



# 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

POEMA, CAVA BRUT, NV SPAIN 6	FERRARI CARANO "TRE TERRE", CHARDONNAY, SONOMA COUNTY, CA 2013 10	DUCKHORN, MERLOT, NAPA VALLEY, CA 2014 16
VEUVE DU VERNAY, BRUT, NV FRANCE 6	SONOMA-CUTRER, CHARDONNAY, SONOMA COAST, CA 2015 12	TOM GORE, CABERNET, CALIFORNIA 2014 8
BERINGER, WHITE ZINFANDEL, CALIFORNIA 2015 6	MARK WEST, PINOT NOIR, CALIFORNIA 2016 7	ALEXANDER VALLEY, CABERNET, ALEXANDER VALLEY, CA 2015 10
KUNG FU GIRL, RIESLING, COLUMBIA VALLEY, WA 2015 8	ROBERT MONDAVI RESERVE, PINOT NOIR, NAPA VALLEY, CA 2013 13	MT VEEDER, CABERNET, NAPA VALLEY, CA 2014 15
DANZANTE, PINOT GRIGIO, ITALY 2016 7	DOMAINE DROUHIN, PINOT NOIR, DUNDEE HILLS, ORE 2014 15	ROBERT MONDAVI, CABERNET, OAKVILLE, CA 2013 18
KIM CRAWFORD, SAUVIGNON BLANC, MARLBOROUGH, NZ 2016 8	BROQUEL, MALBEC, ARGENTINA 2015 9	DECOY, ZINFANDEL, CALIFORNIA 2015 8
DAVIS BYNUM, SAUVIGNON BLANC, RUSSIAN RIVER, CA 2015 8	MARKHAM, MERLOT, NAPA VALLEY, CA 2014 9	JUSTIN ISOSCELES, RED BLEND, PASO ROBLES, CA 2014 16
KENDALL JACKSON, CHARDONNAY, CALIFORNIA 2015 7		

## ZENITH CLASSIC MARTINIS

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, 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, tangerine 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	Spicy cocktail sauce 14
OYSTER ROCKEFELLER	Gratinade, creamy spinach, parmesan cheese 14
CALAMARI	Cornmeal dusted, grilled lemon, jalapeños, citrus aioli 10
JUMBO LUMP CRAB CAKE	Piquillo pepper coulis 14
PORK BELLY	Braised, star anise sauce, caramelized apples 12
NAVAJO SHORT RIB	Creamy polenta, cabernet demi glaze 12

# SOUPS AND SALADS

FRENCH ONION SOUP	Caramelized onion, aged port and sherry, swiss and parmesan crouton 9
BUTTERNUT SQUASH	Pancetta crisp, truffle cream 10
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
CAPRESE SALAD	Baby heirloom tomatoes, balsamic reductinon, fresh Buffalo mozzarella, homemade Italian dressing, shaved parmesan 8
CAESAR SALAD	Romaine hearts, shaved parmesan, house-made garlic croutons, creamy garlic dressing 9 Add Shrimp 7   Add Chicken 6

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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 55

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

Layered potato, truffle cream, parmesan cheese 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

ONION TOWER

Jalapeño BBQ sauce 7

THREE SISTER SUCCOTASH

Sautéed zucchini, squash, black beans and corn 8

SEASONAL VEGETABLES

Chef's seasonal vegetable choice 8

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## LAND

ROSEMARY CHICKEN	Fingerling potatoes, seasonal vegetables, cointreau cranberry apple chutney 20
NAVAJO BEEF SHORT RIBS	Cabernet demi glaze, creamy polenta, seasonal vegetables 24
GRILLED PORK CHOP	12oz Apple Cider Brine, sweet baked potato, caramelized apples 28
NEW ZEALAND RACK OF LAMB	Herb rubbed, prickly pear sauce, potato cake and seasonal vegetables 28
VEGETABLE RISOTTO	Arborio rice, assorted wild mushrooms, seasonal vegetables 18
ZENITH BURGER	10oz Navajo Ground Beef, jalapeno 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 50

Served with choice of potato and seasonal vegetables

## SEA

CIOPPINO SEAFOOD STEW	King crab leg, scallop, shrimp, salmon, mussels, tomato cabernet sauce 28
HERB ENCRUSTED SALMON	Hollandaise, whipped potato, seasonal vegetables 23
JALAPENO BACON WRAPPED DIVER SCALLOPS	Creamy polenta, grilled asparagus, roasted heirloom tomatoes, prickly pear reduction 24
COLD WATER LOBSTER TAIL DINNER	Two 6oz tails broiled or butter poached, drawn butter, choice of potato and seasonal vegetables 45
KING CRAB LEG DINNER	One pound king crab, served with choice of potato and seasonal vegetables 40
SEAFOOD PASTA	Scallop, shrimp, clams, salmon, linguine, 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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