

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

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter and Mace

SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea and Parmesan Pearl

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

BEEF CARPACCIO*

Finest Lean Slice, Parmigiano, Mache, Cured Tomato,

Olive and Balsamic Dressing

KENDALL-JACKSON, 'VINTNER'S RESERVE'

PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Burgundy Shallots

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce

MCBRIDE SISTERS, 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, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

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*

USDA PRIME NEW YORK STRIP LOIN STEAK*

14 oz. NY Strip is Tender, Juicy and Packed with Flavor

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

JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA

SPICE-RUBBED USDA PRIME RIBEYE*

Steakhouse Signature 18 oz. Center Cut Ribeye

CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. of Our Most Tender Cut

DUCKHORN 'DECOY,' CABERNET SAUVIGNON,

SONOMA COUNTY, CALIFORNIA

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon

CHERRY PIE, 'TRI-COUNTY', CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor

MARQUES DE CASA CONCHA, CARMENERE, PEUMO,
CACHAPOAL VALLEY, CHILE

FARM CHICKEN

Roasted, Honey Vinegar

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

BROILED LOBSTER TAIL

Served with Drawn Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

COLOSSAL SHRIMP

Grilled in Basil Oil

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, 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

Chimichurri

SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Buttered Broccoli

Yukon Gold Mash

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.

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

DOMAINE STE. MICHELLE, 'BRUT ROSÉ', SPARKLING WINE

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
DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

SELECTION OF HOMEMADE

SHERBET & ICE CREAM

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

DESSERT AND FORTIFIED WINE

Washington Hills, Late Harvest, Sweet Riesling
Graham's Six Grapes Port

AFTER-DINNER DRINKS**

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

ULTIMATE XO

Grey Goose Vodka, Chilla 'Orchata, Flor de Caña Spresso

BEVERAGES

Freshly Brewed Coffee
Soft Drinks
Selection of Teas from The Art of Tea
Specialty Coffee Drinks Available

***Regular bar prices apply.*

Please inform your server if you have any food allergies.

