

Le Mirage

Authentic Lebanese Appetizers

Housemade Grape Leaves (6)
(v) \$8

Housemade Hummus with Pita
(v) \$6

Housemade Hummus with Vegetables
(v) \$9

Baba Ghannouj with Pita (v)
Housemade fire roasted eggplant
dip \$8

Le Mirage 120 (v)
Housemade Hummus, cucumber, carrots,
celery, feta cheese and olives \$13

Authentic Taboule Salad (v)
Fresh parsley, diced tomatoes, onions and
cracked wheat, tossed with a lemon mint oil
dressing \$8

Le Mirage Signature Salads

With Grilled Chicken add \$4.00

Classic Garden Café (v)
Mixed greens, tomatoes, red onions,
cucumbers and olives with a housemade
balsamic dressing \$6

Fattoush Salad (v)
Romaine lettuce, diced tomatoes, onions,
cucumbers, parsley and toasted pita bread,
tossed with a lemon garlic mint & olive
oil dressing \$7 with feta \$9 with
chicken \$11

Antipasto
Black Forest ham, genoa salami, provolone
cheese, lettuce, tomatoes, red onions,
artichokes, peppercini peppers and black
olives, tossed with a house Italian dressing
\$11

Vegetable Delight (v)
Roasted eggplant, zucchini, red peppers,
onions, mushrooms, over mixed greens
with a housemade balsamic vinaigrette
\$10

Chicken Caesar Salad
Ribbons of romaine lettuce and croutons,
tossed with Caesar dressing \$9

Le Mirage Salad (v)
Mixed Greens topped with walnuts, crumbled
blue cheese and cranraisins, tossed with
housemade balsamic dressing \$9

Grilled Fresh Salmon Salad (v)
Mixed greens garnished with diced tomatoes
and lightly tossed with lemon garlic mint
olive oil dressing \$12

Pear & Walnut Salad (v)
Mixed greens & gorgonzola cheese,
tossed with a housemade balsamic
dressing \$9

Caprese (v)
Mixed greens, topped with fresh mozzarella,
tomato and fresh chopped basil, with a
housemade balsamic dressing \$10

Hot Grilled Panini

Served on an Italian roll with a garden salad
\$9 each

Portabella Mushroom Panini (v)
Fresh mozzarella cheese, portabella
mushrooms, sautéed onions, and
chopped basil drizzled with
housemade balsamic dressing

Italian Sausage Panini
With roasted peppers

Fresh Roasted Vegetable Panini (v)
With eggplant, zucchini, red peppers
mushrooms, onions and provolone
cheese

Mediterranean Roll -Ups

Served with a garden salad
\$9 each

Grape leaves & Hummus (v)
Chicken Caesar
Garlic Chicken

Roasted Veggie & Housemade Hummus (v)
Greek (With chicken, lettuce, tomato, onions,
black olives and feta cheese)

Authentic Italian Dishes

Housemade Eggplant Lasagna, Hand Cut (v)
5 layers of fresh eggplant and a blend of ricotta
and mozzarella cheese \$16

Sausage or Chicken Cacciatore
Sautéed with peppers, onions and mushrooms, served
over penne pasta with a housemade marinara sauce \$16

**BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER
IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY**

B.Y.O.B. I.D. REQUIRED

Le Mirage

Signature Pasta Dishes

Served with penne pasta and a salad

Chicken & Shrimp Casablanca

Sauteéd in a creamy tomato sauce with fresh basil, romano cheese and red pepper flakes \$18

Chicken Le Mirage

Sauteéd chicken with walnuts in a gorgonzola cream sauce \$17

Shrimp and Scallop Bianca

Sauteéd with fresh red peppers and baby spinach in our creamy marinara sauce \$19

Chicken Florentine

Sauteéd chicken with baby spinach and feta cheese scampi style \$17

Chicken Capri

Sauteéd chicken, sundried tomatoes and spinach scampi style \$17

Mediterranean Shrimp

Sauteéd Shrimp with diced tomato, feta cheese scampi style \$18

Veal

Served with penne pasta and a salad

Veal Marsala

Sauteéd veal, mushrooms in marsala wine sauce with a touch of cream \$18

Veal Parmesan

Topped with marinara sauce. \$18

Veal Piccata

Sauteéd chicken, capers, and lemonbits in a lemon butter wine sauce \$18

Chicken

Served with penne pasta and a salad

Chicken Marsala

Sauteéd chicken, mushrooms in marsala wine sauce with a touch of cream \$16

Chicken Parmesan

Topped with marinara sauce \$16 with fresh Eggplant \$18

Chicken Piccata

Sauteéd chicken, capers, and lemonbits in a lemon butter wine sauce \$16

Beef

Served with a salad

Sirloin Steak

Grilled to your liking with choice of mashed potatoes or rice pilaf and fresh vegetables \$18

Sirloin Tips

Grilled tips then sauteéd with peppers, onions, and mushrooms in a wine sauce and served over rice pilaf \$17

Surf N' Turf

Grilled sirloin steak with two jumbo stuffed shrimp served with rice pilaf and fresh vegetables \$20

Seafood

Served with a salad

Grilled or Baked Wild Caught Swordfish

Finished in a lemon butter wine sauce with rice pilaf and fresh vegetables \$18

Baked Stuffed Haddock

With a crabmeat stuffing, served with rice pilaf and fresh vegetables \$17
Plain stuffing \$15

Baked Stuffed Jumbo Shrimp

With a crabmeat stuffing, served with rice pilaf and fresh vegetables \$19

Haddock Picatta

Sauteéd with black olives, diced tomatoes, and capers, served with rice pilaf and fresh vegetables \$17

Fresh Baked Stuffed Salmon

With a crabmeat stuffing, served with rice pilaf and fresh vegetables \$19

Grilled or Baked Salmon

Served with rice pilaf and fresh vegetables \$17

Authentic Middle Eastern Cuisine

Shish Kabob

Marinated beef tenders with onions and peppers, served with rice pilaf and a side salad or fresh vegetables \$17

Chicken Kabob

Marinated chicken tenders with onions and peppers, served with our housemade rice pilaf and a side salad or fresh vegetables \$16

Chicken Port Saïid

Sauteéd chicken with mushrooms in a lemon garlic butter sauce served over housemade rice pilaf with a side salad \$16

Baked Kibbie

Served with our housemade rice pilaf, fresh vegetables and a side salad \$13

Baked Kibbie w/ Fattoush Salad

With feta \$12

Beef Port Saïid

Sauteéd beef with mushrooms in a lemon garlic butter sauce served over housemade rice pilaf with a side salad \$17