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: The Golden Fleece ~ Carnival Miracle: Nick and Nora's
Carnival Pride: David's ~ Carnival Conquest: The Point ~ Carnival Glory: Emerald Room
Carnival Valor: Scarlett's ~ Carnival Liberty: Diamonds ~ Carnival Freedom: Sun King
Carnival Splendor: The Pinnacle ~ Carnival Dream: The Chef's Art
Carnival Magic: Prime Steakhouse

STARTERS

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

SALADS

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

SIDE DISHES

Baked Potatoes with Trimmings
Sautéed Medley of Fresh Mushrooms
Yukon Gold Mash with Wasabe 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 SHERBET & ICE CREAMS

SELECTION OF INTERNATIONAL CHEESES

BEVERAGES

FRESHLY BREWED COFFEE
TEA AND HERBAL TEAS

DESSERT WINE

WASHINGTON HILLS, LATE HARVEST
SWEET RIESLING

AFTER DINNER DRINKS

DOW'S 20 YEAR TAWNY
GRAHAM'S SIX GRAPE
HENNESSY V .S.
HENNESSY V.S.O.P.
HENNESSY X.O.
GRAND MARNIER
BAILEYS IRISH CREAM
DISARONNO AMARETTO
LIMONCELLO
SAMBUCA
KAHLÚA
(Regular Bar Prices Apply)