

Menu

DINNER MENU

EDAMAME

\$11

Steamed soybeans, sea salt.

PEI MUSSELS

\$22

Mussels steamed with garlic and white wine, served with garlic bread.

MEDITERRANEAN PRAWNS

\$21

5 Tiger prawns in a Sambuca sauce.

DEEP FRIED PICKLES

\$13

Lightly breaded dill pickle wedges fried until golden brown. Served with our delicious magic sauce.

BAM-BAM SHRIMP

\$21

Crispy shrimp tossed in spicy aioli, served over our homemade coleslaw.

MIRAGE CHICKEN WINGS

Our wings are the best in town, and they are made fresh daily. Presented with veggies and ranch dip. Each order of crispy wings is tossed in your choice of our homemade sauce.

Single Order \$18 | Double Order \$30

CHOOSE YOUR FLAVOUR:

Carolina Mustard, Mango Sweet Chili, Cajun, Smokey BBQ, Honey Garlic, Hot, Lemon Pepper, Salt & Pepper, or Tokyo Teriyaki

CALAMARI BITE

\$20

Sea salt & peppercorn, served with Tzatziki sauce.

QUEBEC CHEVRE

\$20

Mild Quebec goat cheese infused with fresh rosemary, pink peppercorn, olive oil, and topped with balsamic reduction. Served with ciabatta baguette.

CLASSIC BRUSCHETTA

\$16

Roma tomatoes, fresh basil and jalapenos seasoned and marinated in extra virgin oil, served on toasted bread.

SOUPS FROM SCRATCH

SOUP OF THE MOMENT

Fresh ingredients and Chef's expertise.

Starter \$9 | Entrée \$13

THAI SOUP

Experience Thai culinary excellence in a bowl with our zesty coconut lemongrass and a variety of fresh ingredients.

Starter \$9 | Entrée \$13

FRESH GREENS

ORGANIC GREENS SALAD

Tossed with sundried cranberries, toasted almonds, feta cheese & our own honey balsamic vinaigrette.

Starter \$10 | Entrée \$15

SIGNATURE CAESAR SALAD

Baby romaine hearts tossed in our homemade creamy Caesar dressing with baked olive oil & herb croutons, finished with Grana Padano parmesan cheese.

Starter \$10 | Entrée \$15

NAPA VALLEY SALAD

Mixed baby greens with grape tomatoes, candied pecans, feta, mandarin, and our famous passion fruit vinaigrette.

Starter \$10 | Entrée \$15

ADD THE FOLLOWING ENHANCEMENTS TO YOUR SALAD:

Grilled Chicken \$10 | Mediterranean Prawns \$10

Grilled Salmon \$10

BURGERS & GOURMET SANDWICHES

All Burgers and Sandwiches are served with your choice of fries, soup, Caesar salad, Napa Valley salad, or Organic salad.

ADD THE FOLLOWING ENHANCEMENTS:

Sweet Potato Fries or Onion Rings or Poutine \$3

❖ Gluten-free bread available upon request for burgers & gourmet sandwiches

PRIME RIB CHEDDAR BURGER

\$23

Made in-house, served with Canadian bacon, lettuce, tomato, red onion, BBQ sauce, mayonnaise & cheddar cheese on a brioche bun.

BISON BURGER

\$25

Lean Bison patty, lettuce, tomato, mayonnaise and red onions on a brioche bun.

BRISKET SANDWICH

\$25

Slow-cooked seasoned brisket shredded and prepared for tantalizing barbeque sandwiches. We add a house-made apple slaw that sets this recipe apart, served warm on a brioche bun with maple Dijon sauce & real Swiss cheese.

BBQ CHICKEN BURGER

\$22

Smokey barbecue grilled chicken, cheddar cheese, lettuce, tomatoes, red onion & mayonnaise served on a brioche bun.

BLT SANDWICH

\$18

Our generous BLT is made with sourdough Panini bread and spread with creamy mayonnaise. Crunch into stacks of crispy bacon, fresh salad leaves and juicy Roma tomatoes.

VEGAN BURGER

\$20

This umami-rich burger unabashedly attempts to imitate a beef burger in flavour, texture, and appearance loaded with sautéed mixed mushrooms, lettuce, tomato, red onion, and hummus on a bun.

ORIGINAL CHICKEN TENDERS

\$19

A favourite among young and old alike, our Chicken Tenders get their name from the actual cut of tender, all-natural, whole white meat we so proudly use. Served hot and crispy golden brown with your choice of plum sauce or maple Dijon dipping sauce.

