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 Cowboy Steak, 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.

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, Traditionally 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 COWBOY STEAK
18 oz. Rib Chop for the Real Beef Gourmet

SPICE-RUBBED PRIME RIBEYE STEAK
18 oz. of flavorful Meat from the Center of the Prime Rib

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 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 FISH FROM THE MARKET
The best Selection, the Market offers
Presented on Young Spinach Salad

SAUCES AVAILABLE
Three Peppercorn
Wild Mushroom
Béarnaise

CARNIVAL 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.
DESSERTS

CHEESECAKE WITH HAZELNUT BISCUIT

CARAMELIZED WASHINGTON APPLES
Baked in a Puff Pastry Dome

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

FRESH FRUITS
Assembly of Tropical Fruit and Berries in Season

SELECTION OF HOMEMADE SHERBET & ICE CREAMS

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

FRESHLY BREWED COFFEE
TEA AND HERBAL TEAS

DESSERT WINE
QUADY ELECTRA, CALIFORNIA

AFTER DINNER DRINKS

DOW’S 20 YEAR TAWNY
GRAHAM’S SIX GRAPE
REMY MARTIN V.S.O.P.
HARDY V.S.O.P.
HARDY X.O.
GRAND MARNIER
BAILEYS IRISH CREAM
AMARETTO DI SARONNO
LIMONCELLO
SAMBUCA
KAHLUA
(Regular Bar Prices Apply)