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

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

Sables Signature Tomahawk Ribeye

\$109

On-the-bone, 40-ounce ribeye steak with the entire rib bone left.

*Served with special tableside carving presentation.

Signature Side Dishes

Choose any 3 to share for \$23

Grilled Asparagus	\$10
Fried Brussels Sprouts with Spicy Buffalo Sauce	\$10
Parmesan Broccoli Gratin	\$8
Scalloped Potato Gratin	\$8
Corn Crème Brulée	\$8
Roasted Squash with Maple Glaze	\$8
Grilled Fresh Vegetables	\$8
Idaho Baked Potato with the Works	\$8
Mushroom Medley	\$8

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Grilled Asparagus with Hollandaise Sauce	\$10
Fried Brussels Sprouts with Spicy Buffalo Sauce	\$10
Fresh Green Beans with Bacon and Almonds	\$9
Parmesan Broccoli Gratin	\$8
Scalloped Potato Gratin	\$8
Corn Crème Brulée	\$8
Roasted Squash with Maple Glaze	\$8
Grilled Fresh Vegetables	\$8
Idaho Baked Potato with the Works	\$8
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