



# 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

WHISPERING ANGEL, ROSÉ,  
PROVENCE, FRANCE 2017 9

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

DANZANTE, PINOT GRIGIO,  
ITALY 2016 7

KIM CRAWFORD, SAUVIGNON BLANC,  
MARLBOROUGH, NZ 2016 8

TOM GORE, SAUVIGNON BLANC,  
CA 2017 8

PHANTOM, CHARDONNAY,  
CLARKSBURG, CA 2017 7

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

DREAMING TREE, PINOT NOIR,  
CA 2017 7

BREAD AND BUTTER PINOT NOIR,  
NAPA 2017 8

ETERNALLY SILENCED, PINOT NOIR,  
CA 2017 14

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

BROQUEL, MALBEC,  
ARGENTINA 2015 9

TAMARACK WASHINGTON,  
MERLOT,  
COLUMBIA VALLEY 2015 9

DUCKHORN, MERLOT,  
NAPA VALLEY, CA 2014 16

TOM GORE, CABERNET,  
CALIFORNIA 2014 8

BREAD AND BUTTER, CABERNET,  
CA 2017 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

Basil Hayden Bourbon, Noilly Prat Sweet Vermouth, Luxardo Maraschino Cherry 12

ANEJO OLD FASHION

Cenote Anejo Tequila, Tres Agave Nectar, Peychaud Bitters, Orange Peel 12

CASUAL COSMO

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

CUCUMBER SPRITZ

Hendrick's Gin, Cappelletti Aperitivo, Freshly Squeezed Lime 10

LOVELACE GIMLET

Ada Lovelace Gin, Giffard Pamplemousse, Freshly Squeezed Lime 10

MOJO MOJITO

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

1792

1792 Kentucky Bourbon, Giffard Elderflower, Fresh Lemon Juice 12

JALEPEN0 MANGO MULE

Wheatley Vodka, Real Mango Puree, Jalapeno slice and Fresh Lime Juice 12

COOL NIGHT

Grey Goose La Poire, Peppermint Schnapps, Crème De Cacao, Cream 12

PALOMA

Patron Reposado, Agave Nectar, Fresh Grapefruit Juice and Lime Juice 10

*Consuming raw or undercooked meats, seafood, and egg products may increase your risk to Foodborne Illness. Please be advised that food prepared here may contain these ingredients; milk, eggs, wheat, soybean, peanuts, tree nuts, fish and shellfish.  
18% Gratuity will be added to parties of 6 or more.*

# STARTERS

STUFFED MUSHROOMS	Cream cheese, garlic and dill 10
CHILLED JUMBO SHRIMP COCKTAIL	House cocktail sauce, Zenith remoulade 13
SEASONAL FRESHLY SHUCKED OYSTERS	1/2 dozen. Spicy cocktail sauce 14
PORK BELLY	Caramelized apples, apple gastrique 12
CALAMARI	Cornmeal dusted, fried jalapeños, citrus aioli 10
JUMBO LUMP CRAB CAKES	Piquillo pepper coulis 14
TOMATO BASIL PESTO BRUSCHETTA	Pinon pesto sauce, tomato and basil antipasto, mozzarella, balsamic reduction, toasted crostinis 12
BEER BATTERED ARTICHOKE HEARTS	Tempura battered artichoke heart, jalapeno cream sauce 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
SOUP DU JOUR	Chef's selection of soup 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 42

LONG BONE RIBEYE, 32oz 60

RIBEYE, 16oz 46

PETITE FILET MIGNON, 6oz 32  
12oz 50

All steaks served with a cippolini cabernet demi glaze

 Suggested wines: Cabernet, Zinfandel, Meritage

# STEAK ENHANCEMENTS

GARLIC MASHED POTATOES  
WITH CHEF'S SEASONAL  
VEGETABLES 8

BEARNAISE SAUCE 4

HOLLANDAISE 3

SAUTÉED MUSHROOMS 6

AU POIVRE 6

OSCAR STYLE 8

BLUE CHEESE SAUCE 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

BOURBON SWEET POTATO PUREE

Bourbon brown sugar 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

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## LAND

### PECAN CRUSTED PHEASANT

Pecan crusted pheasant breast, sweet potato puree seasonal vegetables 32

### NAVAJO BEEF SHORT RIBS

Cabernet demi glaze, creamy polenta, seasonal vegetables 28

### 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

### DUCK CONFIT

Confit leg, thigh and duck breast, port wine reduction parsnip mashed and seasonal vegetables 30

### 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 55

6oz filet with half pound king crab legs 60

Served with seasonal vegetables and choice of potato

## SEA

### CLAM LINGUINE

Little neck clams, white wine sauce 23

### CEDAR PLANK SALMON

Hollandaise, garlic mashed potatoes and seasonal vegetables 26

### JALAPENO BACON WRAPPED DIVER SCALLOPS

Quinoa pilaf, grilled asparagus, roasted heirloom tomatoes, citrus beurre blanc 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

### SHRIMP TARRAGON PASTA

Jumbo shrimp, fresh tarragon, angel hair pasta 28

 Suggested wines: Sauvignon Blanc, Chardonnay

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