

Mirela's

APPETIZER

Tuna Tartare

Ahi tuna, avocado, sesame oil, served with garlic crostini

or

Beef Carpaccio

Served with Parmesan shavings and balsamic reduction

or

Spinach and Arugula Salad

Strawberries, orange, goat cheese, olive oil, and balsamic

MAIN COURSE

Grilled Platter for Two

Cowboy ribeye, two lamb chops, two lobster tails, served with a choice of potatoes and a red wine reduction

or

Filet Mignon and Shrimp

6 oz filet mignon with two grilled tiger shrimp, served with mashed potatoes and a red wine reduction

or

Seafood Linguini

Maritime lobster, scallops, and clams with linguini in a white wine, butter, and garlic sauce

DESSERT

Chef's Dessert

Coffee and Tea

\$95/person