



A memorable culinary experience awaits at Fahrenheit 555, Carnival Breeze'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.**

## **S T A R T E R S**

### **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**

## **S A L A D S**

### **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

**SAUCES  
AVAILABLE**

Three  
Peppercorn

Wild  
Mushroom

Béarnaise

## **E N T R E E S**

### **\*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

## **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

\*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 entrees

## **D E S S E R T S**

### **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**

## **B E V E R A G E S**

Freshly Brewed Coffee

Tea and Herbal Tea

## **D E S S E R T W I N E**

Washington Hills, Late Harvest Sweet Riesling

## **A F T E R - D I N N E R D R I N K S**

DOW'S 20-YEAR TAWNY

GRAHAM'S SIX GRAPE

REMY MARTIN V.S.O.P.

HENNESSY

GRAND MARNIER

BAILEY'S IRISH CREAM

DISARONNO AMARETTO

LIMONCELLO

SAMBUCA

KAHLÚA

(Regular Bar Prices Apply)

## WINES BY THE GLASS

### SPARKLING WINES

PAUL LOUIS, BLANC DE BLANC, LOIRE VALLEY, FRANCE	9.50
HEIDSIECK, MONOPOLE, BRUT ROSE, FRANCE	16.50

### WHITE WINES

MOSCATO, CASTELLO DEL POGGIO, PAVIA, ITALY	7.50
CONUNDRUM, BY CAYMUS, CALIFORNIA	11.00
PINOT GRIGIO, ECCO DOMANI, DELLA VENEZIE, ITALY	9.50
SAUVIGNON BLANC, OYSTER BAY, MARLBOROUGH, NEW ZEALAND	7.50
FUME BLANC, FERRARI-CARANO, SONOMA	9.75
CHARDONNAY, BOGLE, CALIFORNIA	7.25
CHARDONNAY, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA	8.75
CHARDONNAY, LA CREMA, MONTEREY	10.75
CHARDONNAY, BYRON, SANTA MARIA VALLEY	11.25
CHARDONNAY, FERRARI CARANO, SONOMA	12.25
POUILLY-FUISSÉ, BARTON & GUESTIER, BURGUNDY, FRANCE	10.00

### RED WINES

COTES DU RHÔNE, MICHEL PICARD, RHÔNE VALLEY	8.50
PINOT NOIR, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA	9.75
PINOT NOIR, SOKOL BLOSSER, DELINEA 300, WILLIAMETTE VALLEY	10.75
PINOT NOIR, LA CREMA, MONTEREY	11.25
MERLOT, MURPHY GOODE, CALIFORNIA	7.50
MERLOT, KENDALL-JACKSON, VINTNER'S RESERVE, CALIFORNIA	9.75
MERLOT, FREI BROTHERS, DRY CREEK VALLEY, SONOMA	10.25
CABERNET SAUVIGNON, HESS SELECT, NORTH COAST	9.00
CABERNET SAUVIGNON, LOUIS MARTINI, SONOMA	10.25
CABERNET SAUVIGNON, DECOY, BY DUCKHORN, NAPA VALLEY	11.00
SUPERTUSCAN, PRIMA VOCE, TUSCANY, ITALY	10.75
SHIRAZ, PETER LEHMANN, WEIGHBRIDGE, SOUTH AUSTRALIA	7.50