

SABLES

***Here at Sables,
we proudly serve Creekstone Farms USDA Choice grade beef.***



*At Creekstone Farms, they define quality as excellence or superiority.
They strive for that level of quality in everything they do.
The Creekstone Farms program is unique to the
industry because it combines superior Black Angus genetics,
exceptional cattle management practices, carefully controlled
high-quality feeding and state-of-the-art processing.*



Filet Mignon - 10 ounce <i>The most tender cut of our Angus beef</i>	36
Petite Filet Mignon - 5 ounce <i>A smaller cut of our most popular steak</i>	26
Ribeye Steak - 14 ounce <i>Angus beef at its best, well marbled for peak flavor, deliciously juicy</i>	33
T-Bone Steak - 20 ounce <i>The king of steaks combines the rich flavor of a strip with the tenderness of a filet</i>	32
New York Strip Steak - 12 ounce <i>A true steak lover's steak, boneless, flavorful and juicy</i>	30



Tomahawk Ribeye <i>On-the bone 40-ounce Ribeye Steak, with the entire rib bone left. The long bone is French-trimmed, leaving an amazing presentation</i>	85
Lamb Chops <i>Two extra thick, hand cut double chops; char-broiled to your taste</i>	33
ADD 3 Giant Shrimp to any entrée	8

 **Sable's Steak Splashes** 
Garlic herb butter
Red wine reduction sauce
Hollandaise sauce
Steak salt upon request : Truffle salt, Herb salt, Cajun salt

To Start

Shrimp and Crab Cocktail	9
<i>Served with spicy cocktail sauce</i>	
Crab Cakes	9
<i>Delicately seared lump crab cakes</i>	
Scallops Avocado	9
<i>Pacific scallops grilled and served with luxurious California avocados</i>	
Crab and Artichoke Dip	9
<i>Creamy and cheesey dip served with crostinis</i>	
Thick Cut Bacon	12
<i>Smoked thick cut bacon served with citrus bourbon glaze, fried brussel sprouts, bleu cheese crumbles, tomato chutney, and orange segments</i>	
Bouillabaisse	18
<i>France's classic Mediterranean seafood soup served with mussels, shrimp, and scallops</i>	

Soup & Salad

Traditional French Onion Soup	6
Lobster Bisque	7
Sable Seasonal Salad - <i>Mixed green, seasonal fruit</i>	7
Wedge Salad - <i>iceberg lettuce wedge served with gorgonzola and bacon</i>	7
Classic Caesar - <i>served with shaved parmesan, garlic croutons</i>	7

Signature Side Dishes

Mushroom Medley	6
Broccoli Gratin Parmesan	6
Cheesy Layered Hearth Potatoes	6
Corn Crème Brulee	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
<i>Steamed and served with drawn butter and lemon</i>	
Whole Live Maine Lobster and Petite Filet	Market Price
<i>Steamed and served with drawn butter and lemon and a petite filet</i>	
Lobster Tail and Petite Filet	35
<i>Maine Lobster Tail served with drawn butter and lemon and a petite filet</i>	
Lobster Tail and T-Bone Steak	36
<i>Maine Lobster Tail served with 16 ounce T-Bone Steak</i>	
Lobster Tail and Crab Cake	29
<i>Maine Lobster Tail served with drawn butter and lemon with a lump crab cake</i>	
Lobster and Seafood Linguine	32
<i>Maine Lobster Tail sautéed with shrimp and scallops over linguine</i>	
Grilled Salmon	21
<i>Fresh Pacific salmon</i>	

