

# *Welcome to the Pinnacle Supper Club*

*Prepare to tantalize your palate during a leisurely paced meal at The Pinnacle, a classic supper club with a cosmopolitan décor that exquisitely expresses Carnival Splendor's overall design theme of "splendid things."*

*Glittering starlight filters through the clear domed ceiling, illuminating a suspended glass dance floor where couples sway to the mellow sounds of a live combo. Elegant surroundings featuring silver-leaf sculptures accented by rich wood veneers and marble create a serenely sophisticated atmosphere that sets the mood for an unforgettable dining experience.*

*Our menu is modeled after  
New York's upscale steakhouses  
serving only the finest aged prime beef, which is cut,  
weighed and charbroiled to your exact specifications.  
Select from a perfect 14-ounce New York strip loin,  
24-ounce Porterhouse steak,  
18-ounce Rib chop, or 9-ounce Filet Mignon.*

*In addition to mouth-watering steaks, a variety of other delectable entrées – everything from double-cut lamb chops to seafood dishes such as lobster tail and Dover Sole – are also available.*

*The intimate atmosphere and extensive menu that includes 17 gourmet appetizers, salads, soups and side dishes, complement the season's freshest produce and one of the best wine lists afloat, handpicked by our chefs to perfectly match the wide-ranging cuisine.*

*Welcome to a world of award-winning chefs, extraordinary cuisine and impeccable service. Many of the menu items are original creations designed especially for the supper club and for your enjoyment.*

## *Starters*

### *ESCARGOTS BOURGUIGNONNE*

*Baked in Garlic Herb Butter*

### *PUMPKIN AND FETA CHEESE PARFAIT*

*Served with a Light Roasted Pumpkin Cream*

### *BEEF CARPACCIO*

*Sliced Raw Beef Tenderloin with Shaved Parmesan Cheese*

*Marinated Mache Lettuce*

### *SUSHI PLATTER*

*Salmon, Lobster and Shrimp with Pickled Ginger and Wasabe*

### *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 "LES HALLES"*

*A Parisian Classic*

## *Salads*

### *CLASSIC CAESAR SALAD*

*Hearts of Romaine Lettuce, Traditional Prepared*

### *BABY LEAF SPINACH AND FRESH MUSHROOMS*

*With Blue Cheese Dressing and Warm Bacon Bits*

### *TOSSED GARDEN SALAD*

*Greens Radichio, Tomato, Purple Onion Rings and Watercress*

*Choice of House, Ranch or Blue Cheese Dressing*

## *Side Dishes*

### *BAKED POTATOES WITH TRIMMINGS*

### *SAUTÉED MEDLEY OF FRESH MUSHROOMS*

### *YUKON GOLD MASH WITH WASABE HORSERADISH*

### *GRILLED FRESH VEGETABLES IN SEASON*

### *CREAMED SPINACH WITH GARLIC*

## *Entrées*

*Our Steaks Are Hand Selected, USDA Prime Beef, Aged to Our Specifications, Carefully Handled and Perfectly cooked.*

*BROILED NEW YORK STRIP LOIN STEAK*  
*14 oz. of the Favorite Cut for Steak Connoisseurs*

*GRILLED PRIME RIB CHOP*  
*18 oz. for the Real Beef Gourmet*

*CLASSIC PORTERHOUSE STEAK*  
*Combines the Full Flavor of the Strip Loin with the Tenderness of the Tenderloin, 24 oz. of the Best from Both Worlds*

*BROILED FILET MIGNON*  
*9 oz. for the True Gourmet*

*SURF & TURF*  
*Seared Lobster Tail and Grilled Filet Mignon*

*WHOLE DOVER SOLE MEUNIÈRE*  
*Pan-fried and Served with Beurre Noisette*

*BROILED LOBSTER TAIL*  
*Served With Drawn Butter*

*BROILED SUPREME OF FREE RANGE CHICKEN*  
*With Blackberry – Port Wine Reduction*

*GRILLED LAMB CHOPS*  
*Double-Cut Lamb Chops*  
*Served on Five Bean Cassoulet and Rosemary Jus*

*MUSHROOM STRUDEL ON ASPARAGUS FONDUE*  
*Stuffed Tomato with Green Peas and Truffled Mac n' Cheese*

## *Sauces Available*

*THREE PEPPERCORN SAUCE*

*WILD MUSHROOM SAUCE*

*SAUCE BÉARNAISE*

## *Desserts*

*CITRUS CHEESECAKE WITH HAZELNUT BISCUIT*

*Burnt Basmati and Mango Ravioli with Almond and Mascarpone Jam*

*WASHINGTON APPLE TARTE TARTIN*

*Served with Chocolate and Lemon Balm Salad*

*CHOCOLATE TARTE WITH BITTER CHOCOLATE PÂTÉ*

*Pineapple Croquant, Tiramisu Notre Façon*

*FRESH FRUITS*

*Assembly of Tropical Fruit and Berries in Season, Served with  
Homemade Sherbet*

*SELECTION OF INTERNATIONAL CHEESES*

## *Beverages*

*FRESHLY BREWED COFFEE*

*Regular or Decaffeinated*

*TEA AND HERBAL TEAS*

## *Dessert Wine*

*QUADY ELECTRA, CALIFORNIA*

## *After Dinner Drinks*

*GRAHAM'S SIX GRAPE*

*DOW'S 20 YEAR TAWNY*

*HARDY, V.S.O.P.*

*HARDY, X.O.*

*CLES DES DUCS ARMAGNAC, V.S.O.P.*

*MARTELL CORDON BLEU*

*HENNESSY PARADIS*

*COURVOISIER X. O.*

*(Regular Bar Prices Apply)*