



Signature Steaks

Our Angus steaks are carefully selected and aged for tenderness.
Cut thick to ensure juiciness. Seared to perfection.

Filet Mignon - <i>10 ounce</i> The most tender cut of our Angus beef	33
Petite Filet Mignon - <i>5 ounce</i> A smaller cut of our most popular steak	26
Rib Eye Steak - <i>14 ounce</i> Angus beef at its best, well marbled for peak flavor, deliciously juicy	29
T-Bone Steak - <i>20 ounce</i> The king of steaks combines the rich flavor of a strip with the tenderness of a filet	29
New York Strip Steak - <i>12 ounce</i> A true steak lover's steak, boneless, flavorful and juicy	28
Lamb Chops Two extra thick, hand cut double chops; char-broiled to your taste	33
ADD 3 Giant Shrimp to any entrée	7

 Sable's Steak Splashes

- Gorgonzola Herb Butter
- 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	
Crab Cakes	9
delicately seasoned seared lump crab cakes	
Scallops Avocado	9
Pacific scallops grilled and served with luxurious California Avocados	
Crab and Artichoke Dip	9
Creamy and cheesy dip served with baguette crisps	
Blackened Jumbo Shrimp	9
served with avocado, baby greens and quinoa	
Charcuterie & Cheese Board	24
Beautiful presentation of artisan cured meats and international cheeses for the table. Perfect with wine!	

Soup & Salad

Traditional French Onion Soup	6
Lobster Bisque	7
Wedge Salad - iceberg heart with gorgonzola and bacon	7
Classic Caesar - with shaved parmesan, garlic croutons	7

Signature Side Dishes

Mushroom Medley	6
Broccoli Gratin Parmesan	6
Cheesy Layered Hearth Potatoes	6
Grilled Red Potatoes	6
Roasted Squash with Maple Glaze	6
Grilled Fresh Vegetables	6
Fresh Green Beans with Bacon and Almonds	6
Idaho Baked Potato with the Works	6
Grilled Asparagus with Hollandaise Sauce	9
<i>Choose any 3 to share for \$14</i>	

From the Sea

Whole Live Maine Lobster	Market Price
Steamed and served with drawn butter and lemon	
Whole Live Maine Lobster and Petite Filet	Market Price
Live lobster paired with a petite filet	
Petite Filet and Lobster Tail	35
Cold water lobster tail served with a petite filet served with drawn butter and lemon	
Petite Filet and Crab Cake	29
Lump crab cake served with a petite filet, asparagus tips and hollandaise sauce	
Lobster and Seafood Linguine	32
Maine lobster tail sautéed with shrimp and scallops over linguine	
Grilled Salmon	21
Fresh Pacific salmon	
Lobster Tail and Crab Cake	29
Cold water lobster tail served with a lump crab cake, with drawn butter and lemon	

Wines of America							
Red	Bin Number				Glass	.375 Bottle	.750 Bottle
		Cabernet Sauvignon					
	120	Kendall Jackson	Sonoma	California	7		29
	121	St. Francis	Sonoma	California	8		39
	122	Robert Mondavi	Napa	California			49
	123	Clos Du Val	Napa	California			69
	124	Heitz Cellar	Napa	California			59
	125	Silver Oak	Napa	California	1.5 L	350	139
	126	Dunn Howell Mountain, 2000	Napa	California			89
	127	Chateau Montelena Estate	Napa	California			199
	128	Groth, Reserve	Napa	California			169
	129	Cardinale	Napa	California			279
		Meritage Cabernet Blend					
	130	Franciscan Magnificent	Napa	California			48
	131	Trinchero Family Estates	Napa	California			66
	132	Opus 1	Napa	California			344
		Merlot					
	142	Columbia Crest	Columbia Vally	Washington	7		26
	143	St. Francis	Sonoma	California			38
	145	Cakebread Cellars	Napa	California			89
	146	Robert Mondavi	Napa	California			48
	147	Freemark Abbey	Napa	California			49
		Pinot Noir					
	152	Jekel	Santa Barbara	California	10		42
	153	Meiomi	Central Coast	California			35
	154	Robert Mondavi	Napa	California			48
	155	Willamette Valley	Willamette Valley	Oregon	11		46
	156	Domaine Serene Cuvee	Willamette Valley	Oregon			66
		California Reds					
	133	St. Francis Zinfandel	Sonoma	California			39
	134	Heitz Cellar Zinfandel	Napa	California			39
	135	Stolpman Estate Syrah	Ballard Canyon	California			48
	136	Stolpman Grenache	Santa Ynez	California			45
	137	Paraduxx	Napa	California			69
White	Bin Number				Glass	.375 Bottle	.750 Bottle
		Chardonnay					
	163	Kendall Jackson	Sonoma	California	7		27
	164	St. Francis	Sonoma	California	8		31
	165	Heitz Cellar	Napa	California	8		33
	168	Freemark Abbey	Napa	California			42
	169	Cakebread cellars	Napa	California			59
		California Whites					
	173	Groth Sauvignon Blanc	Napa	California	7		27
	174	Stolpman Viognier	Ballard Canyon	California			27
	175	Fetzer Pinot Grigio		California	6		22
		Riesling					
	181	Chateau Saint Michelle	Columbia Valley	Washington	6		22
Red		Wines from Around the World					
	220	Chateauneuf-du-Pape, Guigal	Rhône Valley	France			72
	221	Tignanello, Antinori	Toscana	Italy			189
	223	Luce	Montalcino	Italy	1.5 L	299	139
	224	Amarone, Tommasi	Valpolicella	Italy			59
	225	La Serre Nouve, Ornellaia	Bolgheri	Italy			79
	226	Finca Valpiedra, Cantos	Rioja	Spain			26
	227	Ornellaia 2009	Bolgheri	Italy			225
	228	Bordeaux, Château d'Issan	Bordeaux	France			169
	229	Bordeaux, Chateau Talbot	Bordeaux	France			119
	230	Red Blend, Kilikanoon	Killerman's Ru n	Australia			39
White							
	233	Riesling Spatlese, Schmitt Sohne	Mosel	Germany	6		24
	235	Sauvignon Blanc, Kim Crawford	Marlborough	New Zealand	7		29
	236	Sauvignon Blanc, Starborough	Marlborough	New Zealand	6		24
Champagne							
	314	Cordoniu Cava Brut	Catalonia	Spain	7		24
	315	Schramsberg	Napa	California		28	49
Sweet Wine							
	321	Moscato, Dezzani		Italy	6		19
	325	Malvasia Red, Dezzani		Italy			19