

MIRAGE DINNER SPECIALS

NOT AVAILABLE FOR TAKEOUT

**INCLUDES: SOUP OR SALAD, STUFFED CABBAGE, CHICKEN LIVER,
BAKED CLAMS, STUFFED MUSHROOMS, CHICKEN FINGERS OR BUFFALO WINGS
ENTREE, POTATO, VEGETABLE & DESSERT (STRAWBERRY CHEESECAKE OR YOGURT 2.00 EXTRA)
COLE SLAW, PICKLES, MACARONI SALAD OR CHICK PEAS
ASSORTED BREAD BASKET & BUTTER**

\$24.95

FISH & SEAFOOD

New! BROILED NORWEGIAN SALMON, Lightly Blackened
TILAPIA, Broiled & Seasoned
RED SNAPPER, Broiled with Olive Oil & Lemon Sauce
ORANGE ROUGHY, Broiled, Cajun Style
BABY BLUE FISH, Broiled & Seasoned
BROILED STUFFED FILET, with Crabmeat or Spinach & Feta (1 piece)
SEAFOOD AU GRATIN, Served over a Bed of Rice
STUFFED MUSHROOMS & STUFFED CLAMS, Served over a Bed of Rice or Potato & Vegetable
New! CHARCOAL BROILED TUNA STEAK, Served over Brown Rice, Topped with Onions & Mushrooms

POULTRY & BEEF

PRIME FILET MIGNON (10 oz.), Served with Mushroom Caps & Onion Rings
BROILED CHOPPED STEAK, Served with Mushrooms & Onions
SAUTÉED CALVES LIVER, with Onions and/or Bacon
BROILED SIRLOIN STEAK (14 oz.), Broiled to Your Liking
CHICKEN PARMIGIANA, Served with Linguine or Fettuccini Alfredo
BROILED HALF CHICKEN, GREEK STYLE, Topped with Lemon, Oregano & Garlic
SAUTÉED CHICKEN SCAMPI, Served with Linguine or Potato & Vegetable
B.B.Q. CHICKEN & RIBS, Made on the Charcoal
BROILED SINGLE VEAL CHOP, Topped with Peppers & Onions
VEAL SORRENTINO, Topped with Fresh Tomato Sauce & Mozzarella Cheese
VEAL PARMIGIANA, Served with Linguine or Fettuccini Alfredo



PASTA SPECIALS

PENNE VODKA or PENNE with SUN-DRIED TOMATOES & BROCCOLI
ANGEL HAIR PRIMAVERA, with Broccoli, Carrots, Zucchini, Cauliflower, Olive Oil & Garlic
BAKED ZITI, with a Fresh Tomato Sauce, Topped with Mozzarella
PENNE A LA MIRAGE, with Chicken, Sausage & Broccoli
FETTUCCINE ALFREDO, with Nova Lox & Green Peas

— NO SUBSTITUTIONS PLEASE —



We don't mind people sharing their meal. We encourage it by giving you a nice portion. But we do have a requirement that everyone at the table meet a \$2.50 minimum for lunch and a \$3.00 minimum for dinner.
(Suggestions: extra vegetable, house salad, yogurt, etc.)

— No Exceptions Please —

Thank You & Enjoy!
Bobby & Billy



CHEF'S SPECIALS

DINNER INCLUDES: SOUP, SALAD, POTATO & VEGETABLE
COMPLETE DINNER INCLUDES: SOUP, SALAD, APPETIZER, POTATO & VEGETABLE,
DESSERT & BEVERAGE FOR AN ADDITIONAL \$5.00
APPETIZERS: STUFFED CABBAGE, CREAMED HERRING, CHICKEN LIVER,
STUFFED CLAMS, GEFILTE FISH, STUFFED MUSHROOMS,
CHICKEN FINGERS OR BUFFALO WINGS

MONDAY'S SPECIALS

SOUPS: *Vegetable or Cream of Turkey* / VEGETABLES: *Cauliflower, Spinach & Rice or Mushroom Barley*
CHICKEN A LA KING, in White Wine Sauce, served over Rice 15.50
CHICKEN GRECO, Baked in Garlic & Herbs with Browned Potato & Vegetable 16.50

TUESDAY'S SPECIALS

SOUPS: *Yankee Bean or Lentil* / VEGETABLES: *Escarole, Spinach & Rice or Stewed Mushrooms*
BAKED CHICKEN with Herbal Tomato Sauce, served over Rice 16.50
VEAL & PEPPERS, over Rice 17.50

