

DINNER MENU

APPETIZERS

SOUP DU JOUR	CUP	\$ 3.50	BOWL	\$ 7.00
HUMMUS				\$ 4.95
<i>PUREED GARBANZO BEANS AND TAHINI SAUCE SERVED WITH PITA BREAD, OLIVE OIL AND PINE NUTS</i>				
HALLOUMI CHEESE				\$ 6.25
<i>GRILLED HALLOUMI WITH ROMA TOMATOES AND OLIVE OIL</i>				
SHRIMP COCKTAIL				\$ 8.25
<i>JUMBO SHRIMP WITH HORSERADISH SAUCE</i>				
SCALLOPED BOUCHEE				\$ 6.50
<i>SAUTÉED SCALLOPS IN PASTRY SHELL WITH GARLIC CREAM SAUCE</i>				
BEL AMI'S ARTICHOKE DIP				\$ 5.75
<i>ARTICHOKES, SPINACH AND BLEND OF THREE CHEESES SERVED WITH TOASTED BREAD</i>				

SPECIALTIES

FATTOUCH SALAD WITH GRILLED CHICKEN	\$ 13.25
<i>MIXED GREENS, TOMATOES, CUCUMBERS, PITA CRISPS AND KALAMATA OLIVES IN A BALSAMIC VINEGAR DRESSING</i>	
FATTOUCH SALAD WITH GRILLED SALMON	\$ 15.95
<i>SAME AS ABOVE WITH GRILLED LEMON PEPPER SALMON</i>	
CHICKEN CURRY	\$ 14.70
<i>SAUTÉED CHICKEN IN A LIGHT CURRY CREAM SAUCE OVER RICE</i>	
SCALLOPED VEAL A LA CRÈME	\$ 18.70
<i>SAUTÉED VEAL TENDERS IN OLIVE OIL WITH A LEMON CREAM SAUCE OVER A BED OF SPAGHETTINI</i>	
SEAFOOD MÉLANGE	\$ 15.95
<i>SHRIMP, SCALLOPS, AND SALMON IN A LOBSTER SAUCE OVER RICE</i>	
GRILLED LIVER AND ONION	\$ 14.75
<i>SERVED WITH CARAMELIZED ONION AND VEAL GLAZE</i>	
SHRIMP RAVIOLI	\$ 15.85
<i>STUFFED CHEESE RAVIOLI SAUTÉED WITH SHRIMP, ONIONS, LEEKS AND MUSHROOMS IN A LOBSTER CREAM SAUCE</i>	
GRILLED TILAPIA	\$ 15.95
<i>SERVED WITH CREAMY SUN DRIED TOMATO SAUCE</i>	
CHICKEN AND SHRIMP A LA NABIL	\$ 15.85
<i>NEW ORLEANS STYLE WITH BELL PEPPERS, TOMATOES, MUSHROOMS, AND MOZZARELLA CHEESE IN A CHILI GARLIC CREAM SAUCE AND RIGATE PASTA</i>	

SPECIALTIES

BEL AMI GRILLED CHICKEN	\$ 13.95
<i>GRILLED MARINATED CHICKEN WITH A FINE HERB GARLIC BUTTER SAUCE</i>	
FILET AU POIVRE	\$ 21.25
<i>6 OZ TENDER LOIN WITH A FIVE PEPPER SAUCE SERVED OVER RICE</i>	
KC DELMONICO	\$ 20.95
<i>12 OZ KC STRIP GRILLED TO YOUR TASTE WITH DIABLE SAUCE (RED WINE SAUCE WITH SHALLOTS AND BLACK PEPPER)</i>	
FILET ROSSINI	\$ 26.50
<i>8 OZ CENTER CUT FILET WITH MUSHROOM CAP, TRUFFLE PATE AND RED WINE SAUCE</i>	
LONDON BROIL WITH CHASSEUR SAUCE	\$ 16.95
<i>GRILLED AGED FLANK STEAK WITH FRENCH CHASSEUR SAUCE (SHALLOTS, WHITE WINE, TOMATOES AND PARSLEY)</i>	
CRUSTED LEMON HERB SALMON	\$ 17.95
<i>GRILLED ALASKAN SALMON FILET IN AN OLD FASHIONED MARINADE</i>	
CHICKEN AND SHRIMP AU POIVRE	\$ 16.50
<i>SERVED WITH PEPPER CORN SAUCE</i>	
BRAISED LAMB SHANK	\$ 19.50
<i>SLOWLY COOKED LAMB SHANK WITH VEGETABLES OVER RICE</i>	
SMALL CAESAR OR FATTOUCH SALAD	\$ 3.50

BEVERAGES

SOFT DRINK	\$ 2.05	ESPRESSO	\$ 3.50
COFFEE OR TEA	\$ 2.05	CAPPUCCINO	\$ 4.00
PERRIER	\$ 2.50	LATTE / FLAVORS	\$ 4.00

DESSERTS

CREAM CUSTARD WITH MELBA SAUCE	\$ 5.25
<i>MADE WITH GRAND MARNIER, TOPPED WITH BERRY SAUCE AND SERVED WITH BISCOTTI. CHEF'S SPECIAL</i>	
APPLE AND PEAR BREAD PUDDING	\$ 4.75
<i>SERVED WITH MELBA SAUCE AND FRESH WHIPPED CREAM</i>	

OR MAKE YOUR SELECTION FROM OUR DISPLAY CASE

FRESH CAKES	\$ 4.75
FRESH PASTRIES	\$ 4.00
BAKLAVA	\$ 3.75

THANK YOU.