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# 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 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

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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

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# ENTREES

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

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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 Mouseline, Shallot Emulsion*  
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

## SAUCE 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.*

# 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

Please inform your server if you have any food allergies.

# 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 rOrchata, 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.**