

**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.**

# WINES BY THE GLASS

## CHAMPAGNES & SPARKLING WINES

KORBEL, Brut, California	6.75
PROSECCO, Caposaldo, Veneto, Italy	8.25

## WHITE WINE

RIESLING, Chateau Ste. Michelle, Washington	7.00
CONUNDRUM, Caymus, California	11.00
PINOT GRIGIO, Santa Margherita, Italy	10.75
SAUVIGNON BLANC, Nobilo, New Zealand	7.50
FUME BLANC, Robert Mondavi, Napa Valley	9.75
POUILLY FUISSÉ, Labouré-Roi, France	9.25
CHARDONNAY, Kendall Jackson Vintner's Reserve, California	8.75
CHARDONNAY, Cuvaision, Carneros	10.50
CHARDONNAY, La Crema, Monterey	10.75
CHARDONNAY, Ferrari-Carano, Alexander Valley	12.75
CHARDONNAY, Chalk Hill, Sonoma	14.75
CHARDONNAY, Grgich Hills, Napa Valley	15.00

## RED WINE

PINOT NOIR, Mirassou, California	7.25
PINOT NOIR, Kendall Jackson Vintner's Reserve, California	9.75
PINOT NOIR, La Crema, Sonoma Coast	11.25
MERLOT, Murphy Goode, California	7.50
MERLOT, Kendall Jackson Vintner's Reserve, California	9.75
CABERNET SAUVIGNON, Hess Select, Monterey, Lake and Napa Counties	9.75
CABERNET SAUVIGNON, Robert Mondavi, Napa Valley	11.75
CABERNET SAUVIGNON, Cuvaision, Napa Valley	12.25
CABERNET SAUVIGNON, Grgich Hills, Napa Valley	19.75
CABERNET SAUVIGNON, Jordan, Sonoma	21.00
BARONS DE ROTHSCHILD LAFITE, Reserve Speciale, Bordeaux	7.75
CHIANTI CLASSICO RISERVA, Castello D'albola, Italy	9.75
SHIRAZ, WOLF BLASS, Presidents Selection	10.75

## STARTERS

### 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

## SALADS

### 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

## SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabi Horseradish

Creamed Spinach with Garlic

## 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

**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 Tramisú 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

BAILEYS IRISH CREAM

AMARETTO DI SARONNO

LIMONCELLO

SAMBUCA

KAHLUA

*(Portion for Bar Drink Menu Available)*