

Grab an [accessible menu](#).

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 & Mace

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

BONE MARROW & HAND-CUT BEEF TARTARE*

Parsley Shallot Salad, Parmesan Pillows, Country Toast

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Carrot Paper

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce

*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.

RISOTTO

Crab, Mushroom, Brown Butter

TUNA TARTARE*

Yuzu Sphere, Avocado “Leche de Tigre”

MAINE LOBSTER BISQUE

Dry Sherry, Lobster & Cultured Butter

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

CLASSIC CAESAR SALAD

Hearts Of Romaine, Shaved Parmesan

BABY LEAF SPINACH & FRESH MUSHROOMS

*Blue Cheese Dressing, Warm Bacon Bits,
Sliced Mushrooms & Walnut Bread Curls*

YOUNG LETTUCE

Buttermilk & Olive Oil, Arugula Yogurt

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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 & Packed With Flavor

USDA PRIME COWBOY STEAK*

*This Marbled 18 oz. Rib Chop Is Sure To Please Even
The Most Discriminating Steak Connoisseur*

AUSTRALIAN WAGYU*

*The Highest Quality Japanese Beef,
Unparalleled In Flavor & Tenderness*

SPICE-RUBBED USDA PRIME RIBEYE*

Five Fifty-Five Signature 18 oz. Center Cut Ribeye

BROILED FILET MIGNON*

9 oz. Of Our Most Tender Cut

SURF & TURF*

Succulent Maine Lobster Paired With Tender Filet Mignon

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cut's Full Flavor

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Charges apply for additional entrees.

FARM CHICKEN

Roasted, Honey Vinegar

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cut's Full Flavor

COLOSSAL SHRIMP

Grilled in Basil Oil

DOVER SOLE

Pan Seared, Lemon-Potato Mouseline, Shallot Emulsion

SAUCES AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichuri

SIDE DISHES

Baked Potatoes With Trimmings

Sautéed Medley Of Fresh Mushrooms

Garlic Rapini

Yukon Gold Mash With Wasabi Horseradish

Onion Rings

Mac N' Cheese

French Fries/Bourbon Smoked Paprika