

Entrée Choices

Please note: Some entrées will involve an additional cost, depending on the package you select.

Chicken Selections:

Baked Stuffed Chicken - *a large boneless chicken breast stuffed with our own delicious dressing and served with a rich, brown gravy*

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Chicken Piccata - *chicken gently sautéed with lemon, butter and capers*

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Chicken Marsala - *a boneless chicken breast sautéed with mushrooms and reduced with Marsala wine to a rich brown sauce*

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Chicken Francaise - *an egg-battered boneless chicken breast, sautéed to a light golden brown and topped with a white wine lemon butter sauce*

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Chicken Cordon Bleu - *a boneless breast of chicken stuffed with ham and Swiss cheese, breaded and baked to perfection*

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Chicken Parmesan - *a boneless breast of chicken floured and lightly breaded, sautéed to a golden brown, and topped with mozzarella and our own marinara sauce*

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Chicken Florentine - *a boneless chicken breast, egg-battered and sautéed to a golden brown, served on a bed of spinach with a garlic and white wine sauce*

Beef Selections:

Roast Prime Rib of Beef - *a thick cut of tender prime rib, slow roasted the old-fashioned way, and served with a natural homemade au jus.*

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Roast Top Sirloin of Beef - *tender beef sliced thin and served with a rich, brown gravy*

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London Broil - *marinated, grilled, sliced sirloin steak with a burgundy sauce*

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Sliced Filet of Beef - *a generous portion of sliced beef tenderloin, grilled and topped with your choice of: port wine reduction with fresh thyme, sun-dried tomato aioli, or compound butter with capers*

La-Mirage 111 Scrub Oak Rd., North Haven, CT 06473
Tel: (203) 239-1961 or (203) 269-9721 Call for an appointment today!

Fish Selections:

Baked Stuffed Filet of Sole - *prepared with our own special seafood stuffing and topped with a seafood bisque*

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Sole Amandine - *baked in a lemon-butter sauce and covered with slivered almonds*

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Baked Stuffed Shrimp - *large shrimp stuffed with our own house-made seafood dressing*

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Twin Stuffed Lobster Tails - *North Atlantic lobster tails stuffed with our delicate seafood Marymount*

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Seared Wild Salmon - *topped with caramelized Bermuda onions and a sherry cream sauce*

Veal Selections:

Veal Piccata - *pounded and lightly floured, sautéed with lemon, white wine and capers, then finished with butter*

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Veal Marsala - *seasoned then sautéed with fresh mushrooms and reduced with Marsala wine and a rich house-made brown sauce*

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Veal Francaise - *egg-battered veal, pan-fried to a light golden brown, finished with a white wine lemon butter sauce*

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Veal Parmesan - *veal cutlet breaded and pan-fried, topped with an oven-roasted pomodoro sauce and smothered with shredded mozzarella*

Pork Selections:

Grilled Stuffed Pork Chop - *grilled boneless pork chop stuffed with house-made sweet potato, corn bread and savory sausage stuffing, then topped with a light cream sauce*

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Roast Pork Loin - *slow-roasted pork loin seasoned to perfection and served with caramelized apple sauce*