



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: ½ Glass With Each Course For \$23

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter and Mace

SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Cappuccino

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BEEF CARPACCIO*

Finest Lean Slice, Parmigiano, Mache, Cured Tomato,

Olive and Balsamic Dressing

KENDALL-JACKSON, 'VINTNER'S RESERVE'

PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Burgundy Shallots

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce

VILLA MARIA, 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'

GERARD BERTRAND, 'CÔTE DES ROSES'

LANGUEDOC, FRANCE

MAINE LOBSTER BISQUE

Dry Sherry, Lobster and Cultured Butter

KENDALL-JACKSON, 'VINTNER'S RESERVE',

CHARDONNAY, CALIFORNIA

BAKED ONION SOUP

Gruyere & Swiss Melt, Sour Dough Crouton

KENDALL-JACKSON, 'VINTNER'S RESERVE',

PINOT NOIR, CALIFORNIA

JELLYBEANS

CLASSIC CAESAR SALAD .NET

Hearts of Romaine, Shaved Parmesan

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

BABY LEAF SPINACH & FRESH MUSHROOMS

Blue Cheese Dressing, Warm Bacon Bits,

Sliced Mushrooms and Walnut Bread Curls

SPARKLING, DOMAINE STE. MICHELLE, 'BRUT', CALIFORNIA

YOUNG LETTUCE

Iceberg, Beefsteak Tomato, Ranch Dressing

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

*Public health advisory -- consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk for food-borne illness, especially if you have certain medical conditions.

ENTREES

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

USDA PRIME NEW YORK STRIP LOIN STEAK*

14 oz. NY Strip is Tender, Juicy and Packed with Flavor
Medley of fresh Mushrooms, Yukon Gold Mash,
BODEGAS BORSAO 'TRES LAGUNAS,' GARNACHA,
CAMPO DE BORJA, SPAIN

USDA PRIME COWBOY STEAK*

This Marbled 18 oz. Rib Chop is Sure to Please Even
the Most Discriminating Steak Connoisseur
Yukon Gold Mash, Roasted Baby Carrot
JOSH CELLARS, CABERNET SAUVIGNON, CALIFORNIA

SPICE-RUBBED USDA PRIME RIBEYE*

555 Signature 18 oz. Center Cut Ribeye
Buttered Broccoli, Yukon Gold Mash
CATENA, MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. of Our Most Tender Cut
Medley of fresh Mushrooms, Yukon Gold Mash, Roasted Baby Carrot
DUCKHORN 'DECOY,' CABERNET SAUVIGNON,
SONOMA COUNTY, CALIFORNIA

SURF & TURF*

Succulent Lobster Paired with Tender Filet Mignon
Medley of fresh Mushrooms, Yukon Gold Mash, Roasted Baby Carrot
CHERRY PIE, 'TRI-COUNTY', CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor
Roasted Baby Carrot, Skillet potatoes
MARQUES DE CASA CONCHA, CARMENERE, PEUMO,
CACHAPOAL VALLEY, CHILE

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FARM CHICKEN

Roasted, Honey Vinegar

Grilled tomato, Roasted Baby Carrot, Skillet potatoes

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

BROILED LOBSTER TAIL

Served with Drawn Butter

Yukon Gold Mash, Roasted Baby Carrot

KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

COLOSSAL SHRIMP

Grilled In Basil Oil, Bacon Jam, Balsamic Grilled Tomatoes

SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

CHILEAN SEA BASS

Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion

Yukon gold mash, roasted baby carrot

CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

The Jellybeans logo is a large, semi-transparent watermark in the center of the page. It features the word "JELLYBEANS" in a bold, white, sans-serif font, with "THE" in a smaller font above it. Below the main text is a stylized graphic of a jellybean with a white outline and a small white dot in the center. The entire logo is set against a dark, rounded rectangular background.
SAUCE AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichurri

FROM THE CHEF

*We are pleased you have chosen to join us this evening!
Now we invite you to sit back and enjoy the ambiance
while our world-class chefs prepare your meal with
the freshest ingredients available.*

DESSERTS

CHOCOLATE SPHERE

Warm Cocoa Cream Custard Deconstructs This Treat Before Your Eyes.

Served with Pear Confit & Delicate Praline Pâté

GRAHAM'S SIX GRAPES, PORT

CHEESECAKE WITH HAZELNUT BISCUIT

DOMAINE STE. MICHELLE, 'BRUT ROSÉ', SPARKLING WINE

APPLE TARTE TATIN

Caramelized Apple Baked in a Puff Pastry Dome

GRAHAM'S SIX GRAPES, PORT

FRESH FRUIT

Assembly of Tropical Fruit and Berries in Season

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

SELECTION OF HOMEMADE

SHERBET & ICE CREAM

DOMAINE STE. MICHELLE, 'BRUT', SPARKLING WINE

DESSERT AND FORTIFIED WINE

GRAHAM'S SIX GRAPES PORT

AFTER-DINNER DRINKS**

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

BEVERAGES

Freshly Brewed Coffee

Soft Drinks

Selection of Teas from The Art of Tea

Specialty Coffee Drinks Available

****Regular bar prices apply.**

Please inform your server if you have any food allergies.



C O C K T A I L S

\$12.50

555°

*Starr Rum, Pineapple Chipotle Syrup, Orange Juice,
Fresh Lime Juice, topped with Sangria*

LEMON DROP

Grey Goose Vodka, Blended Family Triple Sec, lemon

THE

WATERMELON MARTINI

*Belvedere Vodka, Fresh Watermelon, Watermelon Syrup,
Fresh Lime Juice*

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SEVEN SEAS

*Bacardi Limon, Triple Sec, White Cranberry Juice,
Fresh Lime Juice, Blue Curacao*

555 SIDECAR

Hardy VS Cognac, Grand Marnier, Fresh Lemon Juice, Sugar Rim

CARIBBEAN PASSION

Bacardi 8 Rum, Amaretto, Orange, Pineapple Juice

MOCHATINI

Grey Goose Vodka, Bottega Nero Chocolate Liqueur, Espresso

HIGHLAND SMASH

Glenmorangie 10 yr Scotch, maple syrup, Angostura Bitters,
lemon and mint

CLASSIC MARTINI

Grey Goose Vodka or Bombay Sapphire Gin and dry vermouth

THE

YELLOW BIRD

Starr Rum, Galliano, Blended Family Triple Sec, sugar, lime
and orange juices

\$12.00

.NET

GRASSHOPPER

Creme de Menthe, Creme de Cacao and heavy cream

\$12.00

BESPOKE GIN & TONIC

Choose your gin: Four Pillars, Tanqueray 10, Bombay Sapphire

Choose your tonic: Fever- Tree Mediterranean, Q Indian,
Fever-Tree Naturally Light

Choose your garnish: cucumber, lemon, lime, rosemar