



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 \$24

ICED & SMOKED FRESH OYSTERS*

Apple Mignonette, Butter and Mace

SPARKLING, CANCAN 'BRUT ROSE', FRANCE

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

CONUNDRUM, WHITE BLEND, CALIFORNIA

HERITAGE BERKSHIRE PORK BELLY

Apple & Walnut Preserves, Burgundy Shallots

CHATEAU STE. MICHELLE, RIESLING

COLUMBIA VALLEY, WASHINGTON

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

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 and Walnut Bread Curls

SPARKLING, CANCAN 'BRUT', FRANCE

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

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, Skillet Potatoes, Roasted Baby Carrot
DUCKHORN 'DECOY,' CABERNET SAUVIGNON,
SONOMA COUNTY, CALIFORNIA

SURF & TURF*

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

14 OZ 555 WAGYU CHEESEBURGER*

Pressed and Grilled Patty, Aged Cheddar, Bacon, Lettuce, Tomato, Pickles and
Frizzled Onions on a Toasted Brioche Bun
Served with Seasoned Fries
Carolina Gold BBQ Sauce | Garlic-Truffle Aioli | Chipotle Hot Sauce
MARQUES DE CASA CONCHA, CARMENERE, PEUMO,
CACHAPOAL VALLEY, CHILE

24 OZ PRIME PORTERHOUSE* \$35

DUCKHORN 'DECOY,' CABERNET SAUVIGNON,
SONOMA COUNTY, CALIFORNIA

36 OZ TOMAHAWK* \$70

Shareable for two
FRANCISCAN ESTATE, CABERNET SAUVIGNON,
MONTEREY, CALIFORNIA

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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

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
Skillet Potatoes, Roasted Baby Carrot
KENDALL-JACKSON, 'VINTNER'S RESERVE',
CHARDONNAY, CALIFORNIA

COLOSSAL SHRIMP

Grilled in Basil Oil, Bacon Jam, Balsamic Grilled Tomatoes
Skillet Potatoes, Roasted Baby Carrot
SANTA MARGHERITA, PINOT GRIGIO, ALTO ADIGE, ITALY

DOVER SOLE

Pan Seared, Lemon-Potato Mousseline, Shallot Emulsion
Yukon Gold Mash, Roasted Baby Carrot
CAVE DE LUGNY, 'LES CHARMES', BURGUNDY, FRANCE

Additional sides available upon request.

Baked Potatoes
Sautéed Fresh Mushrooms
Buttered Broccoli
Yukon Gold Mash
Onion Rings
Mac N' Cheese
French Fries

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

SPARKLING, CANCAN 'BRUT ROSE', FRANCE

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

SPARKLING, CANCAN 'BRUT ROSE', FRANCE

SELECTION OF HOMEMADE

SHERBET & ICE CREAM

SPARKLING, CANCAN 'BRUT', FRANCE

Please inform your server if you have any food allergies.

LIQUEURS & PORT **

Amaretto

Frangelico

Averna Amaro

Limoncello

Drambuie

Grand Marnier

Graham°s Six Grapes Port

AFTER-DINNER DRINKS **

MOCHATINI

Grey Goose Vodka, Bodega Nero Chocolate Liqueur, Espresso

ESPRESSOTINI

Grey Goose Vodka, Kahlua, Espresso

FRENCH 75

Bombay Sapphire Gin, French Cancan Brut Nature, Fresh lemon juice

GOLD FASHIONED

Macklowe American Single Malt Whiskey, Sugar, Water, Bitters

MANHATTAN

*Your Choice of Bacardi 8 Rum or Bulleit Bourbon,
with Sweet Vermouth and Angostura Bitters*

BEVERAGES

Freshly Brewed Coffee

*Selection of Teas from The Art of Tea***

*Specialty Coffee Drinks Available***

****Regular bar prices apply.**



COCKTAILS

\$12.75

555°

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

LEMON DROP

Grey Goose Vodka, Blended Family Triple Sec, lemon

WATERMELON MARTINI

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

THE

SEVEN SEAS

*Bacardi Limón, Triple Sec, White Cranberry Juice,
Fresh Lime Juice, Blue Curaçao*

JELLYBEANS

555 SIDECAR

.NET

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*

BESPOKE GIN & TONIC

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

*Choose your tonic: Fever-Fever-Tree Mediterranean,
Fever-Tree Naturally Light, Fever-Tree Premium Tonic,
Fever-Tree Sparkling Pink Grapefruit, Fever-Tree Elderflower*

Choose your garnish: cucumber, lemon, lime, rosemary

S P I R I T S

VODKA

*Cîroc
Grey Goose
Stoli Elit*

GIN

*Four Pillars
Hendrick's
Tanqueray 10*

TEQUILA

*Santo Reposado
Patron Añejo
Jose Cuervo De La Familia*

COGNAC

*D° Ussé VSOP
Henessey XO
Hardy Noces de Diamant*

BOURBON

*Angel's Envy Bourbon
Blanton's
E.H. Taylor
Woodford Reserve*

SCOTCH

*Johnnie Walker Black Label
Glen Deveron 16
Glenmorangie 19
Dewars 25*

RUM

*Brugal 1888
Starr 7
Flor De Caña 25
Bacardi Gran Reserva Limitada*