

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
- 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
- KIM CRAWFORD, Sauvignon Blanc, Marlborough, NZ 8
- 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

- 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 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, applewood 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 7
3 SISTER SUCOTASH	Sauteed zucinni, squash, black beans, corn 8
STEAK FRIES	Garlic and herbs 7

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LAND

NAVAJO BEEF SHORT RIBS	Cabernet demi glaze, garlic mash potato, seasonal vegetables 26
RACK OF LAMB	Herb rub, garlic mash potatoes, balsamic mint sauce, seasonal vegetables 36
CHICKEN PICCATA	Seared chicken breast, lemon, white wine, capers, seasonal vegetable, choice of garlic mash potato or linguine pasta 26
VEGETABLE RISOTTO	Arborio rice, assorted wild mushrooms, asparagus and carrots 16
ZENITH BURGER	10oz Navajo ground beef, applewood bacon, munster cheese, cured red onion, red pepper jelly, 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 vegetables 31
BACON WRAPPED DIVER SCALLOPS	Quinoa pilaf, grilled asparagus, roasted heirloom tomatoes, citrus beurre blanc 38
COLD WATER LOBSTER TAIL DINNER	Two 6oz tails broiled or butter poached, drawn butter, served with seasonal vegetables and choice of potato 62

 Suggested wines: Sauvignon Blanc, Chardonnay

DESSERTS

PIÑON NUT PIE 10	PEACH TART 9
CRÈME BRULEE TAHITIAN VANILLA 9	CHEESECAKE 9

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