

SABLES

To Start

Thick-Cut Bacon	\$15
<i>Smoked thick-cut bacon served with citrus bourbon glaze, fried Brussels sprouts, blue cheese crumbles, tomato chutney, and orange segments.</i>	
Scallops	\$15
<i>Pan-seared diver scallops served with edamame pesto, buttered croutons, charred cherry tomatoes, micro herbs, and truffle essence.</i>	
Crab Cakes	\$14
<i>Delicately seared lump crab cakes.</i>	
Crab and Artichoke Dip	\$14
<i>Creamy, cheesy dip served with crostini.</i>	
Shrimp and Crab Cocktail	\$14
<i>Served with spicy cocktail sauce.</i>	
Burrata Cheese Ravioli	\$14
<i>Homemade ravioli stuffed with burrata cheese and topped with truffle oil.</i>	

Soup & Salad

Quinoa Salad	\$15
<i>Mixed greens, quinoa, avocado, beans, and tomatoes.</i>	
Classic Caesar	\$15
<i>Served with shaved parmesan and garlic croutons.</i>	
Lobster Bisque	\$11
Traditional French Onion Soup	\$11

From the Sea

Whole Live North Atlantic Lobster	Market Price
<i>Steamed and served with drawn butter and lemon.</i>	
Lobster Tail and Petite Filet	\$55
<i>Served with drawn butter and lemon alongside a petite filet.</i>	
Lobster and Seafood Linguine	\$46
<i>Sautéed with shrimp and scallops and served over linguine.</i>	
Pan-Fried Sea Bass	\$41
<i>Fresh sea bass pan-fried and served with our famous mashed potatoes.</i>	
Grilled Salmon	\$32
<i>Seasoned and chargrilled North Atlantic salmon.</i>	

Steak & Grill



*Served with your choice of:
Garlic Herb Butter, Red Wine Reduction Sauce,
or Truffle Salt, Herb Salt, Cajun Salt*

*Add Sautéed Mushrooms & Onions for \$3
Add 3 giant grilled shrimp for \$9
Add lobster tail for \$24*

Ribeye Steak - 12 ounce	\$46
<i>Well-marbled and deliciously juicy Angus beef at its best.</i>	
T-Bone Steak - 20 ounce	\$44
<i>The king of steaks combines the rich flavor of a strip with the tenderness of a filet.</i>	
New York Strip Steak - 12 ounce	\$42
<i>A boneless, flavorful, and juicy cut for the true steak lover.</i>	
Filet Mignon - 8 ounce	\$43
<i>The most tender cut of our Angus beef.</i>	
Petite Filet Mignon - 5 ounce	\$32
<i>A smaller cut of our most popular steak.</i>	
Bourbon Maple Glazed Pork Chop	\$36
<i>Sous vide Duroc pork chop served with bacon and blue cheese stuffing, vanilla balsamic glaze, roasted Brussels sprouts, and tobacco onions.</i>	
Lamb Chops	\$38
<i>Two extra-thick, hand-cut double chops, charbroiled to your taste.</i>	

Sables Signature Tomahawk Ribeye	\$119
<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 \$25

Grilled Asparagus	\$11
Fried Brussels Sprouts with Spicy Buffalo Sauce	\$11
Parmesan Broccoli Gratin	\$9
Potato Gratin	\$9
Corn Crème Brûlée	\$9
Roasted Squash with Maple Glaze	\$9
Grilled Fresh Vegetables	\$9
Idaho Baked Potato with the Works	\$9
Mushroom Medley	\$9