



## WELCOME

*At Fahrenheit 555, our namesake was born from our attention to detail. That's because 555 degrees Fahrenheit is the precise temperature at which we sear our steaks to lock in flavor and ensure you, our guest, a deliciously memorable experience. Carnival is delighted to present you with some of the best cuts in the intimate and elegant setting of our classic American steakhouse.*

## STARTERS

Wine Pairing: ½ Glass With Each Course For \$20

### 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  
OYSTER BAY, 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*

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

\*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.

# ENTREES

At Fahrenheit 555, 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*

KENDALL-JACKSON, 'VINTNER'S RESERVE', MERLOT,  
SONOMA COUNTY, CALIFORNIA

## T-BONE STEAK\*

*This Marbled 18 oz Steak. is Sure to Please Even  
the Most Discriminating Steak Connoisseur*

MURPHY-GOODE, CABERNET SAUVIGNON, CALIFORNIA

## SPICE-RUBBED USDA PRIME RIBEYE\*

*555 Signature 18 oz. Center Cut Ribeye*

CATENA, MALBEC, MENDOZA, ARGENTINA

## BROILED FILET MIGNON\*

*9 oz. of Our Most Tender Cut*

CATENA, MALBEC, MENDOZA, ARGENTINA

## SURF & TURF\*

*Succulent Lobster Paired with Tender Filet Mignon*

KENDALL-JACKSON, 'VINTNER'S RESERVE',  
PINOT NOIR, CALIFORNIA

## GRILLED LAMB CHOPS\*

*Our Grilling Method Brings Out This Cuts Full Flavor*

MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

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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*  
ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

CHILEAN SEA BASS  
*Pan Seared, Lemon-Potato Mousseline, 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', 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

## SELECTION OF CHEESES

GRAHAM'S SIX GRAPES, PORT *or*  
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*

*Speciality Coffee Drinks Available*

*\*Regular bar prices apply.*

# C O C K T A I L S

555°

*Starr Rum, Pineapple Chipotle Syrup, Orange Juice, Fresh Lime Juice,  
topped with Beso Del Sol Sangria*

\$11.95

## POLARIS

*St. Germain, Fresh Lemon Juice,  
Domain Ste. Michelle 'Brut° Sparkling Wine*

\$10.50

## WATERMELON MARTINI

*Belvedere Vodka, Fresh Watermelon, Watermelon Syrup,  
Fresh Lime Juice*

\$11.95

## SEVEN SEAS

*Bacardi Limón, Triple Sec, White Cranberry Juice,  
Fresh Lime Juice, Blue Curacao*

\$11.50

## 555 SIDECAR

*Hardys VSOP, Grand Marnier, Fresh Lemon Juice, Sugar Rim*

\$11.50

## CARIBBEAN PASSION

*Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice*

\$11.50

## MOCHATINI

*Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso*

\$11.95

## PLYMOUTH & TONIC

*Rosemary, Lemon Peel, Fever Tree Mediterranean Tonic*

\$10.50

## VODKA

Stoli Elit 13.50  
Grey Goose 9.50  
Belvedere 9.50  
Tito's 8.50  
Stoli 8.50

## GIN

Hendrick's 9.95  
Plymouth 8.50  
Bombay Sapphire 8.50  
Bulldog 8.50

## RUM

Bacardi Gran Reserva Limitada 21.00  
Bacardi 10 11.50  
Starr 10.50  
Brugal 1888 11.00  
Bacardi 8 10.50  
Myers's 8.50  
Appleton Estate 8.50  
Bacardi Superior 8.50  
Bacardi Spiced 8.50  
Brugal Añejo 8.50

## TEQUILA

Jose Cuervo, Reserva de la Familia 21.00  
Patrón, Añejo 17.00  
Patrón, Reposado 14.00  
Patrón, Silver 12.50  
1800, Añejo 11.50  
Herradura, Reposado 8.50  
Herradura, Silver 8.50  
Cazadores, Reposado 8.50

## COGNAC

Hardy Noces de Diamant 95.00  
Hennessy X.O. 21.00  
Hardy X.O. Rare 19.00  
Hardy X.O. 17.00  
Hardy V.S.O.P. Organic 12.00  
Hennessy V.S. 9.50

## WHISKEY

Blanton's Bourbon 15.00  
Woodford Reserve 11.00  
Sazerac Rye 11.00  
Buffalo Trace 9.50  
Gentleman Jack 9.50  
Teeling 'Small Batch' 9.50  
Jack Daniel's Rye 9.50  
Jack Daniel's 8.50  
Jack Daniel's Honey 8.50  
Jameson 8.50

## BLENDED SCOTCH

Dewar's, 25 25.00  
Dewar's, 15 11.00  
Chivas Regal 10.50  
Dewar's, 12 9.50  
Dewar's 'White Label' 7.50

## SINGLE MALT SCOTCH

Glen Deveron, 28 28.00  
Aberfeldy, 16 16.00  
Glen Deveron, 16 14.00  
Ardbeg, 10 12.00  
Aberfeldy, 12 12.00  
Glenmorangie, 10 11.00



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