



ZENITH

STEAKHOUSE

The layered ceiling structure at the entrance identifies with a traditional Navajo home called the hogan, hoohan nimazi. When a Navajo hogan is constructed, the hewn logs are carefully placed within the family's home with special house songs and prayers. Considered a sacred bird to the Navajo people, the embodiment of the eagle resonates throughout the fine dining area. The eagles' nesting grounds resonate throughout the Zenith Steakhouse; the floors symbolizing an eagle resting in its home. The lighting and sheer mountain cliff walls in the Steakhouse reflect the nesting home of an eagle while it sits perched high in the mountains, among the sacred clouds and skies. Reed tree branches serve as table dividers, a reminder of its powerful symbol at time of emergence into the fourth world. Ultimately, the fine dining to be experienced in the Zenith Steakhouse is symbolic of the enjoyment that comes with attaining success.

ZENITH WINES BY THE GLASS

CHIARLO NIVOLE MOSCATO
ITALY 2016 7

VEUVE DU VERNAY, BRUT, NV
FRANCE 6

BERINGER, WHITE ZINFANDEL,
CALIFORNIA 2015 6

CRANE LAKE WHITE ZINFANDEL,
CALIFORNIA 2016 6

KUNG FU GIRL, RIESLING,
COLUMBIA VALLEY, WA 2015 8

DANZANTE, PINOT GRIGIO,
ITALY 2016 7

KIM CRAWFORD, SAUVIGNON BLANC,
MARLBOROUGH, NZ 2016 8

DAVIS BYNUM, SAUVIGNON BLANC,
RUSSIAN RIVER, CA 2015 8

KENDALL JACKSON, CHARDONNAY,
CALIFORNIA 2015 7

SONOMA-CUTRER, CHARDONNAY,
SONOMA COAST, CA 2015 12

MARK WEST, PINOT NOIR,
CALIFORNIA 2016 7

BREAD AND BUTTER PINOT NOIR,
NAPA 2017 8

ROBERT MONDAVI RESERVE,
PINOT NOIR,
NAPA VALLEY, CA 2013 13

DOMAINE DROUHIN, PINOT NOIR,
DUNDEE HILLS, ORE 2014 15

BROQUEL, MALBEC,
ARGENTINA 2015 9

MARKHAM, MERLOT,
NAPA VALLEY, CA 2014 9

DUCKHORN, MERLOT,
NAPA VALLEY, CA 2014 16

TOM GORE, CABERNET,
CALIFORNIA 2014 8

ALEXANDER VALLEY, CABERNET,
ALEXANDER VALLEY, CA 2015 10

MT VEEDER, CABERNET,
NAPA VALLEY, CA 2014 15

ROBERT MONDAVI, CABERNET,
OAKVILLE, CA 2013 18

DECOY, ZINFANDEL,
CALIFORNIA 2015 8

JUSTIN ISOSCELES, RED BLEND,
PASO ROBLES, CA 2014 16

ZENITH CLASSIC COCKTAILS

THE VESPER

Bombay Sapphire Gin, Grey Goose Vodka, Lillet Blanc, shaken and served ice cold with a thin rind of lemon 14

MOSCOW MULE

Stolichnaya Elit Vodka, fresh white ginger, Fever Tree Ginger Beer, fresh lime juice 12

HIGH MOUNTAIN MANHATTAN

Four Roses Single Barrel Bourbon, Noilly Prat Sweet Vermouth, Luxardo Maraschino Cherry 12

ZENITH OLD FASHION

Eagle Rare Bourbon, fresh muddled orange, vanilla, sugar cube Luxardo Maraschino Cherry 12

CASUAL COSMO

Grey Goose L'Orange, Cointreau, cranberry juice, fresh lime 12

TRIPLE BLUE

Belvedere Vodka, dry vermouth, olive juice, blue cheese hand stuffed olives 13

ORANGE HORIZON

El Presidente Brandy, blood orange liqueur, lemon juice, orange juice 12

MOJO MOJITO

Bacardi Rum, fresh mint, fresh lime juice, sugar cube, Fever Tree Club Soda, fresh lime wheel 10

*Consuming raw or undercooked meats, seafood, and egg products may increase your risk to Foodborne Illness.
18% Gratuity will be added to parties of 6 or more.*

STARTERS

STUFFED MUSHROOMS	King crab meat, asiago cheese 12
CHILLED JUMBO SHRIMP COCKTAIL	House cocktail sauce, Zenith remoulade 13
SEASONAL FRESHLY SHUCKED OYSTERS	1/2 dozen. Spicy cocktail sauce 14
BAKED OYSTERS AU GRATIN	Fresh oysters with asiago cheese sauce and bacon 12
CALAMARI	Cornmeal dusted, fried jalapeños, citrus aioli 10
JUMBO LUMP CRAB CAKES	Piquillo pepper coulis 14
ONION TOWER	Beer battered onion rings served with jalapeño barbeque sauce 10
ROASTED GARLIC BRUSCHETTA	Roasted elephant garlic, kalamata olive tapenade, tomato and basil antipasto, toasted crostinis 12
SHRIMP TARRAGON	Jumbo shrimp, fresh tarragon, angel hair pasta 10
SEAFOOD TOWER	Jumbo cocktail shrimp, fresh shucked oysters, crab claws served with spicy cocktail sauce & Zenith remoulade 35