WEDNESDAY'S SPECIALS

SOUPS: *Minestrone or Tomato Rice* / VEGETABLES: *Fried Cauliflower, Spinach & Garlic or Sautéed Beans*
ROAST BRISKET OF BEEF with Potato Pancake & Vegetable 18.50
BEEF GOULASH over Buttered Noodles 17.50
BOILED BEEF FLANKEN with Boiled Potato & Fresh Vegetables in a Pot 17.50

THURSDAY'S SPECIALS

SOUPS: *Split Pea or New England Clam Chowder* / VEGETABLES: *Escarole, Spinach & Rice or Brussel Sprouts*
CORNED BEEF & CABBAGE with Boiled Potato 16.95
IRISH LAMB STEW 17.50

FRIDAY'S SPECIALS

SOUPS: *Lobster Bisque or Chicken Noodle* / VEGETABLES: *Stewed Zucchini or Creamed Spinach*
PRIME RIB OF BEEF, Au Jus, with Potato & Vegetable 24.95
BRAISED LAMB SHANK with Orzo or Potato & Vegetable 18.50
ROAST LEG OF LAMB with Mint Jelly 18.95
ROASTED CHICKEN with Stuffing & Gravy 16.50
BRAISED SHORT RIBS OF BEEF 16.50

SATURDAY'S SPECIALS

SOUPS: *Mushroom Barley or Lobster Bisque* / VEGETABLES: *Stewed Zucchini, Creamed Spinach or Brussel Sprouts*
BEEF GOULASH over Buttered Noodles 17.50
BRISKET OF BEEF with Potato Pancake & Vegetable 18.50
PRIME RIB OF BEEF, Au Jus, with Potato & Vegetable 24.95
ROAST LEG OF LAMB with Mint Jelly 18.95
BRAISED LAMB SHANK with Orzo or Potato & Vegetable 18.50

SUNDAY'S SPECIALS

SOUPS: *Cream of Turkey or Manhattan Clam Chowder* / VEGETABLES: *Stewed Zucchini, Creamed Spinach or Red Cabbage*
ROAST LEG OF LAMB with Mint Jelly 18.95
PRIME RIB OF BEEF, Au Jus, with Potato & Vegetable 24.95
BAKED HALF CHICKEN in Herbal Tomato Sauce over Rice 16.50
BRAISED LAMB SHANK with Orzo or Potato & Vegetable 18.50

DAILY HOUSE SPECIALS

MEAT & POULTRY

<p>TURKEY MEATLOAF 15.95 MEATLOAF 15.95 STUFFED CABBAGE 15.50 MARINATED GRILLED BREAST OF CHICKEN with Eggplant & Zucchini 18.50 CHICKEN KE-BOB over Rice with Vegetable & Garni 19.50 BEEF KE-BOB (Filet Mignon) 26.50 RIBS & BBQ CHICKEN 21.95</p>	<p>BROILED STUFFED CHICKEN, with Mushrooms, Crabmeat or Spinach & Feta Cheese 18.95 SPINACH PIE with Stuffed Artichoke, Mushrooms & Greek Salad 16.50 BRISKET OF BEEF with Potato Pancake & Vegetable 18.50 CALVES LIVER: Sautéed with Bacon & Onions 18.95 BROILED ROUMANIAN STEAK & GRILLED CHICKEN 24.95</p>
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SEAFOOD

<p>HIBACHI SHRIMP with Broccoli, Cauliflower, Carrots, Onions, Peppers & Teriyaki Sauce 26.95 BROILED SEAFOOD KE-BOB: Lobster, Scallops & Shrimp 27.95 STUFFED MUSHROOMS SCAMPI STYLE 16.95</p>	<p>SEAFOOD AU GRATIN: Salmon, Scrod, Halibut, Shrimp & Cheese 16.50 STUFFED SALMON with CRABMEAT 26.50 MINI LOBSTER TAILS (4) 30.95 SALMON & SHRIMP SCAMPI STYLE, over Rice 26.95 SHRIMP, SCALLOPS & BABY LOBSTER TAIL 28.95</p>
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GRILLED SALMON A LA MIRAGE: with Capers, Olives,
Scallions, Fresh Tomato Sauce & Garlic, served over
Linguine 26.95

TUNA A LA MIRAGE: Mesquite Style, with Crisp Onions
& Mushrooms, served over Rice 28.95

*We Reserve The Right To Add 18% Gratuity on Parties Of Six Or More On Checks Over \$50.00. Thank You.