



## 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 \$22

### 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  
MCBRIDE SISTERS, 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

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.**

Please inform your server if you have any food allergies.

# 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*

\$12.00

## POLARIS

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

\$11.00

## WATERMELON MARTINI

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

\$12.00

## SEVEN SEAS

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

\$12.00

## 555 SIDECAR

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

\$12.00

## CARIBBEAN PASSION

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

\$12.00

## MOCHATINI

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

\$12.50

## HENDRICK'S & TONIC

*Cucumber, Coriander, Fever Tree Mediterranean Tonic*

\$12.00

## VODKA

*Stoli Elit 15.00*  
*Grey Goose 10.00*  
*Belvedere 10.00*  
*Tito's 9.50*  
*Stoli 9.00*

## GIN

*Hendrick's 11.00*  
*Plymouth 9.50*  
*Bombay Sapphire 9.50*  
*Bulldog 9.50*

## RUM

*Bacardi Gran Reserva Limitada 22.00*  
*Bacardi 10 12.50*  
*Starr 12.00*  
*Brugal 1888 12.00*  
*Bacardi 8 12.00*  
*Myers's 9.00*  
*Appleton Estate 9.00*  
*Bacardi Superior 9.00*  
*Bacardi Spiced 9.00*  
*Brugal Añejo 9.00*

## TEQUILA

*Jose Cuervo, Reserva de la Familia 22.00*  
*Patrón, Añejo 19.00*  
*Patrón, Reposado 15.00*  
*Santo Reposado 13.50*  
*Patrón, Silver 13.00*  
*1800, Añejo 12.50*  
*Santo Blanco 12.50*  
*Cazadores, Reposado 10.00*

## COGNAC

*Hardy Noces de Diamant 95.00*  
*Hennessy X.O. 22.00*  
*Hardy X.O. Rare 19.00*  
*Hardy X.O. 18.00*  
*Hardy V.S.O.P. Organic 13.00*  
*Hennessy V.S. 12.00*

## WHISKEY

*Blanton's Bourbon 16.00*  
*Woodford Reserve 11.50*  
*Sazerac Rye 12.00*  
*Buffalo Trace 11.00*  
*Gentleman Jack 11.00*  
*Teeling 'Small Batch' 10.50*  
*Jack Daniel's Rye 10.50*  
*Jack Daniel's 9.50*  
*Jack Daniel's Honey 9.50*  
*Jameson 9.50*

## BLENDED SCOTCH

*Dewar's, 25 25.00*  
*Dewar's, 15 12.50*  
*Chivas Regal 12.50*  
*Dewar's, 12 10.50*  
*Dewar's 'White Label' 8.50*

## SINGLE MALT SCOTCH

*Glen Deveron, 28 28.00*  
*Aberfeldy, 16 16.00*  
*Glen Deveron, 16 16.00*  
*Aberfeldy, 12 12.50*  
*Glenmorangie, 10 12.50*



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