



THE

WELCOME

JELLYBEANS

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 \$18

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter & Mace

DOMAINE CHANDON, BRUT, SPARKLING WINE, CALIFORNIA

STUFFED MUSHROOMS

Spinach, Four Cheese, Mushroom Tea & Parmesan Pearl

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

BONE MARROW & HAND-CUT BEEF TARTARE*

Parsley Shallot Salad, Parmesan Pillows, Country Toast

KENDALL-JACKSON, 'VINTNER'S RESERVE',
PINOT NOIR, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Conserve, Carrot Paper

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

JUMBO SHRIMP COCKTAIL

Succulent Jumbo Shrimp, American Cocktail Sauce

OYSTER 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'

GERARD BERTRAND, 'CÔTE DES ROSES',
LANGUEDOC, FRANCE

MAINE LOBSTER BISQUE

Dry Sherry, Lobster & 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

CLASSIC CAESAR SALAD

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 & Walnut Bread Curls

SPARKLING, DOMAINE CHANDON, 'BRUT', CALIFORNIA

YOUNG LETTUCE

Buttermilk & Olive Oil, Arugula Yogurt

ECCO DOMANI, PINOT GRIGIO, DELLE VENEZIE, 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 & Packed With Flavor
KENDALL-JACKSON, 'VINTNER'S RESERVE', MERLOT,
SONOMA COUNTY, CALIFORNIA

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

AUSTRALIAN WAGYU*

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
TERRAZAS, 'RESERVA', MALBEC, MENDOZA, ARGENTINA

BROILED FILET MIGNON*

9 oz. Of Our Most Tender Cut
MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

SURF & TURF*

Succulent Lobster Paired With Tender Filet Mignon
KENDALL-JACKSON, 'VINTNER'S RESERVE',
PINOT NOIR, CALIFORNIA

GRILLED LAMB CHOPS*

Our Grilling Method Brings Out This Cuts Full Flavor
MAISON CASTEL, CÔTES DU RHÔNE, RHÔNE VALLEY, FRANCE

FARM CHICKEN

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

BROILED LOBSTER TAIL

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

COLOSSAL SHRIMP

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

DOVER SOLE

Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

SAUCE AVAILABLE

Three Mustard BBQ Bearnaise Red Wine Chimichurri

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

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DESSERT

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 CHANDON, 'BRUT', SPARKLING WINE

ART AT YOUR TABLE

Abstract In Presentation, Focused In Flavor

GRAHAM'S SIX GRAPES, PORT

FRESH FRUIT

Assembly Of Tropical Fruit And Berries In Season

DOMAINE CHANDON, 'BRUT', SPARKLING WINE

SELECTION OF HOMEMADE SHERBET & ICE CREAM

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

SELECTION OF CHEESES

GRAHAM'S SIX GRAPES, PORT or

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

DESSERT AND FORTIFIED WINE

WASHINGTON HILLS, LATE HARVEST, SWEET RIESLING

DOW'S 20-YEAR TAWNY PORT

GRAHAM'S SIX GRAPES PORT

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AFTER - DINNER DRINKS

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

ULTIMATE XO

Grey Goose Vodka, Chilla 'Orchata, Patron XO Café

BEVERAGES

Freshly Brewed Coffee

THE

Soft Drinks

Selection of Teas from The Art of Tea

Speciality Coffee Drinks Available

.NET

*Regular bar prices apply.

COCKTAILS

555°

Starr Rum, Pineapple Chipotle Syrup, Orange Juice,
Fresh Lime Juice, topped with Beso Del Sol Sangria

\$11.50

WATERMELON MARTINI

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

\$10.95

SEVEN SEAS

Bacardi Limon, Patron Citronage, White Cranberry Juice,
Fresh Lime Juice, Blue Curacao

\$10.50

555 SIDECAR

Remy Martin 1738, Grand Marnier, Fresh Lemon Juice,
Sugar Rim

\$10.50

THE

CARIBBEAN PASSION

Bacardi 8 Rum, Disaronno Amaretto, Orange, Pineapple Juice

\$10.50

.NET

MOCHA-TINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

\$10.95

HENDRICKS & TONIC

Cucumber, Coriander, Fever Tree Mediterranean Tonic

\$9.95

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.