

STEAKHOUSE

WELCOME

Carnival is delighted to present you with some of the best cuts in the intimate and elegant setting of our classic American steakhouse. We ensure you, our guest, a deliciously memorable experience. Enjoy!

STARTERS

Wine Pairing: ½ Glass With Each Course For \$20

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace

SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BONE MARROW & HAND-CUT BEEF TARTARE*

Parsley Shallot Salad, Parmesan Pillows, Country Toast

KENDALL-JACKSON, 'VINTNER'S RESERVE',

PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Carrot Paper

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce

OYSTER BAY, SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND

RISOTTO

Crab, Mushroom, Brown Butter

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

TUNA TARTARE*

Yuzu Sphere, Avocado 'Leche de Tigre'

GERARD BERTRAND, 'CÔTE DES ROSES'

LANGUEDOC, FRANCE

MAINE LOBSTER BISQUE

Dry Sherry, Lobster & Cultured Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

KENDALL-JACKSON, 'VINTNER'S RESERVE',

PINOT NOIR, CALIFORNIA

CLASSIC CAESAR SALAD

Hearts of Romaine, Shaved Parmesan

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BABY LEAF SPINACH & FRESH MUSHROOMS

Blue Cheese Dressing, Warm Bacon Bits,

Sliced Mushrooms & Walnut Bread Curls

SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

YOUNG LETTUCE

Buttermilk & Olive Oil, Arugula Yogurt

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

*Public health advisory -- consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.

ENTRÉES

*At our Steakhouse, each cut of USDA Prime Beef is aged 28 days
then perfectly seasoned and cooked to your exact specifications*

USDA PRIME NEW YORK STRIP LOIN STEAK*

14 oz. NY Strip is Tender, Juicy & Packed with Flavor
KENDALL-JACKSON, 'VINTNER'S RESERVE', MERLOT,
SONOMA COUNTY, CALIFORNIA

USDA PRIME COWBOY STEAK*

*This Marbled 18 oz. Rib Chop is Sure to Please Even
the Most Discriminating Steak Connoisseur*
MURPHY-GOODE, CABERNET SAUVIGNON, CALIFORNIA

AUSTRALIAN WAGYU*

*The Highest Quality Beef,
Unparalleled in Flavor & Tenderness*
MURPHY-GOODE, CABERNET SAUVIGNON, CALIFORNIA

SPICE-RUBBED USDA PRIME RIBEYE*

Five Fifty-Five Signature 18 oz. Center Cut Ribeye
CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. of Our Most Tender Cut
CATENA, MALBEC, MENDOZA, ARGENTINA

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon
KENDALL-JACKSON, 'VINTNER'S RESERVE',
PINOT NOIR, CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor
MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

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FARM CHICKEN

Roasted, Honey Vinegar

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

BROILED LOBSTER TAIL

Served with Drawn Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

COLOSSAL SHRIMP

Grilled in Basil Oil

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

DOVER SOLE

Pan Seared, Lemon-Potato Mouseline, Shallot Emulsion

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

SAUCE AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichurri

SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Garlic Rapini

Yukon Gold Mash with Wasabi Horseradish

Onion Rings

Mac N' Cheese

French Fries | Bourbon Smoked Paprika

FROM THE CHEF

*We are pleased you have chosen to join us this evening!
Now we invite you to sit back and enjoy the ambiance
while our world-class chefs prepare your meal with
the freshest ingredients available.*

DESSERTS

CHOCOLATE SPHERE

*Warm Cocoa Cream Custard Deconstructs This Treat Before Your Eyes.
Served with Pear Comfit & Delicate Praline Pâté*

GRAHAM'S SIX GRAPES, PORT

CHEESECAKE WITH HAZELNUT BISCUIT

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

ART AT YOUR TABLE

*Abstract In Presentation, Focused In Flavor
entire table must order

GRAHAM'S SIX GRAPES, PORT

FRESH FRUIT

Assembly Of Tropical Fruit And Berries In Season

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

SELECTION OF HOMEMADE SHERBET & ICE CREAM

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

SELECTION OF CHEESES

GRAHAM'S SIX GRAPES, PORT *or*

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

DESSERT AND FORTIFIED WINE

Washington Hills, Late Harvest, Sweet Riesling

Graham's Six Grapes Port

AFTER-DINNER DRINKS

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

ULTIMATE XO

Grey Goose Vodka, Chilla 'Orchata, Flor de Caña Spresso

BEVERAGES

Freshly Brewed Coffee

Soft Drinks

Selection of Teas from The Art of Tea

Speciality Coffee Drinks Available

**Regular bar prices apply.*

COCKTAILS

555°

*Starr Rum, Pineapple Chipotle Syrup, Orange Juice, Fresh Lime Juice,
topped with Beso Del Sol Sangria*

\$11.95

POLARIS

*St. Germain, Fresh Lemon Juice,
Domain Ste. Michelle 'Brut' Sparkling Wine*

\$10.50

WATERMELON MARTINI

*Belvedere Vodka, Fresh Watermelon, Watermelon Syrup,
Fresh Lime Juice*

\$11.95

SEVEN SEAS

*Bacardi Limón, Triple Sec, White Cranberry Juice,
Fresh Lime Juice, Blue Curacao*

\$11.50

555 SIDECAR

Hardys VSOP, Grand Marnier, Fresh Lemon Juice, Sugar Rim

\$11.50

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

\$11.50

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

\$11.95

PLYMOUTH & TONIC

Rosemary, Lemon Peel, Fever Tree Mediterranean Tonic

\$10.50

VODKA

Stoli Elit 13.50
Grey Goose 9.50
Belvedere 9.50
Tito's 8.50
Stoli 8.50

GIN

Hendrick's 9.95
Plymouth 8.50
Bombay Sapphire 8.50
Bulldog 8.50

RUM

Bacardi Gran Reserva Limitada 21.00
Bacardi 10 11.50
Starr 10.50
Brugal 1888 11.00
Bacardi 8 10.50
Myers's 8.50
Appleton Estate 8.50
Bacardi Superior 8.50
Bacardi Spiced 8.50
Brugal Añejo 8.50

TEQUILA

Jose Cuervo, Reserva de la Familia 21.00
Patrón, Añejo 17.00
Patrón, Reposado 14.00
Patrón, Silver 12.50
1800, Añejo 11.50
Herradura, Reposado 8.50
Herradura, Silver 8.50
Cazadores, Reposado 8.50

COGNAC

Hardy Noces de Diamant 95.00
Hennessy X.O. 21.00
Hardy X.O. Rare 19.00
Hardy X.O. 17.00
Hardy V.S.O.P. Organic 12.00
Hennessy V.S. 9.50

WHISKEY

Blanton's Bourbon 15.00
Woodford Reserve 11.00
Sazerac Rye 11.00
Buffalo Trace 9.50
Gentleman Jack 9.50
Teeling 'Small Batch' 9.50
Jack Daniel's Rye 9.50
Jack Daniel's 8.50
Jack Daniel's Honey 8.50
Jameson 8.50

BLENDED SCOTCH

Dewar's, 25 25.00
Dewar's, 15 11.00
Chivas Regal 10.50
Dewar's, 12 9.50
Dewar's "White Label" 7.50

SINGLE MALT SCOTCH

Glen Deveron, 28 28.00
Aberfeldy, 16 16.00
Glen Deveron, 16 14.00
Ardbeg, 10 12.00
Aberfeldy, 12 12.00
Glenmorangie, 10 11.00



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