



# 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

### WHITE

CRANE LAKE, White Zinfandel,  
California [10](#)

FLEURS DE PRAIRIE, Rosé, France [13](#)

MICHELE CHIARLO NIVOLE, Moscato D'Asti, Italy [12](#)

JAYSON, Sauvignon Blanc, Napa Valley, CA [18](#)

PHANTOM, Chardonnay, Clarksburg, CA [12](#)

SONOMA-CUTRER VITNER'S RESERVE, Chardonnay,  
Sonoma Coast, CA [16](#)

JERMANN, Pinot Grigio, Venezia Giulia, Italy [14](#)

### RED

SLANDER, Pinot Noir, California [20](#)

JORDAN, Cabernet, Sonoma County [20](#)

JUGGERNAUT HILLSIDE, Cabernet, California [18](#)

ASKA ROSSO, Cabernet, Toscana, Italy [21](#)

PIATTELLI, Malbec, Mendoza, Argentina [15](#)

EMMOLO, Merlot, Napa Valley, CA [15](#)

DUCKHORN, Merlot, Napa Valley, CA [25](#)

DECOY, Zinfandel, Sonoma County, CA [15](#)

JUSTIN ISOSCELES, Red Blend, Paso Robles, CA [25](#)

## ZENITH CLASSIC COCKTAILS

### THE VESPER

Bombay Sapphire Gin, Grey Goose Vodka, Lillet Blanc, shaken and served ice cold with a thin rind of lemon [18](#)

### MOSCOW MULE

Stolichnaya Elit Vodka, fresh white ginger, Fever Tree Ginger Beer, fresh lime juice [16](#)

### HIGH MOUNTAIN MANHATTAN

Basil Hayden Bourbon, Noilly Prat Sweet Vermouth,  
Luxardo Maraschino Cherry [17](#)

### ANEJO OLD FASHION

Cenote Anejo Tequila, Tres Agave Nectar, Peychaud Bitters, Orange Peel [18](#)

### CASUAL COSMO

Grey Goose L'Orange, Cointreau, cranberry juice, fresh lime [16](#)

### LOVELACE GIMLET

Ada Lovelace Gin, Giffard Pamplemousse, Freshly Squeezed Lime [15](#)

### MOJO MOJITO

Bacardi Rum, fresh mint, fresh lime juice, sugar cube, Fever Tree Club Soda, fresh lime wheel [15](#)

### BOURBON BLOSSOM

Basil Hayden Kentucky Bourbon, Elderflower Liqueur, Fresh Lemon Juice [16](#)

### JALEPEN0 MANGO MULE

Wheatley Vodka, Real Mango Puree, Jalapeno slice and Fresh Lime Juice [16](#)

### PALOMA

Patron Reposado, Agave Nectar, Fresh Grapfruit Juice and Lime Juice [15](#)

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.  
21% Gratuity will be added to parties of 6 or more.



## STARTERS

STUFFED MUSHROOMS *V	Cream cheese, garlic and dill 12
CHILLED JUMBO SHRIMP COCKTAIL *GF	Zenith house made cocktail sauce 18
CALAMARI *GF	Cornmeal dusted, fried jalapeños, citrus aioli 16
OYSTERS *GF	Half dozen oysters, cocktail sauce, mignonette 18

## SOUP AND SALADS

ZENITH SALAD *GF/*V	Mixed greens, fresh vegetables, with your choice of dressing 11
WEDGE SALAD *V	Iceberg Lettuce, herb crumb, apple wood bacon, house-made blue cheese dressing 13
CAESAR SALAD	Romaine hearts, shaved parmesan, anchovies, house-made garlic croutons, creamy caesar dressing 12 Add Shrimp 8   Add Chicken 7
CAPRESE *GF/*V	Housemade mozzarella and heirloom tomato 14
FRENCH ONION SOUP	Caramelized onions, aged port and sherry, swiss cheese, house-made crouton 11
SOUP DE JOUR	Chef selection 11

## STEAKS



SOURCE VERIFIED  
**NATIVE AMERICAN  
BEEF**



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

NEW YORK STRIP, 14oz 50	PETITE FILET MIGNON, 6oz 42
RIBEYE, 16oz 58	LOGBONE RIB-EYE, 36oz 110
T-BONE, 22oz 68	

All steaks served with a pearl cabernet demi glacé  
Suggested wines: Cabernet, Zinfandel, Meritage

## STEAK ENHANCEMENTS \*GF

SAUTÉED MUSHROOMS 8	AU POIVRE 11
OSCAR STYLE 15	HOLLANDAISE 6
BEARNAISE 6	LOBSTER TAIL, 6oz 27

## SIDES

LOBSTER CAPATAVI AND CHEESE	Sauteed mushrooms, applewood bacon, bachamel sauce 26
GRILLED ASPARAGUS *GF/*V	Balsamic syrup 11
SAUTÉED MUSHROOMS *GF/*V	Assorted mushrooms 11
BAKED POTATO *GF/*V	Bacon, sour cream, chives, butter 12
GARLIC MASHED POTATOES *GF/*V	Russet potato, garlic, butter 12
CREAMED SPINACH *GF/*V	Baby spinach, garlic, parmesan 10
3 SISTER SUCCOTASH *GF/*V	Sauteed Zucchini, squash, black beans, corn 11
ZENITH FRIES	Garlic and herbs 12

\*GF = GLUTEN FREE    \*V= VEGETARIAN

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.  
21% Gratuity will be added to parties of 6 or more.



# LAND

NAVAJO BEEF SHORT RIBS	Cabernet demi glacé, garlic mash potatoes, seasonal vegetables 36
AUSTRALIAN RACK OF LAMB	Herb rub, garlic mash potatoes, balsamic mint sauce, seasonal vegetables 48
CHICKEN PICCATA	Seared chicken breast, lemon , white wine, capers, seasonal vegetable, choice of garlic mash potatoes or linguine pasta 29
VEGETABLE RISOTTO *GF/*V	Arborio rice, assorted mushrooms, asparagus and carrots 21
HIGH POINT BURGER	10oz Navajo ground beef, applewood bacon, munster cheese, cured red onion, red pepper jelly, garlic herb fries, house ketchup 21

 Suggested wines: Pinot Noir, Malbec, Merlot

# PASTA

CLASSIC CLAM LINGUINE *GF	Shelled clams, garlic, white wine sauce 31
CHICKEN PARMESAN	Pasta, Tomato, basil, oregano, red pepper flakes with house made mozzarella 28

# SEA

**SURF AND TURF** \*GF

6oz filet with 6oz lobster tail 69

Served with Chef's seasonal vegetables and choice of potato

KING CRAB LEGS *GF	One-pound split King Crab legs, served with Chef's seasonal vegetables and choice of potato *MP
SEARED SALMON *GF	Sriracha hollandaise, garlic mashed potatoes and seasonal vegetables 38
HOKKAIDO SCALLOPS *GF	Quinoa pilaf, grilled asparagus, roasted heirloom tomatoes, citrus beurre blanc 47
COLD WATER LOBSTER TAILS *GF	Two 6oz tails broiled or butter poached, served with chef's seasonal vegetables and choice of potato 72

 Suggested wines: Sauvignon Blanc, Chardonnay

# DESSERTS

\*PLEASE ASK ABOUT OUR CHEF'S SELECTION OF DESSERTS

\*GF = GLUTEN FREE    \*V= VEGETARIAN    \*MP = MARKET PRICE

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.  
21% Gratuity will be added to parties of 6 or more.





# ZENITH

STEAKHOUSE

