



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 \$20

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter and Mace
SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea and Parmesan Pearl
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BEEF CARPACCIO*

Finest Lean Slice, Parmigiano, Mache, Cured Tomato,
Olive and Balsamic Dressing
KENDALL-JACKSON, 'VINTNER'S RESERVE'
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
OYSTER BAY, 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 and Cultured Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

KENDALL-JACKSON, 'VINTNER'S RESERVE',

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 and Walnut Bread Curls

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

YOUNG LETTUCE

Iceberg, Beefsteak Tomato, Ranch Dressing

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, 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.

ENTREES

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 and Packed with Flavor

KENDALL-JACKSON, 'VINTNER'S RESERVE', MERLOT,
SONOMA COUNTY, CALIFORNIA

T-BONE STEAK*

*This Marbled 18 oz Steak. is Sure to Please Even
the Most Discriminating Steak Connoisseur*

MURPHY-GOODE, 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

CATENA, MALBEC, MENDOZA, ARGENTINA

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon

KENDALL-JACKSON, 'VINTNER'S RESERVE',
PINOT NOIR, CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor

MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

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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
ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

CHILEAN SEA BASS
Pan Seared, Lemon-Potato Mousseline, 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

CHEESECAKE WITH HAZELNUT BISCUIT

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

APPLE TARTE TATIN

Caramelized Apple Baked in a Puff Pastry Dome
GRAHAM'S SIX GRAPES, PORT

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

SELECTION OF CHEESES

GRAHAM'S SIX GRAPES, PORT *or*
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

Speciality 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*

\$11.95

POLARIS

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

\$10.50

WATERMELON MARTINI

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

\$11.95

SEVEN SEAS

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

\$11.50

555 SIDECAR

Hardys VSOP, Grand Marnier, Fresh Lemon Juice, Sugar Rim

\$11.50

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

\$11.50

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

\$11.95

PLYMOUTH & TONIC

Rosemary, Lemon Peel, Fever Tree Mediterranean Tonic

\$10.50

VODKA

Stoli Elit 13.50
Grey Goose 9.50
Belvedere 9.50
Tito's 8.50
Stoli 8.50

GIN

Hendrick's 9.95
Plymouth 8.50
Bombay Sapphire 8.50
Bulldog 8.50

RUM

Bacardi Gran Reserva Limitada 21.00
Bacardi 10 11.50
Starr 10.50
Brugal 1888 11.00
Bacardi 8 10.50
Myers's 8.50
Appleton Estate 8.50
Bacardi Superior 8.50
Bacardi Spiced 8.50
Brugal Añejo 8.50

TEQUILA

Jose Cuervo, Reserva de la Familia 21.00
Patrón, Añejo 17.00
Patrón, Reposado 14.00
Patrón, Silver 12.50
1800, Añejo 11.50
Herradura, Reposado 8.50
Herradura, Silver 8.50
Cazadores, Reposado 8.50

COGNAC

Hardy Noces de Diamant 95.00
Hennessy X.O. 21.00
Hardy X.O. Rare 19.00
Hardy X.O. 17.00
Hardy V.S.O.P. Organic 12.00
Hennessy V.S. 9.50

WHISKEY

Blanton's Bourbon 15.00
Woodford Reserve 11.00
Sazerac Rye 11.00
Buffalo Trace 9.50
Gentleman Jack 9.50
Teeling 'Small Batch' 9.50
Jack Daniel's Rye 9.50
Jack Daniel's 8.50
Jack Daniel's Honey 8.50
Jameson 8.50

BLENDED SCOTCH

Dewar's, 25 25.00
Dewar's, 15 11.00
Chivas Regal 10.50
Dewar's, 12 9.50
Dewar's 'White Label' 7.50

SINGLE MALT SCOTCH

Glen Deveron, 28 28.00
Aberfeldy, 16 16.00
Glen Deveron, 16 14.00
Ardbeg, 10 12.00
Aberfeldy, 12 12.00
Glenmorangie, 10 11.00



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