

Grab an [accessible menu](#).

# 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 \$18*

### ICED & SMOKED FRESH OYSTERS\*

*Apple Mignonette, Butter & Mace*

DOMAINE CHANDON, BRUT, SPARKLING WINE, 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*

LAYER CAKE, 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

\*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.



## RISOTTO

*Crab, Mushroom, Brown Butter*

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

## TUNA TARTARE\*

*Yuzu Sphere, Avocado "Leche de Tigre"*

DOMAINE SAINTE CROIX, ROSÉ,

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*

LAYER CAKE, 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*

LUCIEN ALBRECHET, RIESLING, ALSACE, FRANCE

## YOUNG LETTUCE

*Buttermilk & Olive Oil, Arugula Yogurt*

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

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# 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*

COLUMBIA CREST, 'GRAND ESTATES', MERLOT,  
COLUMBIA VALLEY, WASHINGTON

## USDA PRIME COWBOY STEAK\*

*This Marbled 18 oz. Rib Chop Is Sure To Please Even  
The Most Discriminating Steak Connoisseur*

LAYER CAKE, CABERNET SAUVIGNON, CALIFORNIA

## AUSTRALIAN WAGYU\*

*The Highest Quality Japanese Beef,  
Unparalleled In Flavor & Tenderness*

LAYER CAKE, 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*

MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

## SURF & TURF\*

*Succulent Maine Lobster Paired With Tender Filet Mignon*

LAYER CAKE, PINOT NOIR, CALIFORNIA

## GRILLED LAMB CHOPS\*

*Our Grilling Method Brings Out This Cut's Full Flavor*

JEANTET, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

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*Charges apply for additional entrees.*



FARM CHICKEN  
*Roasted, Honey Vinegar*  
KENDALL-JACKSON, 'VINTNER'S RESERVE',  
CHARDONNAY, CALIFORNIA

GRILLED LAMB CHOPS<sup>\*</sup>  
*Our Grilling Method Brings Out This Cut's Full Flavor*  
JEANTET, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

COLOSSAL SHRIMP  
*Grilled in Basil Oil*  
ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

DOVER SOLE  
*Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion*  
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

## SAUCES AVAILABLE

*Three Mustard    BBQ    Bearnaise    Red Wine    Chimichuri*

## 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.*