

**THANKS FOR  
JOINING US  
AT THE  
CARNIVAL FAMILY  
OF STEAKHOUSES**

We've created a memorable dining experience combining a delicious steakhouse menu with our unique Carnival style. Hope you've brought a healthy appetite.

First, let's talk steak. We offer several mouth-watering options - a juicy Porterhouse, Filet Mignon and a New York Strip to name a few. We feature only USDA prime beef, seasoned and charbroiled to your exact specifications.

Because variety is truly the spice of life, we also offer a fantastic selection of seafood entrees, as well as gourmet appetizers, salads and soups. Our signature wine list is designed to complement any meal and has been carefully selected by our Chef.

No meal, especially during a Carnival vacation, is complete without dessert. Our menu includes a special treat for any palate – to complete an unforgettable experience.

Thank you again for dining with us this evening. We look forward to welcoming you back to another of the Carnival family of Steakhouses.

**WELCOME AND ENJOY.**

Carnival Spirit: Nouveau ~ Carnival Legend: The Golden Fleece ~ Carnival Miracle: Nick and Nora's  
Carnival Pride: David's ~ Carnival Conquest: The Point ~ Carnival Glory: Emerald Room  
Carnival Valor: Scarlett's ~ Carnival Liberty: Harry's ~ Carnival Freedom: Sun King  
Carnival Splendor: The Pinnacle ~ Carnival Dream: The Chef's Art

## S T A R T E R S

### **ESCARGOTS BOURGUIGNONNE**

Baked in Garlic Herb Butter

### **GRILLED PORTOBELLO MUSHROOM**

Marinated with Virgin Olive Oil and Aged Balsamic Vinegar

### **BEEF CARPACCIO**

Sliced Raw Beef Tenderloin with Shaved Parmesan

Cheese Marinated Mache Lettuce

### **AHI TUNA TARTARE**

Dices of Sashimi Grade Yellow Fin Tuna Belly

### **JUMBO SHRIMP COCKTAIL**

Black Tiger Shrimp with American Cocktail Sauce

### **NEW ENGLAND CRAB CAKE**

On Roasted Pepper Remoulade

### **LOBSTER BISQUE WITH VINTAGE COGNAC**

Fleuron and Fresh Cream

### **BAKED ONION SOUP**

## S A L A D S

### **CLASSIC CAESAR SALAD**

Hearts of Romaine Lettuce, Traditional Prepared

### **BABY LEAF SPINACH AND FRESH MUSHROOMS**

With Blue Cheese Dressing and Warm Bacon Bits

### **HEART OF ICEBERG LETTUCE**

With Red and Yellow Grape Tomatoes

### **SLICED, SUN-RIPENED BEEF STEAK TOMATO**

With Gorgonzola Crumbles

## S I D E D I S H E S

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabe Horseradish

Creamed Spinach with Garlic

Steamed Broccoli

# ENTRÉES

## **BROILED NEW YORK STRIP LOIN STEAK**

14 oz. of the Favorite Cut for Steak Connoisseurs

## **GRILLED PRIME RIB CHOP**

18 oz. for the Real Beef Gourmet

## **CLASSIC PORTERHOUSE STEAK**

Combines the Full Flavor of the Strip Loin with the Tenderness of the Tenderloin, 24 oz. of the Best from Both Worlds

## **BROILED FILET MIGNON**

9 oz. for the True Gourmet

## **SURF & TURF**

Maine Lobster Tail and Grilled Filet Mignon

## **BROILED LOBSTER TAIL**

Served With Drawn Butter

## **BROILED LEMON ROSEMARY INFUSED CHICKEN**

On Pan Seared Potato and Mushroom Hash

## **GRILLED LAMB CHOPS**

Double - Cut Lamb Chops

## **MAINE LOBSTER RAVIOLI**

Garnished with Grilled Scampi

## **GRILLED FILLET OF CHILEAN SEA BASS**

Presented on Young Spinach Salad

### **SAUCES AVAILABLE**

Three  
Peppercorn

Wild  
Mushroom

Béarnaise

**CARNIVAL ONLY SERVES ONLY USDA PRIME-GRADE STEAKS.**



Our Steaks Are Hand Selected, USDA Prime Beef, Aged to Our Specifications, Carefully Handled and Perfectly cooked. USDA Prime beef is superior quality with abundant marbling which produces juiciness, tenderness and flavor. Only the top 2% of all beef is graded USDA Prime. Carnival guarantees every steak is USDA Prime.

Charges will apply for additional entrees.

## **D E S S E R T S**

### **CHEESECAKE WITH HAZELNUT BISCUIT**

### **CARAMELIZED WASHINGTON APPLES**

Baked in a Puff Pastry Dome

### **CHOCOLATE SAMPLER**

Bittersweet Chocolate Cake, Banana Pannacotta,  
Chocolate Tiramisu and Chocolate Marquise

### **FRESH FRUITS**

Assembly of Tropical Fruit and Berries in Season

### **SELECTION OF HOMEMADE SHERBETS & ICE CREAMS**

### **SELECTION OF INTERNATIONAL CHEESES**

## **B E V E R A G E S**

FRESHLY BREWED COFFEE  
TEA AND HERBAL TEAS

## **D E S S E R T W I N E**

QUADY ELECTRA, CALIFORNIA

## **A F T E R D I N N E R D R I N K S**

DOW'S 20 YEAR TAWNY  
GRAHAM'S SIX GRAPE  
REMY MARTIN V.S.O.P.  
COURVOISIER V. S.  
HARDY, V.S.O.P.  
HARDY, X.O.  
GRAND MARNIER  
BROGAN'S IRISH CREAM  
AMARETTO DI SARONNO  
LIMONCELLO  
SAMBUCA  
KAHLÚA  
(Regular Bar Prices Apply)