



# 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 Glass/Bottle

- ASTORIA, Prosecco, Italy 12/45
- CHANDON, Brut, Napa Valley, CA 15/58
- MICHELE CHIARLO NIVOLE, Moscato D'Asti, Italy 12/46
- CRANE LAKE, White Zinfandel, California 10/37
- FLEUR DE PRAIRIE, Rose, France 13/50
- TREFETHEN, Riesling, Napa Valley, CA 18/70
- JERMANN, Pinot Grigio, Venezia Giulia, Italy 14/54
- BELLA UNION, Sauvignon Blanc, Napa Valley CA 18/70
- SONOMA CUTRER, Chardonnay, California 16/62
- ZD THE RESERVE, Chardonnay, Carneros 25/98

### RED Glass/Bottle

- BLACK MAGNOLIA, Pinot Noir, Willamette Valley, OR 16/62
- BELLE GLOS, Pinot Noir, Santa Barbara, CA 21/80
- OLD SOUL, Petite Sirah, Lodi, CA 15/58
- MARTINELLI, Zinfandel, Sonoma, CA 18/70
- PIATTELLI, Malbec, Mendoza, Argentina 15/58
- BANFI, Chianti Classico Reserva, Italy 16/62
- HAHN, Merlot, California 15/58
- DUCKHORN, Merlot, Napa Valley, CA 25/98
- FLYCATCHER, Red Blend, Rutherford, CA 15/58
- JUSTIN ISOSCELES, Red Blend, Paso Robles, CA 25/98
- MARQUES DE CASA CONCHA, Cabernet Sauvignon, Chile 16/62
- JORDAN, Cabernet Sauvignon, Sonoma County, CA 20/78

## ZENITH CLASSIC COCKTAILS

- |                                 |   |
|---------------------------------|---|
| GIN ENCHANTMENT                 | Ada Lovelace Gin, Chambord, Lime Juice, Simple Syrup 16   |
| SCOTCH HAVEN MARTINI            | Glenlivet Scotch, Sloe Gin, Lemon Juice, Elderflower Puree, Orange Bitters 18                             |
| SMOKED RYE<br>OLD FASHIONED     | Knob Creek Rye, Angostura & Orange Bitters, Luxardo Cherries, Demerara Syrup, Smoked with Wood Chips 20   |
| MANHATTAN TRANSFER              | Rittenhouse 100 Proof Rye, Ramazzotti Amaro, Dry Vermouth, Orange Bitters 20                              |
| RED WINE SANGRIA                | Flycatcher Red Blend, Aperol, Cognac, Lemon Juice, Simple Syrup, Fresh Fruits 16                          |
| RASPBERRY LEMON DROP            | Grey Goose Citron, Triple Sec, Lemon Juice, Orange Bitters, Fresh Raspberries 17                          |
| DRAGON BERRY MOJITO             | Bacardi Dragonberry, Dragon Fruit Syrup, Lime juice, Club Soda, Fresh Mint 17                             |
| BOURBON BLOSSOM                 | Basil Hayden Kentucky Bourbon, Elderflower Liqueur, Fresh Lemon Juice 16                                  |
| JALEPEÑO MANGO MULE             | Stoli Elite Vodka, Real Mango Puree, Jalapeno Slices, Ginger Beer, Lime Juice 17                          |
| SPICY PASSIONFRUIT<br>MARGARITA | Don Julio Anejo, Passionfruit Puree, Gran Marnier, Tres Agave Nectar, Jalapenos, Lime Juice, Tajin Rim 18 |
| ANEJO OLD FASHIONED             | Cenote Anejo Tequila, Tres Agave Nectar, Peychaud Bitters, Orange Peel 18                                 |

# STARTERS

CHILLED JUMBO SHRIMP COCKTAIL *GF	Zenith house made cocktail sauce 24
CALAMARI	Breaded, Southwestern seasoning, fried jalapeños and fresnos, citrus aioli 16
BAKED CASTELVENTRANO OLIVES	Chili pepper flakes, sea salt, EVOO 14
STEAMED MUSSELS	Mussels, shallots, white wine, garlic butter 24
ESCARGOT	Escargot, mushrooms, garlic butter, puff pastry 22
JUMBO LUMP BLUE CRAB CAKE	Premium lump crab, jalapeño aioli 35
CHARCUTERIE BOARD	Assortment of cheeses & cured meats 35
BAKED BRIE	Brie, roasted garlic, tomato, EVOO, lemon zest 24
ZENITH'S CHOPPED SALAD	Romaine lettuce, gorgonzola, beefsteak tomatoes, bacon, diced avacados, shaved almonds, tossed in a creamy vinaigrette 17
HOUSE SALAD	Romaine, purple kale, fresh vegetables, cranberries, croutons, house lemon vinaigrette 11
CAESAR SALAD	Romaine hearts, shaved parmesan, anchovies, house-made garlic croutons, creamy caesar dressing 15
BURRATA SALAD *V	EVOO, balsamic glaze, roasted cherry tomatoes, fresh basil, piñon nuts 25
FRENCH ONION SOUP	Caramelized onions, aged port and sherry, swiss cheese, house-made crouton 12
SOUP DE JOUR	Chef selection 12

