

COCKTAILS

CLASSIC MARTINI 9.95

Grey Goose Vodka or Bombay Sapphire Gin with
Dry Vermouth and Blue Cheese Stuffed Olives

OLD FASHIONED 9.25

Woodford Reserve Bourbon, Sugar, Bitters

POMEGRANATE MARTINI 9.95

Belvedere Vodka, Pomegranate Syrup, Cranberry Juice,
Lemonade

HIGHLAND SMASH 9.25

Glenmorangie Single Malt Scotch, Fresh Lemons,
Maple Syrup, Mint

MADMOISELLE 9.25

St. Germain, Peach Purée, Domaine Chandon
Sparkling Wine

SIDECAR 9.25

Hennessy Black Cognac, Patrón Citrónge,
Fresh Lemon Juice, Sugar Rim

COSMOPOLITAN 9.95

Grey Goose Vodka, Patrón Citrónge, Cranberry Juice,
Fresh Lime Juice

NEGRONI 9.25

Bulldog Gin, Campari, Sweet Vermouth

MANHATTAN 9.95

Templeton Rye, Sweet Vermouth and Bitters

CARIBBEAN PASSION 9.25

Bacardi 8, Disaronno Amaretto, Orange
and Pineapple Juices

**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 Cowboy Steak, Filet Mignon and a New York Strip to name a few.

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.

Carnival Spirit: Nouveau - Carnival Legend: Nouveau - Carnival Miracle: Nick and Ne
Carnival Pride: David's - Carnival Conquest: The Point - Carnival Glory: Emerald Ro
Carnival Valor: Scarlett's - Carnival Liberty: Diamonds - Carnival Freedom: Sun Kin
Carnival Splendor: The Pinnacle - Carnival Dream: The Chef's Art
Carnival Magic: Prime Steakhouse

S T A R T E R S

TRIO OF ESCARGOTS

Brioche Baked, Garlic and Parsley Butter Braised,
Vermouth and Escargots Velouté

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 Wasabi Horseradish

Creamed Spinach with Garlic

Steamed Broccoli

ENTRÉES

* BROILED PRIME NEW YORK STRIP LOIN STEAK

14 oz. of the Favorite Cut for Steak Connoisseurs

* GRILLED PRIME 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

* Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

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 SHERBETS & ICE CREAMS

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

Freshly Brewed Coffee

Art of Tea

DESSERT WINE

Washington Hills, Late Harvest Sweet Riesling

AFTER DINNER DRINKS

Dow's 20 Year Tawny

Graham's Six Grape

Hennessy Black

Hennessy V.S.

Hennessy V.S.O.P.

Hennessy X.O.

Hennessy Paradis

Drambuie

Grand Marnier

Irish Cream

Disaronno Amaretto

Limoncello

Patron XO Café

Sambuca

Kahlúa

(Regular Bar Prices Apply)