

# DINNER MENU

## Soup & Appetizers

Soup Du Jour	Cup	4.15	Bowl	8.30
Scalloped Bouchée	<i>Sautéed scallops in pastry shell with garlic cream sauce</i>			10.45
Shrimp Cocktail	<i>Jumbo shrimp with homemade horseradish sauce</i>			9.45
Halloumi Cheese	<i>Grilled Halloumi cheese with tomatoes and olive oil</i>			9.45
Baba Ghanouj	<i>Roasted eggplant, tahini, lemon juice, pita bread</i>			6.45
Bel Ami's Artichoke Dip	<i>Artichoke, spinach, three cheese blend, house croutons, and pita crisp</i>			7.80
Hummus	<i>Garbanzo beans, tahini, lemon juice, pita bread</i>			6.20

## Lights

Viennese Salad	<i>(Mixed greens with feta cheese, Cornichon, tomatoes with tangy Viennese dressing)</i>			
Caesar Salad	<i>(Crisp romaine mixed, homemade dressing topped with parmesan and tomato mix)</i>			
Fattoush Salad	<i>(Mixed greens, tomatoes, onions, cucumbers, pita crisps, with our Fattoush dressing)</i>			
With: —	Chicken \$ 15.20	*Salmon \$ 19.20	*Shrimp \$ 19.90	*Tilapia \$ 17.10

## Specialties

*Chicken and Shrimp Au Poivre	19.20
<i>Served with pepper corn sauce</i>	
*Chicken Curry	15.70
<i>Sautéed chicken, onion, leek, mushroom and vegetables in a light curry cream sauce over rice</i>	
*Seafood Mélange	17.80
<i>Shrimp, scallops, and salmon, onion, leek and mushroom in a lobster sauce over rice</i>	
*Grilled Liver and Onion	16.55
<i>Served with caramelized onion and veal glaze</i>	
*Shrimp Ravioli	17.70
<i>Stuffed cheese ravioli sautéed with shrimp, onions, leeks and mushrooms in a lobster cream sauce</i>	
*A La Nabil Shrimp and Chicken	16.65
<i>Sautéed chicken and shrimp, bell peppers, tomatoes, spinach, black beans onions, leeks, mushrooms and rigati pasta in a chili garlic cream sauce. New Orleans style</i>	
*Bel Ami Grilled Chicken	15.20
<i>Grilled marinated chicken with a fine herb garlic butter sauce</i>	
*Bel Ami Trio	19.95
<i>Beef medallion, chicken breast and jumbo shrimp with pepper corn sauce and red wine mushroom sauce</i>	

## *Specialties*

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*Filet Au Poivre	6 Oz. 24.75	8 Oz. 29.35
<i>Center cut tender loin with a five peppers sauce</i>		
*Filet Rossini	6 Oz. 25.75	8 Oz. 30.35
<i>Center cut tender loin with mushrooms cap, duck liver mousse with cognac and red wine sauce</i>		
*KC Delmonico		22.95
<i>12 oz KC strip grilled to your taste with diable sauce</i>		
*London Broil with Chasseur Sauce		18.40
<i>Grilled aged flank steak with French chasseur sauce (Shallots, white wine, tomatoes and parsley)</i>		
*Beef Tender A La Crème		18.40
<i>Sautéed beef tenders in olive oil with a lemon cream sauce over a bed of spaghetti</i>		
*Lemon Herb Salmon		19.20
<i>Grilled salmon filet in an old fashioned marinade</i>		
*Seafood Curry		17.80
<i>Sautéed shrimp, scallops and salmon with rigate pasta</i>		
*Grilled Tilapia		17.10
<i>Served with creamy sun dried tomato sauce</i>		
Braised Lamb Shank		24.40
<i>Slowly cooked lamb shank with vegetables over rice</i>		
Side Salad (Fattoush, Caesar, Viennese)		4.85

## *Beverages*

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Soft Drinks	2.75	Espresso	3.45
Coffee -- Ice Tea	2.75	Cappuccino	3.90
Perrier – S. Pellegrino	3.00	Latte	3.90

## *Dessert*

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Crème custard	<i>Made with Grand Marnier, topped with berry compote and served with biscotti, chef's special</i>	6.50
Apple & Pear Bread Pudding	<i>Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce</i>	6.45
	<i>Enjoy it a la Mode for an additional</i>	2.60
Gateau	<i>Ask your server for available options</i>	6.45
Baklava		4.85
Ice Cream		4.45

THANK YOU.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.