TACOS

\$22

Three soft tacos with your choice of protein, coleslaw, corn salsa and chipotle sauce.

ENTREE

All entrées are served with fresh seasonal vegetables and your choice of fries, Yukon garlic mashed potatoes, baby red potatoes, jasmine rice, soup, Organic salad, Caesar salad, or Napa Valley Salad.

ADD THE FOLLOWING ENHANCEMENTS:

Double Vegetables \$5 | Sweet Potato Fries or Onion Rings or Poutine \$5

AAA ALBERTA BEEF NEW YORK STEAK

28-day aged NY steak seasoned and grilled to your liking & complimented with a drizzle of peppercorn sauce.

8 oz \$35 | 10 oz \$40

ADD THE FOLLOWING ENHANCEMENTS:

Prawns \$10 | Chorizo \$10 | 8 oz Lobster Tail \$45

T-BONE STEAK \$50

16 oz succulent, flavourful cut with tender fillet mignon and marbled New York strip, grilled to perfection. Served with your choice of sides.

NATURAL RAISED ELK TENDERLOIN (SEASONAL) \$50

8 oz of the most tender cut, lightly seasoned and grilled to your desire, complimented with cranberry sage sauce.

GRILLED SALMON \$40

8 oz grilled Atlantic salmon fillet, topped with exotic tequila lime fruit salsa.

PORCINI CHICKEN \$30

8 oz chicken breast topped with portobello & wild mushrooms in a delicate thyme sauce.

RACK OF LAMB \$45

Grilled to your liking & complimented with a drizzle of peppercorn sauce.

ST. LOUIS RIBS

Lean spareribs smoked with Okanagan apple wood chips, smothered in your choice of Carolina Mustard, Mango & Sweet Chili, Honey Garlic, Smokey BBQ, or Hot.

Full Rack \$40 | Half Rack \$28

HUNTER PLATTER \$160

Family-style bowl of Caesar salad, smoked brisket, BBQ chicken, St. Louis ribs, rib ends, our famous dill pickles, corn on the cob, served with baked beans, French fries and fresh seasonal vegetables. This feeds 4 and is a great way to sample all of our house-smoked meats.

Mirage size it for 8 people \$290

GOURMET SEAFOOD PLATTER (ENOUGH FOR TWO) \$200

Two lobster tails, snow crab legs, tiger prawns, salmon, breaded shrimp & scallops. Served with a choice of potato or rice or fries & corn on the cob and fresh seasonal vegetables.

INDIAN BUTTER CHICKEN \$25

Authentic in-house made sauce of butter, spices, tomato, and ginger-garlic mix with pieces of chicken breast served with naan bread & jasmine rice garnished with cilantro.

TUNA POKE BOWL \$25

Seasoned tuna, rice, avocado, orange masago, cucumber, lettuce, green onion, mango, ponzu sauce, wasabi mayo, teriyaki sauce, Japanese spices, sesame & nori.

VEGETARIAN:

Served with Tofu \$20

PASTAS

All pastas are served with garlic bread and parmesan cheese.

WILD MUSHROOM CHICKEN FETTUCCINI \$27

Topped with a delicate thyme & porcini mushroom cream sauce finished with Parmesan cheese and fresh cracked black pepper.

EAST COAST LOBSTER FETTUCCINI \$28

100% Real lobster meat sautéed with onions and garlic and red bell pepper in a rich delicate cream sauce and garnished with fresh Parmesan cheese.

❖ Vegetarian and gluten-free options available upon request

KUNG PAO \$23

Fresh udon noodles & seared vegetables tossed in a spicy fresh ginger soy sauce topped with roasted peanuts.

Grilled Chicken \$10 | Tiger Prawns \$10

DESSERT

DEATH BY CHOCOLATE BROWNIE \$11

Hot fudge brownie complimented by our rich homemade Nutella ice cream with European Cadbury chocolate sauce.

THE MOUNTAIN CHOCOLATE (ENOUGH FOR TWO) \$18

Layers of moist chocolate cake filled and wrapped with chocolate fudge icing with whipped cream and European Cadbury chocolate sauce.

CREME BRULEE \$11

A rich vanilla cream flavour with candied sugar.

STRAWBERRY CHAMPAGNE CHEESECAKE \$11

Gluten-free.

CHEF'S FEATURE

Ask your server for details on our chef's creation.