

# SABLES

## To Start

|                                                                                                                                                    |      |
|----------------------------------------------------------------------------------------------------------------------------------------------------|------|
| <b>Thick-Cut Bacon</b>                                                                                                                             | \$14 |
| <i>Smoked thick-cut bacon served with citrus bourbon glaze, fried Brussels sprouts, blue cheese crumbles, tomato chutney, and orange segments.</i> |      |
| <b>Scallops</b>                                                                                                                                    | \$14 |
| <i>Pan-seared diver scallops served with edamame pesto, buttered croutons, charred cherry tomatoes, micro herbs, and truffle essence.</i>          |      |
| <b>Crab Cakes</b>                                                                                                                                  | \$13 |
| <i>Delicately seared lump crab cakes.</i>                                                                                                          |      |
| <b>Crab and Artichoke Dip</b>                                                                                                                      | \$13 |
| <i>Creamy, cheesy dip served with crostini.</i>                                                                                                    |      |
| <b>Shrimp and Crab Cocktail</b>                                                                                                                    | \$13 |
| <i>Served with spicy cocktail sauce.</i>                                                                                                           |      |
| <b>Buffalo Brussels Sprouts</b>                                                                                                                    | \$13 |
| <i>Fried brussels sprouts tossed in spicy Buffalo sauce.</i>                                                                                       |      |

## Soup & Salad

|                                                                |      |
|----------------------------------------------------------------|------|
| <b>Quinoa Salad</b>                                            | \$12 |
| <i>Mixed greens, quinoa, avocado, beans, and tomatoes</i>      |      |
| <b>Wedge Salad</b>                                             | \$12 |
| <i>Iceberg lettuce wedge served with gorgonzola and bacon.</i> |      |
| <b>Classic Caesar</b>                                          | \$12 |
| <i>Served with shaved parmesan and garlic croutons.</i>        |      |
| <b>Lobster Bisque</b>                                          | \$9  |
| <b>Traditional French Onion Soup</b>                           | \$8  |

## From the Sea

|                                                                                 |              |
|---------------------------------------------------------------------------------|--------------|
| <b>Whole Live North Atlantic Lobster</b>                                        | Market Price |
| <i>Steamed and served with drawn butter and lemon.</i>                          |              |
| <b>Whole Live North Atlantic Lobster and Petite Filet</b>                       | Market Price |
| <i>Steamed and served with drawn butter and lemon alongside a petite filet.</i> |              |
| <b>Lobster Tail and Petite Filet</b>                                            | \$48         |
| <i>Served with drawn butter and lemon alongside a petite filet.</i>             |              |
| <b>Lobster Tail and Crab Cake</b>                                               | \$42         |
| <i>Served with drawn butter and lemon alongside a lump crab cake.</i>           |              |
| <b>Lobster and Seafood Linguine</b>                                             | \$42         |
| <i>Sautéed with shrimp and scallops and served over linguine.</i>               |              |
| <b>Grilled Salmon</b>                                                           | \$27         |
| <i>Seasoned and chargrilled North Atlantic salmon.</i>                          |              |

# Steak & Grill

Served with your choice of:

*Garlic Herb Butter, Red Wine Reduction Sauce, Hollandaise Sauce  
or Truffle Salt, Herb Salt, Cajun Salt*



*Add Sautéed Mushrooms & Onions for \$3*

*Add 3 giant grilled shrimp for \$8*

---

|                                                                                                                                                    |             |
|----------------------------------------------------------------------------------------------------------------------------------------------------|-------------|
| <b>Ribeye Steak - 12 ounce</b>                                                                                                                     | <b>\$40</b> |
| <i>Well-marbled and deliciously juicy Angus beef at its best.</i>                                                                                  |             |
| <b>T-Bone Steak - 20 ounce</b>                                                                                                                     | <b>\$39</b> |
| <i>The king of steaks combines the rich flavor of a strip with the tenderness of a filet.</i>                                                      |             |
| <b>New York Strip Steak - 12 ounce</b>                                                                                                             | <b>\$37</b> |
| <i>A boneless, flavorful, and juicy cut for the true steak lover.</i>                                                                              |             |
| <b>Filet Mignon - 8 ounce</b>                                                                                                                      | <b>\$38</b> |
| <i>The most tender cut of our Angus beef.</i>                                                                                                      |             |
| <b>Petite Filet Mignon - 5 ounce</b>                                                                                                               | <b>\$28</b> |
| <i>A smaller cut of our most popular steak.</i>                                                                                                    |             |
| <b>Bourbon Maple Glazed Pork Chop</b>                                                                                                              | <b>\$33</b> |
| <i>Sous vide Duroc pork chop served with bacon and blue cheese stuffing, vanilla balsamic glaze, roasted Brussels sprouts, and tobacco onions.</i> |             |
| <b>Lamb Chops</b>                                                                                                                                  | <b>\$35</b> |
| <i>Two extra-thick, hand-cut double chops, charbroiled to your taste.</i>                                                                          |             |

|                                                                          |             |
|--------------------------------------------------------------------------|-------------|
| <b>Sables Signature Tomahawk Ribeye</b>                                  | <b>\$99</b> |
| <i>On-the-bone, 40-ounce ribeye steak with the entire rib bone left.</i> |             |
| <i>*Served with special tableside carving presentation</i>               |             |

## Signature Side Dishes

*Choose any 3 to share for \$20*

---

|                                                 |             |
|-------------------------------------------------|-------------|
| <b>Grilled Asparagus with Hollandaise Sauce</b> | <b>\$10</b> |
| <b>Fresh Green Beans with Bacon and Almonds</b> | <b>\$9</b>  |
| <b>Parmesan Broccoli Gratin</b>                 | <b>\$8</b>  |
| <b>Scalloped Potato Gratin</b>                  | <b>\$8</b>  |
| <b>Corn Crème Brulée</b>                        | <b>\$8</b>  |
| <b>Roasted Squash with Maple Glaze</b>          | <b>\$8</b>  |
| <b>Grilled Fresh Vegetables</b>                 | <b>\$8</b>  |
| <b>Idaho Baked Potato with the Works</b>        | <b>\$8</b>  |
| <b>Mushroom Medley</b>                          | <b>\$8</b>  |