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

ICED & SMOKED FRESH OYSTERS*  
Apple Mignonette, Butter & Mace

STUFFED MUSHROOMS  
Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

BONE MARROW & HAND-CUT BEEF TARTARE*  
Parsley Shallot Salad, Parmesan Pillows, Country Toast

HERITAGE BERKSHIRE PORK BELLY  
Apple & Walnut Preserves, Carrot Paper

JUMBO SHRIMP COCKTAIL  
Succulent Jumbo Shrimp, American Cocktail Sauce

*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

TUNA TARTARE*
Yuzu Sphere, Avocado “Leche de Tigre”

MAINE LOBSTER BISQUE
Dry Sherry, Lobster & Cultured Butter

BAKED ONION SOUP
Gruyere & Swiss Melt, Sour Dough Crouton

CLASSIC CAESAR SALAD
Hearts Of Romaine, Shaved Parmesan

BABY LEAF SPINACH & FRESH MUSHROOMS
Blue Cheese Dressing, Warm Bacon Bits,
Sliced Mushrooms & Walnut Bread Curls

YOUNG LETTUCE
Buttermilk & Olive Oil, Arugula Yogurt

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E N T R É E S
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

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

AUSTRALIAN WAGYU*
The Highest Quality Japanese Beef, Unparallel In Flavor & Tenderness

SPICE-RUBBED USDA PRIME RIBEYE*
Five Fifty-Five Signature 18 oz. Center Cut Ribeye

BROILED FILET MIGNON*
9 oz. Of Our Most Tender Cut

SURF & TURF*
Succulent Maine Lobster Paired With Tender Filet Mignon

GRILLED LAMB CHOPS*
Our Grilling Method Brings Out This Cut’s Full Flavor

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FARM CHICKEN
Roasted, Honey Vinegar

GRILLED LAMB CHOPS*
Our Grilling Method Brings Out This Cut’s Full Flavor

COLOSSAL SHRIMP
Grilled in Basil Oil

DOVER SOLE
Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion

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