

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: 1/2 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

Lager 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

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

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

Farm Chicken

Roasted, honey vinegar
Kendall-Jackson, 'Vintner's Reserve', Chardonnay, California

Grilled Lamb Chops*

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.*

**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.*

Charges apply for additional entrees.