## STEAKS



SOURCE VERIFIED  
**NATIVE AMERICAN  
BEEF**



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

NEW YORK STRIP, 14oz 60	FILET MIGNON, 6oz 52
RIBEYE, 16oz 70	CHAIRMAN'S CUT LONGBONE RIB-EYE, 36oz 130
T-BONE, 22oz 78	

All steaks served with a pearl cabernet demi glacé

## STEAK ENHANCEMENTS \*GF

SAUTEED MUSHROOMS 9	LOBSTER TAIL, 6oz 35
OSCAR STYLE 24	HOLLANDAISE, BEARNAISE 10
AU POIVRE 15	BLUE CHEESE MOUSSE 9

\*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.

# CHEF'S CREATIONS

CLASSIC CLAM LINGUINE	Shelled clams, garlic, white wine sauce 38
SEAFOOD PASTA	Shrimp, scallops, clams, linguine pasta, cream, red pepper, asparagus, grape tomatoes 55
GNOCCHI WITH EXOTIC MUSHROOMS *V	House made herb potato dumplings, exotic mushrooms, roasted red peppers 30
SEARED ICELANDIC SALMON *GF	Sriracha hollandaise, garlic mashed potatoes and seasonal vegetables 48
HOKKAIDO SCALLOPS *GF	Quinoa pilaf, grilled asparagus, roasted heirloom tomatoes, citrus beurre blanc 55
COLD WATER LOBSTER TAILS *GF	Two 6oz tails broiled or butter poached, served with chef's seasonal vegetables and choice of potato 88
ALASKAN HALIBUT *GF	Saffron rice pilaf, herb compound butter, chef's seasonal vegetables 55
NAVAJO BEEF SHORT RIBS *GF	Boneless and braised, Cabernet demi glacé, garlic mash potatoes, seasonal vegetables 48
AUSTRALIAN RACK OF LAMB *GF	Herb rub, garlic mash potatoes, balsamic mint sauce, seasonal vegetables 60
CHICKEN PICCATA	Seared chicken breast, lemon, white wine, capers, seasonal vegetable, choice of garlic mash potatoes or linguine pasta 35
VEGETABLE RISOTTO *GF/*V	Arborio rice, assorted mushrooms, asparagus and carrots 28
ZENITH'S CHEF PRESIDENTIAL BACON CHEESE BURGER	10oz ground Navajo Beef brisket & chuck, house cured thick cut smoked bacon, red pepper jelly, salt cured onions 30

## SURF AND TURF \*GF

6oz filet with 6oz lobster tail 95

Served with Chef's seasonal vegetables and choice of potato

## PREMIUM SURF AND TURF \*GF

16oz ribeye with 10oz lobster tail, 140

Served with Chef's seasonal vegetables and choice of potato

## SPLIT PLATE CHARGE 25

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## SIDES

LOBSTER CAVATAPPI AND CHEESE

Sauteed mushrooms, applewood bacon, bachel sauce 30

GRILLED ASPARAGUS \*GF/\*V

Balsamic syrup 15

EXOTIC MUSHROOMS \*GF/\*V

Assorted sauteed mushrooms 15

BAKED POTATO \*GF/\*V

Bacon, sour cream, chives, butter 15

GARLIC MASHED POTATOES \*GF/\*V

Russet potato, garlic, butter 15

CREAMED SPINACH \*GF/\*V

Baby spinach, garlic, parmesan 15

3 SISTER SUCCOTASH \*GF/\*V

Sauteed zucchini, squash, black beans, corn 15

ZENITH FRIES

Garlic and herbs 15

## DESSERTS

BANANAS FOSTER

Prepared for two. Served over premium vanilla bean ice cream  
30 / pair

ASK ABOUT OUR OTHER CHEF'S SELECTION OF DESSERTS

## PRIVATE DINING & SPECIAL EVENTS

Ask your server about our private dining & special events at Zenith's.  
"Our thoughtfully designed private dining room offers the perfect setting for any memorable occasion."

SOURCE & VERIFIED  
NATIVE AMERICAN  
BEEF

