari, Kraftkar, Tine Geitost, Reblochon
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

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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