

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.

Filet Mignon - 10 ounce The most tender cut of our Angus beef	28
Bone-In Filet - 14 ounce Maximum flavor and tenderness in our unique bone-in cut	26
Petite Filet Mignon - 5 ounce A smaller cut of our most popular steak	24
Rib Eye Steak - 14 ounce Angus beef at its best, well marbled for peak flavor, deliciously juicy	27
New York Strip Steak - 12 ounce A true steak lover's steak, boneless, flavorful and juicy	26
Lamb Chops Two extra thick, hand cut double chops; char-broiled to your taste	32

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

To Start

Shrimp and Crab Cocktail	9
dressed with spicy home-style cocktail sauce	
Steamed Mussels	7
in white wine, garlic and butter, served in a cast iron skillet	
Crab Cakes	9
delicately seasoned seared lump crab cakes	

Soup & Salad

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

Signature Side Dishes

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

From the Sea

Whole Live Main Lobster	Market Price
Choice of regular or large, steamed and served with drawn butter and lemon	
Whole Live Main Lobster and Petite Filet	Market Price
Choice of regular or large served with a petite filet	
Petite Filet and Lobster Tail	30
Cold water lobster tail served with a petite filet served with drawn butter and lemon	
Petite Filet and Crab Cake	28
Lump crab cake served with a petite filet, asparagus tips and hollandaise sauce	
Grilled Salmon	18
Fresh Pacific salmon	