

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 \$22

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter and Mace
SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea and Parmesan Pearl
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BEEF CARPACCIO*

Finest Lean Slice, Parmigiano, Mache, Cured Tomato,
Olive and Balsamic Dressing
KENDALL-JACKSON, 'VINTNER'S RESERVE'
PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Burgundy Shallots
KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce
MCBRIDE SISTERS, 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 and 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 and Walnut Bread Curls

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

YOUNG LETTUCE

Iceberg, Beefsteak Tomato, Ranch Dressing

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, 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.

ENTREES

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 and Packed with Flavor
BODEGAS BORSAO 'TRES LAGUNAS,' GARNACHA,
CAMPO DE BORJA, SPAIN

USDA PRIME COWBOY STEAK*

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

SPICE-RUBBED USDA PRIME RIBEYE*

Steakhouse Signature 18 oz. Center Cut Ribeye
CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. of Our Most Tender Cut
DUCKHORN 'DECOY,' CABERNET SAUVIGNON,
SONOMA COUNTY, CALIFORNIA

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon
CHERRY PIE, 'TRI-COUNTY', CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor
MARQUES DE CASA CONCHA, CARMENERE, PEUMO,
CACHAPOAL VALLEY, CHILE

*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.

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
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

DOVER SOLE
Pan Seared, Lemon-Potato Mousseline, 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

Buttered Broccoli

Yukon Gold Mash

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 Confit & Delicate Praline Pâté*

GRAHAM'S SIX GRAPES, PORT

CHEESECAKE WITH HAZELNUT BISCUIT

DOMAINE STE. MICHELLE, 'BRUT ROSÉ', SPARKLING WINE

APPLE TARTE TATIN

Caramelized Apple Baked in a Puff Pastry Dome

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

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.**

Please inform your server if you have any food allergies.

C O C K T A I L S

555°

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

\$12.00

POLARIS

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

\$11.00

WATERMELON MARTINI

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

\$12.00

SEVEN SEAS

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

\$12.00

555 SIDECAR

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

\$12.00

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

\$12.00

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

\$12.50

HENDRICK'S & TONIC

Cucumber, Coriander, Fever Tree Mediterranean Tonic

\$12.00

VODKA

Stoli Elit 15.00
Grey Goose 10.00
Belvedere 10.00
Tito's 9.50
Stoli 9.00

GIN

Hendrick's 11.00
Plymouth 9.50
Bombay Sapphire 9.50
Bulldog 9.50

RUM

Bacardi Gran Reserva Limitada 22.00
Bacardi 10 12.50
Starr 12.00
Brugal 1888 12.00
Bacardi 8 12.00
Myers's 9.00
Appleton Estate 9.00
Bacardi Superior 9.00
Bacardi Spiced 9.00
Brugal Añejo 9.00

TEQUILA

Jose Cuervo, Reserva de la Familia 22.00
Patrón, Añejo 19.00
Patrón, Reposado 15.00
Santo Reposado 13.50
Patrón, Silver 13.00
1800, Añejo 12.50
Santo Blanco 12.50
Cazadores, Reposado 10.00

COGNAC

Hardy Noces de Diamant 95.00
Hennessy X.O. 22.00
Hardy X.O. Rare 19.00
Hardy X.O. 18.00
Hardy V.S.O.P. Organic 13.00
Hennessy V.S. 12.00

WHISKEY

Blanton's Bourbon 16.00
Woodford Reserve 11.50
Sazerac Rye 12.00
Buffalo Trace 11.00
Gentleman Jack 11.00
Teeling 'Small Batch' 10.50
Jack Daniel's Rye 10.50
Jack Daniel's 9.50
Jack Daniel's Honey 9.50
Jameson 9.50

BLENDED SCOTCH

Dewar's, 25 25.00
Dewar's, 15 12.50
Chivas Regal 12.50
Dewar's, 12 10.50
Dewar's 'White Label' 8.50

SINGLE MALT SCOTCH

Glen Deveron, 28 28.00
Aberfeldy, 16 16.00
Glen Deveron, 16 16.00
Aberfeldy, 12 12.50
Glenmorangie, 10 12.50



Carnival® and the Carnival logos are trademarks of the Carnival Corporation.