



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: 1/2 Glass With Each Course For \$18

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace
DOMAINE CHANDON, BRUT, SPARKLING WINE, CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & A Parmesan Pearl
CAVE DE LUGNY, LES CHARMES, BURGUNDY, FRANCE

BONE MARROW & HAND-CUT BEEF TARTARE*

Parsley Shallot Salad, Parmesan Pillows, Country Toast
LAYER CAKE, PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Carrot Paper
KENDALL-JACKSON, VINTNER'S RESERVE,
CHARDONNAY, CALIFORNIA

JUMBO SHRIMP COCKTAIL
Succulent Black Tiger Shrimp, American Cocktail Sauce
OYSTIR BAY, 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"
DOMAINE SAINTE CROIX, ROSÉ,
LANGUEDOC, FRANCE

MAINE LOBSTER BISQUE

With Dry Sherry, Lobster & Cultured Butter
KENDALL-JACKSON, VINTNER'S RESERVE,
CHARDONNAY, CALIFORNIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough
LAYER CAKE, PINOT NOIR, CALIFORNIA

CLASSIC CAESAR SALAD

Hearts Of Romaine, Shaved Parmesan & Traditional Dressing
CAVE DE LUGNY, LES CHARMES, BURGUNDY, FRANCE

BABY LEAF SPINACH & FRESH MUSHROOMS

With Blue Cheese Dressing & Warm Bacon Bits
LUCIEN ALBRICHT, RIESLING, ALSACE, FRANCE

YOUNG LETTUCE

Buttermilk & Olive Oil, Arugula Yogurt
ECCO DOMANI, PINOT GRIGIO DELLE VENEZIE, ITALY

ENTRÉES

At Fahrenheit 555, each cut of USDA Prime Beef is aged 28 days then perfectly seasoned and cooked to your exact specification

USDA PRIME NEW YORK STRIP LOIN STEAK*

Our 14 oz. NY Strip Is Tender, Juicy & Packed With Flavor
COLUMBIA CREST, "GRAND ESTATES", MERLOT,
COLUMBIA VALLEY, WASHINGTON

USDA PRIME COWBOY STEAK*

*This Marbled 18 oz. Rib Chop Is Sure To Please Even
The Most Discriminating Steak Connoisseur*
LAYER CAKE, CABERNET SAUVIGNON, CALIFORNIA

A5 WAGYU*

*This Grade Is The Highest Quality Beef,
Unparalleled In Flavor & Tenderness*
LAYER CAKE, CABERNET SAUVIGNON, CALIFORNIA

SPICE-RUBBED USDA PRIME RIBEYE*
Five Fifty-Five Signature 18 oz. Center Cut Ribeye
CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. Of Our Most Tender Cut Of Lean Beef
JEANTET, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

SURF & TURF*

Succulent Maine Lobster Paired With Tender Filet Mignon
LAYER CAKE, PINOT NOIR, CALIFORNIA

BROILED LOBSTER TAIL

Served With Drawn Butter
KENDALL-JACKSON, "VINTNER'S RESERVE",
CHARDONNAY, CALIFORNIA

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

Charges apply for additional entrees.

FARM CHICKEN

Roasted, Honey Vinegar
KENDALL-JACKSON, "VINTNER'S RESERVE",
CHARDONNAY, CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cut's Full Flavor
JEANTET, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

COLOSSAL SHRIMP

Grilled Shrimp, Basil Oil
ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, ITALY

DOVER SOLE

Pan Seared, Lemon-Potato Mouseline, Shallot Emulsion
CAVE DE LUIGNY, "LES CHARMES", BURGUNDY, FRANCE

SAUCES AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichuri

SIDE DISHES

Baked Potatoes With Trimmings

Sautéed Medley Of Fresh Mushrooms

Garlic Rapini

Yukon Gold Mash With Wasabi Horseradish

Onion Rings

Mac N' Cheese

French Fries/ Bourbon Smoked Paprika

FROM CHEF JEFFRY DIAS

Chef Jeffrey Dias comes from Goa, India. He received a degree from one of the premiere culinary institutes in India. His cooking style traces its roots to classic

French and Italian traditions, balancing European traditionalism with Asian minimalism and American ingenuity. The results are like no other, a highly personal cuisine that excites the plate and soothes the soul.