SOUPS AND SALADS

FRENCH ONION SOUP	Caramelized onions, aged port and sherry, swiss and parmesan crouton 9
LOBSTER BISQUE	Lobster meat and chives 9
ZENITH CHOP SALAD	Artichoke hearts, hearts of palm, chopped egg, kalamata olives, roasted red peppers, red onions, lemon mustard vinaigrette Prepared table side - For One 9 For Two 12
BLT WEDGE	Applewood bacon, rainbow radish, heirloom tomatoes, pickled red onions, bleu cheese dressing, garlic herb crumb 9
DINNER SALAD	Romaine and iceberg lettuce mix, fresh vegetables, with your choice of dressing 8
ROASTED BEET AND AVOCADO SALAD	Mixed greens, roasted beets, avocado, goat cheese served with an orange vinaigrette dressing 9
CAESAR SALAD	Romaine hearts, shaved parmesan, house-made garlic croutons, creamy caesar dressing 9 Add Shrimp 7 Add Chicken 6 Add Salmon 7

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STEAKS



SOURCE VERIFIED
**NATIVE AMERICAN
BEEF**



SOURCE VERIFIED NAVAJO BEEF
USDA Inspected, Premium Prime Grade, Aged 35 Days

NEW YORK STRIP, 14oz 40

LONG BONE RIBEYE, 32oz 60

RIBEYE, 16oz 46

PETITE FILET MIGNON, 6oz 28
12oz 45

All steaks served with a cippolini cabernet demi glaze

 Suggested wines: Cabernet, Zinfandel, Meritage

STEAK ENHANCEMENTS

SAUTÉED MUSHROOMS 6

HOLLANDAISE 3

OSCAR STYLE 8

AU POIVRE 6

BEARNAISE SAUCE 4

SAUCE DIANE 6

SIDES

LOBSTER MAC AND CHEESE

Sauteed wild mushrooms, jalapeño bacon,
bachamel sauce 12

HAND CUT FRENCH FRIES

Garlic, herbs, house ketchup 7

GRILLED ASPARAGUS

Balsamic syrup 8

POTATO CAKE

Grated potato, truffle cream, parmesan cheese
and swiss 7

SAUTÉED MUSHROOMS

Assorted wild mushrooms 8

BAKED POTATO

Bacon, sour cream, chives, butter 7

GARLIC MASHED POTATOES

Russet potato, garlic, butter 7

SWEET BAKED POTATO

Brown sugar, nutmeg, butter 7

CREAMED SPINACH

Baby spinach, garlic, parmesan & mozzarella 7

THREE SISTER SUCCOTASH

Sautéed zucchini, squash, black beans and corn 8

SEASONAL VEGETABLES

Chef's seasonal vegetable choice 8

GREEN BEAN CASSEROLE

Haricot vert, shitake mushrooms, garlic
and crispy onions 7

FRIJOLES BORRACHOS

Pinto beans, bacon, sausage & dark beer 6

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LAND

PECAN CRUSTED GREEN CHILE CHICKEN	Pecan crusted chicken breast stuffed with green chiles and cheddar cheese, served with sweet potato, seasonal vegetables, red pepper honey 21
NAVAJO BEEF SHORT RIBS	Cabernet demi glaze, creamy polenta, seasonal vegetables 24
GRILLED PORK CHOP	12oz Pork Chop, Apple Cider Brine, sweet baked potato, caramelized apples and seasonal vegetables 28
NEW ZEALAND RACK OF LAMB	Herb rubbed, prickly pear sauce, potato cake and seasonal vegetables 32
VEGETABLE RISOTTO	Arborio rice, assorted wild mushrooms, asparagus and carrots 20
ZENITH BURGER	10oz Navajo Ground Beef, jalapeño bacon, aged cheddar, red pepper jelly, hand cut garlic herb fries, house ketchup 14

 Suggested wines: Pinot Noir, Malbec, Merlot

SURF AND TURF

6oz filet with 6oz lobster tail 50
6oz filet with half pound king crab legs 55

Served with seasonal vegetables and choice of potato

SEA

SMOKED TROUT RAVIOLI	Raviolis of alder wood smoked rainbow trout with fresh red pepper pasta, artichokes, jalapeño and parmesan cheese, jalapeño cream sauce 28
CEDAR PLANK SALMON	Dijon mustard, wild flower honey, rosemary and lemon zest with garlic mashed potatoes and seasonal vegetables 26
JALAPENO BACON WRAPPED DIVER SCALLOPS	Creamy polenta, grilled asparagus, roasted heirloom tomatoes, prickly pear reduction 27
COLD WATER LOBSTER TAIL DINNER	Two 6oz tails broiled or butter poached, drawn butter, served with seasonal vegetables and choice of potato 45
KING CRAB LEG DINNER	One pound of king crab, served with seasonal vegetables and choice of potatoes 50
SEAFOOD PASTA	Scallops, shrimp, clams, salmon, fresh lemon linguini, herb de provence, white wine, olive oil, red pepper flakes, asparagus, baby heirloom tomatoes, parmesan, focaccia garnish 25

 Suggested wines: Sauvignon Blanc, Chardonnay

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