



# 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

POEMA CAVA, BRUT 6

BERINGER WHITE  
ZINFANDEL 6

KUNG FU GIRL RIESLING 8

KIM CRAWFORD  
SAUVIGNON BLANC 8

KENDALL JACKSON  
CHARDONNAY 7

SONOMA CUTRER  
CHARDONNAY 12

MARK WEST PINOT  
NOIR 7

DOMAINE DROUHIN  
PINOT NOIR 15

BROQUEL MALBEC 9

MARKHAM MERLOT 9

DUCKHORN MERLOT 16

ALEXANDER VALLEY  
CABERNET 8

TOM GORE CABERNET 8

MT VEEDER CABERNET 15

DECOY ZINFANDEL 8

JUSTIN JUSTIFICATION  
MERITAGE 16

## 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

ZENITH DEVEILED EGG	Fried, parmesan encrusted, spicy avocado filling 8
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 FRITTERS	Cornmeal dusted, grilled lemon, jalapeños, citrus aioli 10
JUMBO LUMP CRAB CAKE	Piquillo pepper coulis 14
PORK BELLY	Braised, star anise sauce, sweet potato puree 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 SOUP	Pancetta crisp, truffle cream 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
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, 8oz 30  
12oz 45

All steaks served with a cippolini cabernet demi glaze

 Suggested wines: Cabernet, Zinfandel, Meritage

# STEAK ENHANCEMENTS

SAUTÉED MUSHROOMS 4

HOLLANDAISE 2

OSCAR STYLE 7

AU POIVRE 6

# SIDES

LOBSTER MAC AND CHEESE

Sauteed mushrooms, jalapeño bacon 12

HAND CUT FRENCH FRIES

Truffle parmesan, house ketchup 7

GRILLED ASPARAGUS

Balsamic syrup 7

POTATO NAPOLEON

Layered potato, cream sauce, parmesan crusted 7

SAUTÉED MUSHROOMS

Assorted seasonal mushrooms 7

BAKED POTATO

Bacon, sour cream, chives, butter 7

SWEET BAKED POTATO

Brown Sugar, chives, butter, bacon 7

GARLIC MASHED POTATOES

Russet potato, garlic, butter 7

SWEET POTATO PUREE

Brown sugar, nutmeg, butter 7

BACON WRAPPED ONION RINGS

BBQ sauce, Citrus Aioli 7

THREE SISTER SUCCOTASH

Sautéed zucchini, squash, and corn 7

VEGETABLE RAGOUT

Assorted mushrooms, seasonal vegetables,  
tomato wine sauce 7

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# LAND

CHICKEN PARMESAN	Basil pesto, angel hair pasta, arugula garnish 20
NAVAJO BEEF SHORT RIBS	Cabernet demi glaze, creamy polenta, seasonal vegetables 24
GRILLED PORK CHOP	12oz Apple Cider Brine, sweet potato puree, seasonal vegetables 28
NEW ZEALAND RACK OF LAMB	Herb encrusted, prickly pear sauce, potato napoleon and seasonal vegetables 28
VEGETABLE RISOTTO CASSEROLE	Arborio rice, mushroom ragout, garlic herb parmesan crust, seasonal vegetables 18
ZENITH BURGER	8oz Navajo Ground Beef, onion ring, jalapeno bacon, aged cheddar, red pepper jelly, hand cut truffle fries, house ketchup 14

 Suggested wines: Pinot Noir, Malbec, Merlot

## SURF AND TURF

8oz filet with 6oz lobster tail 50

8oz 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 wine sauce 28
PAN SEARED SALMON	Hollandaise, whipped potato, seasonal vegetables 23
SEARED DIVER SCALLOPS	Creamy polenta, grilled asparagus, roasted 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 50
KING CRAB LEG DINNER	One pound king crab, served with choice of potato and seasonal vegetables 32
MEDITERRANEAN SEAFOOD PASTA	Scallop, shrimp, lump crab, salmon, linguine, herb de provence, white wine, olive oil, red pepper flakes, parmesan, focaccia garnish 25

 Suggested wines: Sauvignon Blanc, Chardonnay

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