

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
FRIED ARTICHOKE HEARTS	Lightly Battered, served with a Jalapeño Cream Sauce 18
ESCARGOT	Escargot, mushrooms, garlic butter, puff pastry 22
JUMBO LUMP BLUE CRAB CAKE	Premium lump crab, jalapeño aioli 35
SEARED PORK BELLY	Served with Star Anise Sauce 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
WEDGE SALAD	Iceberg lettuce, herb crumb, apple wood bacon, maytag blue cheese, beefsteak tomato 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
FRENCH ONION SOUP	Caramelized onions, aged port and sherry, swiss cheese, house-made crouton 12
SOUP DE JOUR	Chef selection 12

ZENITH'S CHILLED SEAFOOD OFFERINGS

CHAIRMAN'S HIGH TRIPLE TOWER 189

One Pound Pacific Cold Water Lobster Tail & Claws	12 Large New Zealand Green Mussels
10oz Alaskan King Crab Leg	4oz Maine Lobster Salad
10 Jumbo Shrimp	4oz Asian Spicy Salmon Salad

TWIN ARROWS DOUBLE TOWER 159

One Pound Pacific Cold Water Lobster Tail & Claws	4oz Maine Lobster Salad
10 Jumbo Shrimp	4oz Asian Spicy Salmon SaladLarge
New Zealand Green Mussels	

TWIN ARROWS PLATTER 99

10 Jumbo Shrimp	4oz Maine Lobster Salad
12 Large New Zealand Green Mussels	4oz Asian Spicy Salmon Salad

*All offered with assortment of gourmet crackers, fresh cut lemons,
Medley of cocktail, Mignonette, and Remoulade Sauces
Seafood Items are served Chilled, No Substitutions*

*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.

STEAKS



SOURCE VERIFIED
**NATIVE AMERICAN
BEEF**



SOURCE VERIFIED NAVAJO BEEF
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**

SIDES

LOBSTER CAVATAPPI AND CHEESE

Sauteed mushrooms, applewood bacon,
lobster béchamel 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**

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CHEF'S CREATIONS

SEAFOOD LINGUINI	Shrimp, scallops, clams, linguine pasta, cream, red pepper, asparagus, grape tomatoes 55
SEARED ICELANDIC SALMON *GF	Sriracha hollandaise, saffron rice pilaf and seasonal vegetables 48
HOKKAIDO SCALLOPS *GF	Saffron rice 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
12 OZ CENTER CUT KUROBUTA PORK CHOP *GF	Grilled, bone-in, apple gastrique, baked sweet potato, seasonal vegetables 55
NAVAJO BEEF SHORT RIBS *GF	Boneless and braised, Cabernet demi glacé, garlic mashed potatoes, seasonal vegetables 48
AUSTRALIAN RACK OF LAMB *GF	Herb rub, garlic mashed potatoes, balsamic mint sauce, seasonal vegetables 60
CHICKEN PICCATA	Seared chicken breast, lemon , white wine, capers, seasonal vegetable, choice of garlic mashed 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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DESSERTS

FLAMED BANANAS FOSTER FOR TWO
Prepared tableside, served over premium vanilla bean ice cream
30

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.”

