

# Signature Steaks

Our Angus steaks are carefully selected and aged for tenderness.  
Cut thick to ensure juiciness. Char-broiled to perfection.  
Topped with fresh butter that sizzles seductively on your plate,  
announcing the arrival of a fantastic steak you'll be talking about for days.

<b>Filet Mignon</b> - <i>10 ounce</i> The most tender cut of our Angus beef	<b>30</b>
<b>Petite Filet Mignon</b> - <i>5 ounce</i> A smaller cut of our most popular steak	<b>24</b>
<b>Rib Eye Steak</b> - <i>14 ounce</i> Angus beef at its best, well marbled for peak flavor, deliciously juicy	<b>27</b>
<b>T-Bone Steak</b> - <i>20 ounce</i> The king of steaks combines the rich flavor of a strip with the tenderness of a filet	<b>28</b>
<b>New York Strip Steak</b> - <i>12 ounce</i> A true steak lover's steak, boneless, flavorful and juicy	<b>26</b>
<b>Lamb Chops</b> Two extra thick, hand cut double chops; char-broiled to your taste	<b>32</b>

## Sable's Steak Splashes

Gorgonzola Herb Butter  
Grilled Mushrooms with Roasted Garlic  
Whole Grain Mustard and Shallot Sauce  
Hollandaise Sauce  
Steaks can be prepared blackened or pan seared upon request

## Steak Preference Guide

Rare: Red and cool on the inside  
Medium Rare: Red and warm on the inside  
Medium: Pink and hot on the inside  
Medium Well: Slightly pink and hot on the inside  
Well Done: Cooked throughout

## Dessert Buffet

A selection of the finest, freshest pastries in Korea.  
Created in our own bakery.

**\$4.95**

## To Start

<b>Shrimp and Crab Cocktail</b>	9
dressed with spicy home-style cocktail sauce	
<b>Broiled Scallops</b>	9
wrapped in bacon, served with homemade mango chutney	
<b>Crab Cakes</b>	9
delicately seasoned seared lump crab cakes	

## Soup & Salad

<b>Traditional French Onion Soup</b>	5
<b>Lobster Bisque</b>	5
<b>Wedge Salad</b> - iceberg heart with gorgonzola and bacon	6
<b>Classic Caesar</b> - with shaved parmesan, garlic croutons	6

## Signature Side Dishes

<b>Omar's Sweet Potato Casserole</b>	4
<b>Broccoli Gratin Parmesan</b>	4
<b>Cheesy Layered Hearth Potatoes</b>	4
<b>Sautéed Spinach</b>	4
<b>Jumbo Triple Thick Onion Rings</b>	4
<b>Fresh Green beans with Bacon and Almonds</b>	4
<b>Idaho Baked Potato with the Works</b>	4
<b>Grilled Asparagus with Hollandaise Sauce</b>	6
<i>Choose any 3 to share for \$10</i>	

## From the Sea

<b>Whole Live Main Lobster</b>	Market Price
Steamed and served with drawn butter and lemon	
<b>Whole Live Main Lobster and Petite Filet</b>	Market Price
Live lobster paired with a petite filet	
<b>Petite Filet and Lobster Tail</b>	33
Cold water lobster tail served with a petite filet served with drawn butter and lemon	
<b>Petite Filet and Crab Cake</b>	28
Lump crab cake served with a petite filet, asparagus tips and hollandaise sauce	
<b>Grilled Salmon</b>	18
Fresh Pacific salmon	