



# ZENITH

## STEAKHOUSE

The layered ceiling structure at the entrance identifies with a traditional Navajo home called the hogan, hooghan 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

### SPARKLING & ROSE

VEUVE DU VERNAY, Brut, France 6

WHISPERING ANGEL, Rosé, France 9

CRANE LAKE, White Zinfandel, California 6

BERINGER, White Zinfandel, California 6

### WHITE

RUFFINO, Moscato D'Asti, Italy 7

MICHELE CHIARLO NIVOLE, Moscato D'Asti, Italy 8

KUNG FU GIRL, Riesling, Columbia Valley, WA 7

DANZANTE, Pinot Grigio, Italy 7

KIM CRAWFORD, Sauvignon Blanc, Marlborough, NZ 8

TOM GORE, Sauvignon Blanc, California 6

PHANTOM, Chardonnay, Clarksburg, CA 8

SONOMA-CUTRER VITNER'S RESERVE, Chardonnay, Sonoma Coast, CA 12

### RED

BREAD AND BUTTER, Pinot Noir, California 7

DREAMING TREE, Pinot Noir, California 8

ETERNALLY SILENCED, Pinot Noir, California 14

DOMAINE DROUHIN, Pinot Noir, Dundee Hills, OR 15

PIATELLI, Malbec, Mendoza, Argentina 8

MONDAVI Private Select Aged in Rum Barrels, Merlot, Monterey County, CA 7

EMMBLO, Merlot, Napa Valley, CA 10

DUCKHORN, Merlot, Napa Valley, CA 16

Tom Gore, Cabernet, California 7

BREAD & BUTTER, Cabernet, California 8

JUGGERNAUT HILLSIDE, Cabernet, California 10

MT. VEEDER, Cabernet, Napa Valley, CA 15

ROBERT MONDAVI OAKVILLE, Cabernet, Napa Valley, CA 18

DECOY, Zinfandel, Sonoma County, CA 8

PURPLE COWBOY, Red Blend, Paso Robles, CA 7

SMITH & HOOK, Red Blend, Central Coast, CA 10

JUSTIN ISOSCELES, Red Blend, Paso Robles, CA 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

### JALEPENO 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 | Zenith house made cocktail sauce 18                          |
| CALAMARI                      | Cornmeal dusted, fried jalapeños, citrus aioli 14            |
| OYSTERS                       | Half dozen half oysters, cocktail sauce, mignonette sauce 16 |

## SOUP AND SALADS

|                   |   |
|-------------------|---|
| DINNER SALAD      | Romaine and iceberg lettuce mix, fresh vegetables, with your choice of dressing 8                                     |
| WEDGE SALAD       | Iceberg Lettuce, herb crumb, apple wood bacon, house-made blue cheese dressing 9                                      |
| CAESAR SALAD      | Romaine hearts, shaved parmesan, house-made garlic croutons, creamy caesar dressing 9<br>Add Shrimp 8   Add Chicken 7 |
| CAPRESE           | Housemade mozzarella and heirloom tomato 9  |
| FRENCH ONION SOUP | Caramelized onions, aged port and sherry, swiss and parmesan crouton 11   |
| SOUP DE JOUR      | Chef selection 9  |

## STEAKS



SOURCE \* VERIFIED  
**NATIVE AMERICAN  
BEEF**




### SOURCE VERIFIED NAVAJO BEEF

USDA Inspected, Premium Prime Grade, Aged 35 Days

|                         |                             |
|-------------------------|-----------------------------|
| NEW YORK STRIP, 14oz 42 | PETITE FILET MIGNON, 6oz 36 |
| RIBEYE, 16oz 46         | LONGBONE RIB-EYE, 36oz 90   |
| PRIME RIB, 14oz, 34     |                             |

All steaks served with a pearl cabernet demi glaze

 Suggested wines: Cabernet, Zinfandel, Meritage

## STEAK ENHANCEMENTS

|                     |                     |
|---------------------|---------------------|
| SAUTÉED MUSHROOMS 6 | AU POIVRE 6         |
| OSCAR STYLE 11      | HOLLANDAISE SAUCE 4 |
| BEARNAISE SAUCE 4   |                     |

## SIDES

|                        |   |
|------------------------|---|
| LOBSTER MAC AND CHEESE | Sauteed wild mushrooms, jalapeño bacon, bachamel sauce 14 |
| GRILLED ASPARAGUS      | Balsamic syrup 9  |
| SAUTÉED MUSHROOMS      | Assorted wild mushrooms 8                                 |
| BAKED POTATO           | Bacon, sour cream, chives, butter 9                       |
| GARLIC MASHED POTATOES | Russet potato, garlic, butter 8                           |
| CREAMED SPINACH        | Baby spinach, garlic, parmesan & mozzarella 7             |
| 3 SISTER SUCOTASH      | Sauteed zucchini, squash, black beans, corn 8             |
| STEAK FRIES            | Garlic and herbs 7  |

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.



## LAND

|                           |  |
|---------------------------|--|
| NAVAJO BEEF<br>SHORT RIBS | Cabernet demi glaze, creamy polenta, seasonal vegetables 26  |
| RACK OF LAMB              | Herb rub, garlic mash potatoes, balsamic mint sauce,<br>seasonal vegetables 36   |
| CHICKEN PICCATA           | Seared chicken breast, lemon, white wine ,capers garlic mash<br>potatoes and seasonal vegetable 26                       |
| VEGETABLE RISOTTO         | Arborio rice, assorted wild mushrooms, asparagus and carrots 16  |
| ZENITH BURGER             | 10oz Navajo Ground Beef, jalapeño bacon, aged cheddar,<br>red pepper jelly, hand cut garlic herb fries, house ketchup 16 |

 Suggested wines: Pinot Noir, Malbec, Merlot

## PASTA

|                  |  |
|------------------|--|
| CLAM LINGUINE    | Clams, garlic, white wine sauce 23                           |
| CHICKEN PARMESAN | Pasta, Tomato, basil, oregano, with house made mozzarella 23 |

## SEA

### SURF AND TURF

6oz filet with 6oz lobster tail 68

Served with seasonal vegetables and choice of potato

|                                   |   |
|-----------------------------------|---|
| SEARED SALMON                     | Sriracha hollandaise, garlic mashed potatoes and seasonal<br>vegetables 31  |
| BACON WRAPPED<br>DIVER SCALLOPS   | Quinoa pilaf, grilled asparagus, roasted heirloom tomatoes, citrus<br>beurre blanc 38                             |
| COLD WATER LOBSTER<br>TAIL DINNER | Two 6oz tails broiled or butter poached, drawn butter,<br>served with seasonal vegetables and choice of potato 62 |

 Suggested wines: Sauvignon Blanc, Chardonnay

## DESSERTS

|                                    |              |
|------------------------------------|--------------|
| PIÑON NUT PIE 10                   | PEACH TART 9 |
| CRÈME BRULEE<br>TAHITIAN VANILLA 9 | CHEESECAKE 9 |

*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.*





# ZENITH

STEAKHOUSE

