FAHRENHEIT 555
STEAKHOUSE MENU

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 an Additional Fee

ICED & SMOKED FRESH OYSTERS*
Apple Mignonette, Butter and Mace
SPARKLING, CANCAN 'BRUT ROSE', FRANCE

STUFFED MUSHROOMS
Spinach, Four Cheese, Mushroom Cappuccino
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BEEF CARPACCIO*
Finest Lean Slice, Parmigiano, Mache, Cured Tomato,
Olive and Balsamic Dressing
CONUNDRUM, WHITE BLEND, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY
Apple & Walnut Preserves, Burgundy Shallots
CHATEAU STE. MICHELLE, RIESLING, COLUMBIA VALLEY, WASHINGTON

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, CANCAN ‘BRUT’, FRANCE

YOUNG LETTUCE
Iceberg, Beefsteak Tomato, Ranch Dressing
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

ENTRÉES

At our Steakhouse, each cut of USDA Prime Beef is aged 28 days
then perfectly seasoned and cooked to your exact specifications

NEW YORK STRIP LOIN STEAK*
14 oz. NY Strip is Tender, Juicy and Packed with Flavor
Medley of Fresh Mushrooms, Yukon Gold Mash,
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
Yukon Gold Mash, Roasted Baby Carrot
JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA

SPICE-RUBBED USDA PRIME RIBEYE*
555 Signature 18 oz. Center Cut Ribeye
Buttered Broccoli, Yukon Gold Mash
CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*
9 oz. of Our Most Tender Cut
Medley of Fresh Mushrooms, Skillet Potatoes, Roasted Baby Carrot
DUCKHORN ‘DECOY,’ CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA

SURF & TURF*
Succulent Lobster Paired with Tender Filet Mignon
Medley of fresh Mushrooms, Skillet Potatoes, Roasted Baby Carrot
CHERRY PIE, ‘TRI-COUNTY’, CALIFORNIA

14 OZ WAGYU CHEESEBURGER*
Pressed and Grilled Patty, Aged Cheddar, Bacon, Lettuce, Tomato, Pickles and Frizzled Onions on a Toasted Brioche Bun Served with Seasoned Fries
Carolina Gold BBQ Sauce | Garlic-Truffle Aioli | Chipotle Hot Sauce
MARQUES DE CASA CONCHA, CARMENERE, PEUMO, CACHAPOAL VALLEY, CHILE

24 OZ PRIME PORTERHOUSE* (For an additional fee)
DUCKHORN ‘DECOY,’ CABERNET SAUVIGNON, SONOMA COUNTY, CALIFORNIA

36 OZ TOMAHAWK* (For an additional fee)
Shareable for two
FRANCIS COPPOLA CABERNET SAUVIGNON, DIAMOND COLLECTION, CALIFORNIA

GRILLED LAMB CHOPS*
Our Grilling Method Brings Out This Cuts Full Flavor, Roasted Baby Carrot, Skillet Potatoes
MARQUES DE CASA CONCHA, CARMENERE, PEUMO, CACHAPOAL VALLEY, CHILE

FARM CHICKEN
Roasted, Honey Vinegar
Grilled Tomato, Roasted Baby Carrot, Skillet Potatoes
KENDALL-JACKSON, ‘VINTNER’S RESERVE’, CHARDONNAY, CALIFORNIA

BROILED LOBSTER TAIL
Served with Drawn Butter
Skillet Potatoes, Roasted Baby Carrot
KENDALL-JACKSON, ‘VINTNER’S RESERVE’, CHARDONNAY, CALIFORNIA

COLOSSAL SHRIMP
Grilled In Basil Oil, Bacon Jam, Balsamic Grilled Tomatoes, Skillet Potatoes, Roasted Baby Carrot
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

DOVER SOLE
Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion, Yukon Gold Mash, Roasted Baby Carrot
CAVE DE LUGNY, ‘LES CHARMES’, BURGUNDY, FRANCE

SIDE DISHES

Additional sides available upon request.

BAKED POTATOES WITH TRIMMINGS
SAUTÉED MEDLEY OF FRESH MUSHROOMS
BUTTERED BROCCOLI
YUKON GOLD MASH
ONION RINGS
MAC N' CHEESE
FRENCH FRIES

SAUCES AVAILABLE

THREE MUSTARD
BBQ
BEARNAISE
RED WINE
CHIMICHURRI

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
SPARKLING, CANCAN 'BRUT ROSE', FRANCE

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
SPARKLING, CANCAN 'BRUT ROSE', FRANCE

SELECTION OF HOMEMADE SHERBET & ICE CREAM
SPARKLING, CANCAN 'BRUT', FRANCE

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. Please inform your server if you have any food allergies.

LIQUEURS & PORT**

Amaretto
Averna Amaro
Drambuie
Frangelico
Limoncello
Grand Marnier
Graham's Six Grapes Port

AFTER-DINNER DRINKS**

MOCHATINI
Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

SKREWBALL ESPRESSO MARTINI
Skrewball Peanut Butter Whiskey, J.F. Haden's Espresso Liqueur, coffee

FRENCH 75
Bombay Sapphire Gin, French Cancan Brut Nature, Fresh lemon juice

GOLD FASHIONED
Macklowe American Single Malt Whiskey, Sugar, Water, Bitters

MANHATTAN
Your Choice of Bacardi 8 Rum or Bulleit Bourbon,
with Sweet Vermouth and Angostura Bitters

BEVERAGES

Freshly Brewed Coffee

Selection of Teas from The Art of Tea**

Specialty Coffee Drinks Available**

**Regular bar prices apply.