

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 \$23

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

VILLA MARIA, 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

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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

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

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

*When you care enough to steal the very best:
www.zydecocruiser.net*

DESSERT AND FORTIFIED WINE

Graham's Six Grapes Port

AFTER-DINNER DRINKS **

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

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.

STEAKHOUSE

COCKTAILS

\$12.50

555°

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

LEMON DROP

Grey Goose Vodka, Blended Family Triple Sec, lemon

WATERMELON MARTINI

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

SEVEN SEAS

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

555 SIDECAR

Hardy VS Cognac, Grand Marnier, Fresh Lemon Juice, Sugar Rim

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

HIGHLAND SMASH

*Glenmorangie 10 yr Scotch, maple syrup, Angostura Bitters,
lemon and mint*

CLASSIC MARTINI

Grey Goose Vodka or Bombay Sapphire Gin and dry vermouth

YELLOW BIRD

*Starr Rum, Galliano, Blended Family Triple Sec, sugar, lime
and orange juices*

\$12.00

GRASSHOPPER

Creme de Menthe, Creme de Cacao and heavy cream

\$12.00

BESPOKE GIN & TONIC

Choose your gin: Four Pillars, Tanqueray 10, Bombay Sapphire

*Choose your tonic: Fever- Tree Mediterranean, Q Indian,
Fever-Tree Naturally Light*

Choose your garnish: cucumber, lemon, lime, rosemary