



## STARTERS

cafe  
*Mirage*  
GRILL & LOUNGE

### Appetizers

#### Smoked Salmon Platter (serves two)

Smoked Norwegian salmon served with whole-wheat pita wedges. Accompanied by roasted vegetables, roasted bell peppers. 15.00  
Each additional person add 6.00

#### Antipasti (serves two)

Bocconcini pearls, Prosciutto, tomato wedges, black olives. 15.00  
Each additional person add 5.00

#### *M* Pita and Dip (serves two)

Whole-wheat pita wedges served with one of our chef's spreads. Choose from roasted red pepper, hummus, baba ghanouj, ancho-chipotle or spinach dip. Garnished with crudité's and organic lettuce drizzled with house Balsamic vinaigrette. 11.00  
Each additional person add 4.00

#### Bistro Dips

Your choice of our house baba ghanouj, red pepper, hummus, ancho-chipotle or spinach dips. 5.00

#### Vegetarian Thai Spring Rolls

Crispy rolls filled with crunchy vegetables. Served with plum sauce. 6.00

#### European Bruschetta

Fresh tomatoes, extra virgin olive oil, red onion, shredded fresh basil and garlic on a toasted baguette, topped with feta cheese. 9.00

#### Shrimp Cocktail

Chilled Tiger shrimp encircle a bowl of our signature cocktail sauce. 11.00

#### Bistro Buffalo Wings

Our house chicken wings crisped to perfection. Served with carrots, celery and your choice of sauce: Mirage BBQ, Honey Garlic, Mild, Medium or Hot.  
1 lb - 10.00  
2 lb - 18.00

#### Pueblo Nachos

Crispy tortilla chips topped with melted cheddar and mozzarella cheeses, jalapeños, and fresh tomatoes. Served with house salsa and fresh sour cream. 12.00  
With sliced roast chicken breast 4.00  
With chili con carne add 4.00

#### *M* Pita Pizza

Whole-wheat pita topped with our signature tomato-basil sauce, grilled chicken breast and roasted red pepper. 8.00

#### *M* Quesadilla con Pollo

Grilled tortilla stuffed with roast chicken, diced fresh tomatoes, green pepper, jalapeños, caramelized onions, mozzarella and cheddar cheese. Served with house salsa and fresh sour cream. 10.00

#### Frites de Patates Douce

Sweet potato fries piled high served with our tangy chipotle sauce. 9.00

#### Chicken Fingers

Homemade chicken breast tenders served with plum sauce for dipping and your choice of small Caesar, mesclun greens or fries. 11.00

### Soupe du Jour

#### Soupe du Jour

Fresh, local produce inspires our chef to a new daily creation. Served with a dinner roll. 5.00

#### Chili con Carne

Thick and hearty. 6.00



# SALADS & BURGERS



## Gourmet Salads

### Organic Mesclun Greens

Tossed in house Balsamic vinaigrette, with tomato wedges. Regular 9.00 Side 6.00

### Bistro Caesar

Crisp romaine lettuce, baguette croutons, and our chef's original creamy, zesty Caesar dressing. Regular 9.00 Side 6.00

### Bistro Greek Salad

Crisp hearts of romaine, fresh bell peppers, cucumber, red onion and ripe tomatoes tossed in creamy Greek dressing, topped with feta. Regular 10.00 Side 7.00

### Traditional Greek Salad

Crisp hearts of romaine, fresh bell peppers, cucumber, red onion and ripe tomatoes tossed in our traditional Greek dressing, topped with feta. Regular 10.00 Side 7.00

### M Tuna Salad

Flaked Albacore tuna and chopped celery tossed in tangy house mayonnaise. Served atop organic mesclun greens. 11.00

Enjoy a tender boneless chicken breast, smoked salmon, new york steak or salmon filet with your salad selection.

- Add Chicken Breast 4.00
- Add 6oz NY Steak 7.00
- Add Smoked Salmon 6.00
- Add 6 oz Salmon Filet 6.00

## Specialty Salads

### Arugula Salad

Fresh Arugula salad topped with a white bean, tomato, mango, black olives and caper salsa with a rice wine vinaigrette dressing. 14.00

### Chicken Caesar

Our Bistro Caesar, topped with a herbed breast of boneless grilled chicken. 13.00

### M Smoked Salmon Salad

Smoked Norwegian salmon slices, red pepper, red onions and ripe tomatoes on Balsamic-tossed organic mesclun greens. 14.00

### M Greek Chicken Salad

Our Traditional Greek, topped with a herbed breast of boneless grilled chicken. 15.00

### Sesame Thai Chicken Salad

Diced chicken breast, fresh bell peppers, shredded carrots, scallions and organic baby greens drizzled with creamy sesame Thai dressing. 11.00

### Mediterranean Spinach Salad

Spinach, Feta, strawberries, red onion, diced tomatoes in vinaigrette. 12.00

## Burgers

All our burgers are served with a side of fries or salad.

### M Bistro Burger

Handmade on the premises from Grade AAA local beef. Served on a toasted bun. 11.00  
Add Swiss or cheddar cheese 1.00  
Add Smoked bacon 1.00

### M Shepherd's Burger

Handmade, goat-cheese-stuffed patty with roasted red peppers and sautéed onions on a toasted bun. 14.00

### M Spicy Adobe Burger

Tangy pepper jack cheese, house chipotle sauce, onion, lettuce and tomato served on a toasted bun. 14.00

### Portobello Mushroom Burger

Sautéed pepper, onions, tomato and our special spread of roasted red pepper blended with creamy feta cheese served on a toasted bun. 14.00