



## 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 \$23

### 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

VILLA MARIA, 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*

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, 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  
BODEGAS BORSAO 'TRES LAGUNAS,' GARNACHA,  
CAMPO DE BORJA, SPAIN

## USDA PRIME COWBOY STEAK\*

This Marbled 18 oz. Rib Chop is Sure to Please Even  
the Most Discriminating Steak Connoisseur  
JOSH CELLARS, 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  
DUCKHORN 'DECOY,' CABERNET SAUVIGNON,  
SONOMA COUNTY, CALIFORNIA

## SURF & TURF\*

Succulent Lobster Paired with Tender Filet Mignon  
CHERRY PIE, 'TRI-COUNTY', CALIFORNIA

## GRILLED LAMB CHOPS\*

Our Grilling Method Brings Out This Cuts Full Flavor  
MARQUES DE CASA CONCHA, CARMENERE, PEUMO,  
CACHAPOAL VALLEY, CHILE

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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  
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, 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 ROSÉ', 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

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

# DESSERT AND FORTIFIED WINE

*Graham's Six Grapes Port*

# AFTER-DINNER DRINKS \*\*

## MOCHATINI

*Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso*

# BEVERAGES

*Freshly Brewed Coffee*

*Soft Drinks*

*Selection of Teas from The Art of Tea*

*Specialty Coffee Drinks Available*

**\*\*Regular bar prices apply.**

Please inform your server if you have any food allergies.



## C O C K T A I L S

\$12.50

555°

*Starr Rum, Pineapple Chipotle Syrup, Orange Juice,  
Fresh Lime Juice, topped with Sangria*

### LEMON DROP

*Grey Goose Vodka, Blended Family Triple Sec, lemon*

### WATERMELON MARTINI

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

### SEVEN SEAS

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

### 555 SIDECAR

*Hardy VS Cognac, Grand Marnier, Fresh Lemon Juice, Sugar Rim*

### CARIBBEAN PASSION

*Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice*

## MOCHATINI

*Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso*

## HIGHLAND SMASH

*Glenmorangie 10 yr Scotch, maple syrup, Angostura Bitters,  
lemon and mint*

## CLASSIC MARTINI

*Grey Goose Vodka or Bombay Sapphire Gin and dry vermouth*

## YELLOW BIRD

*Starr Rum, Galliano, Blended Family Triple Sec, sugar, lime  
and orange juices*

*\$12.00*

## GRASSHOPPER

*Creme de Menthe, Creme de Cacao and heavy cream*

*\$12.00*

## BESPOKE GIN & TONIC

*Choose your gin: Four Pillars, Tanqueray 10, Bombay Sapphire*

*Choose your tonic: Fever- Tree Mediterranean, Q Indian,  
Fever-Tree Naturally Light*

*Choose your garnish: cucumber, lemon, lime, rosemary*