



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 \$22

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace

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

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

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

BEEF CARPACCIO*

Finest Lean Slice, Parmigiano, Mache, Cured Tomato, Olive and Balsamic Dressing

CHERRY PIE, 'TRI-COUNTY', 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 & Cultured Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

CHERRY PIE, 'TRI-COUNTY', 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 & Walnut Bread Curls

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

YOUNG LETTUCE

Iceberg, Beefsteak Tomato, Ranch Dressing

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, 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.

ENTRÉES

*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 & 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*

555 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', PINOT NOIR, 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

APPLE TARTE TATIN

Caramelized Apple Baked in a Puff Pastry Dome

GRAHAM'S SIX GRAPES, PORT

CHEESECAKE WITH HAZELNUT BISCUIT

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

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.*

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*

\$12.00

POLARIS

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

\$11.00

WATERMELON MARTINI

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

\$12.00

SEVEN SEAS

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

\$12.00

555 SIDECAR

Hardy VSOP Organic, Grand Marnier, Fresh Lemon Juice, Sugar Rim

\$12.00

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

\$12.00

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

\$12.50

HENDRICK'S & TONIC

Cucumber, Coriander, Fever Tree Mediterranean Tonic

\$12.00

VODKA

Stoli Elit 15.00
Grey Goose 10.00
Belvedere 10.00
Tito's 9.50
Stoli 9.00

GIN

Hendrick's 11.00
Plymouth 9.50
Bombay Sapphire 9.50
Bulldog 9.50

RUM

Bacardi Gran Reserva Limitada 22.00
Bacardi 10 12.50
Starr 12.00
Brugal 1888 12.00
Bacardi 8 12.00
Myers's 9.00
Appleton Estate 9.00
Bacardi Superior 9.00
Bacardi Spiced 9.00
Brugal Añejo 9.00

TEQUILA

Jose Cuervo, Reserva de la Familia 22.00
Patrón, Añejo 19.00
Patrón, Reposado 15.00
Santo Reposado 13.50
Patrón, Silver 13.00
1800, Añejo 12.50
Santo Blanco 12.50
Cazadores, Reposado 10.00

COGNAC

Hardy Noces de Diamant 95.00
Hennessy X.O. 22.00
Hardy X.O. Rare 19.00
Hardy X.O. 18.00
Hardy V.S.O.P. Organic 13.00
Hennessy V.S. 12.00

WHISKEY

Blanton's Bourbon 16.00
Woodford Reserve 11.50
Sazerac Rye 12.00
Buffalo Trace 11.00
Gentleman Jack 11.00
Teeling 'Small Batch' 10.50
Jack Daniel's Rye 10.50
Jack Daniel's 9.50
Jack Daniel's Honey 9.50
Jameson 9.50

BLENDED SCOTCH

Dewar's, 25 25.00
Dewar's, 15 12.50
Chivas Regal 12.50
Dewar's, 12 10.50
Dewar's 'White Label' 8.50

SINGLE MALT SCOTCH

Glen Deveron, 28 28.00
Aberfeldy, 16 16.00
Glen Deveron, 16 16.00
Aberfeldy, 12 12.50
Glenmorangie, 10 12.50



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