



A memorable culinary experience awaits at Fahrenheit 555. Carnival Sunshine's classic American steakhouse. Combining a delicious steakhouse menu with Carnival's own unique style, Fahrenheit 555 provides our guests with an unforgettable evening of dining in intimate and elegant surroundings.

First, let's talk steak. Our mouth-watering options include a juicy Cowboy Steak, Filet Mignon and New York Strip, each aged 21 days to our exact specifications.

Because variety is the spice of life, Fahrenheit 555 also offers a tempting selection of seafood entrees, as well as gourmet appetizers, soups and salads. Our signature wine list is designed to provide the perfect complement to any meal and has been hand-selected by our Sommelier.

No meal, especially during a Carnival cruise, is complete without dessert and our menu includes a tantalizing array of special treats to please any palate – an unforgettable conclusion to an unforgettable meal.

Thank you again for dining with us this evening and we look forward to welcoming you again soon.

WELCOME AND ENJOY.

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 Bleu Cheese Dressing and Warm Bacon Bits

HEARTS OF ICEBERG LETTUCE

With Red and Yellow Grape Tomatoes

SLICED, SUN-RIPENED BEEFSTEAK TOMATO

With Gorgonzola Crumbles

ENTREES

*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

SIDE DISHES

Baked Potatoes with Trimmings

Sautéed Medley of Fresh Mushrooms

Yukon Gold Mash with Wasabi Horseradish

Creamed Spinach with Garlic

Steamed Broccoli

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 food-borne illness, especially if you have certain medical conditions.

Charges will apply for additional entree.

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 Tea

DESSERT WINE

Washington Hills, Late Harvest Sweet Riesling

AFTER-DINNER DRINKS

DOW'S 20-YEAR TAWNY

GRAHAM'S SIX GRAPE

REMY MARTIN V.S.C.P.

HENNESSY

GRAND MARNIER

BAILEY'S IRISH CREAM

DISARONNO AMARETTO

LIMONCELLO

SAMBUCA

KAHLÚA

(Regular Bar Prices Apply)