

**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

## 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 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 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.

## **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 TEAS

## **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

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)