ENTRÉES

cafe Mirage GRILL & LOUNGE

Entrées

All entrees are served with your choice of Organic mesclun or Caesar salad.
Substitute to a gourmet salad or regular soup 2.00

New York Striploin Steak 10 oz.
Grilled to perfection, served with wild mushroom ragout, steamed seasonal vegetables and either baked potato or Yukon gold garlic mashed potatoes. 25.00

Steak frites 10 oz.
New York Striploin marinated in sesame Thai sauce served with sweet potato fries. 27.00

Biftec Caliente 10 oz.
New York Striploin marinated in spicy chipotle onion sauce accompanied with shrimp skewer, steamed seasonal vegetables and either baked potato or Yukon gold garlic mashed potatoes. 32.00

Beef tenderloin medallions
Grilled to perfection, served with a mushroom ragout accompanied either baked potato or Yukon gold garlic mashed potatoes. 30.00

Rib eye steak 12oz.
Grilled to perfection, served with a peppercorn sauce, steamed seasonal vegetables and either baked potato or Yukon gold garlic mashed potatoes. 29.00

Veal Chop
14 oz french cut veal chop, grilled to perfection served with our garlic rosemary demi-glaze and Yukon Gold garlic mashed potatoes. 32.00

M Mixed Grill
One skewer each of grilled chicken breast, succulent Tiger shrimp and juicy lamb served on a bed of rice with a side Greek salad. 25.00

Grilled Chicken Breast
Grilled boneless chicken breast marinated in sundried tomato sauce served with steamed vegetables and either baked potato or Yukon gold garlic mashed potatoes. 17.00

M Tuscan Chicken
Pan-seared herbed chicken breast in a white wine cream sauce with oven-roasted garlic and roasted red peppers. Served with steamed vegetables and either baked potato or Yukon gold garlic mashed potatoes. 18.00

Chicken Supreme
Chicken breast supreme served on a bed of sweet potato fries with our signature garlic sauce. 19.00

Pan-Seared Dill Salmon
Juicy salmon fillet with fresh dill butter served with rice and steamed seasonal vegetables. 19.00

Grilled Salmon
Atlantic salmon steak marinated in sundried tomato sauce. Served with organic mesclun greens and steamed seasonal vegetables. 18.00

Aguar Diente
Juicy salmon filet in our chipotle sauce served on a bed of spinach, roasted peppers, sautéed onions topped with our creamy goat cheese. 22.00

M Ocean Harvest
Oven-baked sea bass fillet served with our signature creamy white wine, rice, baby shrimp, julienned vegetables and steamed spinach. 19.00

Grilled Halibut steak
Served with fresh rocket arugula, topped with a white bean,and black olive caper salsa. 32.00