

**THANKS FOR
JOINING US
AT THE
CARNIVAL FAMILY
OF STEAKHOUSES**

We've created a memorable dining experience combining a delicious steakhouse menu with our unique Carnival style. Hope you've brought a healthy appetite.

First, let's talk steak. We offer several mouth-watering options - a juicy Cowboy Steak, Filet Mignon and a New York Strip to name a few. We feature only USDA prime beef, seasoned and charbroiled to your exact specifications.

Because variety is truly the spice of life, we also offer a fantastic selection of seafood entrees, as well as gourmet appetizers, salads and soups. Our signature wine list is designed to complement any meal and has been carefully selected by our Chef.

No meal, especially during a Carnival vacation, is complete without dessert. Our menu includes a special treat for any palate – to complete an unforgettable experience.

Thank you again for dining with us this evening. We look forward to welcoming you back to another of the Carnival family of Steakhouses.

WELCOME AND ENJOY.

Carnival Spirit: Nouveau ~ Carnival Legend: The Golden Fleece ~ Carnival Miracle: Nick and Nora's
Carnival Pride: David's ~ Carnival Conquest: The Point ~ Carnival Glory: Emerald Room
Carnival Valor: Scarlett's ~ Carnival Liberty: Harry's ~ Carnival Freedom: Sun King
Carnival Splendor: The Pinnacle ~ Carnival Dream: The Chef's Art
Carnival Magic: Prime Steakhouse

STARTERS

ESCARGOTS BOURGUIGNONNE

Baked in Garlic Herb Butter

GRILLED PORTOBELLO MUSHROOM

Marinated with Virgin Olive Oil and Aged Balsamic Vinegar

BEEF CARPACCIO

Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese
Marinated Mache Lettuce

AHI TUNA TARTARE

Dices of Sashimi Grade Yellow Fin Tuna Belly

JUMBO SHRIMP COCKTAIL

Black Tiger Shrimp with American Cocktail Sauce

NEW ENGLAND CRAB CAKE

On Roasted Pepper Remoulade

LOBSTER BISQUE WITH VINTAGE COGNAC

Fleuron and Fresh Cream

BAKED ONION SOUP

SALADS

CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Traditionally Prepared

BABY LEAF SPINACH AND FRESH MUSHROOMS

With Blue Cheese Dressing and Warm Bacon Bits

HEART OF ICEBERG LETTUCE

With Red and Yellow Grape Tomatoes

SLICED, SUN-RIPENED BEEF STEAK TOMATO

With Gorgonzola Crumbles

SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabe Horseradish

Creamed Spinach with Garlic

Steamed Broccoli

ENTRÉES

BROILED NEW YORK STRIP LOIN STEAK

14 oz. of the Favorite Cut for Steak Connoisseurs

GRILLED COWBOY STEAK

18 oz. Rib Chop for the Real Beef Gourmet

SPICE-RUBBED PRIME RIBEYE STEAK

18 oz. of flavorful Meat from the Center of the Prime Rib

BROILED FILET MIGNON

9 oz. for the True Gourmet

SURF & TURF

Maine Lobster Tail and Grilled Filet Mignon

BROILED LOBSTER TAIL

Served With Drawn Butter

BROILED ROSEMARY INFUSED CHICKEN

On Pan Seared Potato and Mushroom Hash

GRILLED LAMB CHOPS

Double - Cut Lamb Chops

MAINE LOBSTER RAVIOLI

Garnished with Grilled Scampi

GRILLED FILLET OF FISH FROM THE MARKET

The best Selection, the Market offers

Presented on Young Spinach Salad

SAUCES AVAILABLE

Three
Peppercorn

Wild
Mushroom

Béarnaise

CARNIVAL SERVES ONLY USDA PRIME-GRADE STEAKS.



Our Steaks Are Hand Selected, USDA Prime Beef, Aged to Our Specifications, Carefully Handled and Perfectly Cooked. USDA Prime beef is superior quality with abundant marbling which produces juiciness, tenderness and flavor. Only the top 2% of all beef is graded USDA Prime. Carnival guarantees every steak is USDA Prime.

Charges will apply for additional entrees.

DESSERTS

CHEESECAKE WITH HAZELNUT BISCUIT

CARAMELIZED WASHINGTON APPLES

Baked in a Puff Pastry Dome

CHOCOLATE SAMPLER

Bittersweet Chocolate Cake, Banana Pannacotta,
Tiramisu and Chocolate Marquise

FRESH FRUITS

Assembly of Tropical Fruit and Berries in Season

SELECTION OF HOMEMADE SHERBET & ICE CREAMS

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

FRESHLY BREWED COFFEE
TEA AND HERBAL TEAS

DESSERT WINE

QUADY ELECTRA, CALIFORNIA

AFTER DINNER DRINKS

DOW'S 20 YEAR TAWNY
GRAHAM'S SIX GRAPE
REMY MARTIN V.S.O.P.
HARDY V.S.O.P.
HARDY X.O.
GRAND MARNIER
BAILEYS IRISH CREAM
AMARETTO DI SARONNO
LIMONCELLO
SAMBUCA
KAHLÚA
(Regular Bar Prices Apply)