

# LUNCH MENU

## Soup & Appetizers

Soup Du Jour	Cup	3.40	Bowl	6.80
Shrimp Cocktail	Jumbo shrimp with homemade horseradish sauce			9.45
Halloumi Cheese	Grilled halloumi cheese with tomatoes and olive oil			9.45
Baba Ghanouj	Roasted eggplant, tahini, lemon juice, pita bread			6.45
Bel Ami's Artichoke Dip	Artichoke, spinach, three cheese blend, house croutons, and pita crisp			7.80
Hummus	Garbanzo beans, tahini, lemon juice, pita bread			6.20

## Salads

Broiled Chicken Salad	Tomatoes, onions and pickles over mixed greens			9.40	
Greek Spaghettini Chicken Salad	Pesto sauce, feta cheese, tomatoes, olives, red onions, parsley			9.40	
Southwest Chicken Salad	Mixed greens, tomatoes, corn, black beans, parmesan cheese, tortilla julienne			9.40	
Viennese Salad	Mixed greens with feta cheese, cornichon, tomatoes, onions, cucumbers				
Caesar Salad	Crisp romaine mixed, homemade dressing topped with parmesan and tomato mix				
Fattoush Salad	Mixed greens, tomatoes, onions, cucumbers, pita crisps, with our Fattoush dressing				
Any salad with:	*Chicken 9.40	*Salmon 11.75	*Shrimp 10.70	*Tilapia 9.65	*Beef 11.35

## Sandwiches

Turkey Caesar	Lean turkey and provolone cheese on <b>white OR wheat</b> hoagie with lettuce and tomato	8.90
*Grilled Tilapia	Seasoned grilled tilapia filet with tartar sauce and crisp lettuce on <b>white OR wheat</b> hoagie	9.45
Blackened Chicken	Grilled, served with provolone cheese lettuce, tomato and honey mustard dressing on bun	9.15
Pesto Ham and Cheese	Sliced smoked ham, Swiss cheese, mayo pesto dressing on a <b>white OR wheat</b> hoagie	8.90
Reuben Sandwich	Corned beef, Swiss cheese, sauerkraut, Thousand Island dressing on marble rye bread	9.05
Philly Cheese Steak	Sliced steak, peppers, onions, mushrooms on <b>white OR wheat</b> hoagie topped with melted mozzarella cheese	9.85
*Bel Ami Steak Burger	House made chopped Angus steak, cheddar cheese, bacon	8.75
California Veggie Burger	Black bean patty tomato, lettuce, avocado, provolone cheese	8.95

Sandwiches served with your choice of soup / pasta. § Or salad for \$ 0.75

## Signature Items

*Lemon Herb Salmon Filet	Grilled salmon in an old fashioned marinade topped with garlic butter, tomato mix	11.75
Chicken Bel Ami	Marinated grilled chicken with a herb garlic butter sauce	9.40
A La Nabil Shrimp and Chicken	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	9.65

## *Entrees*

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Beef Medallion Special	<i>Grilled tender cuts of beef served with sauce du jour</i>	11.35
*Chicken & Shrimp Au Poivre	<i>Grilled chicken and shrimp with five pepper corn sauce over rice</i>	10.70
Carbonara Cavatappi Chicken	<i>Bacon, peas, leeks, parmesan and Romano cheese in butter cream sauce</i>	9.10
Shawerma Platter	<i>Hummus or Baba Ghanouj, beef tips or chicken tips, onions with choice of : Fattoush, Caesar or Viennese</i>	10.45
Beef Hunter	<i>Tender beef tips, onions, leeks, and mushrooms in a lemon crème sauce over rice</i>	9.40
*Seafood Curry	<i>Sautéed shrimp, scallops and salmon with rigate pasta</i>	9.80
Chicken Ravioli	<i>Cheese filled ravioli sautéed with chicken, onions and mushrooms, parmesan in pomodoro sauce</i>	9.80
*Shrimp Ravioli	<i>Cheese filled ravioli sautéed with shrimp, onions, leeks and mushrooms, parmesan in lobster bisque</i>	10.70
*Seafood Pescatore	<i>Sautéed shrimp, scallops and salmon with spaghettini pasta onions, leek, mushrooms, spinach in a light marinara sauce</i>	9.80
*Shrimp Scampi	<i>Sautéed with just enough fresh garlic lemony crème sauce, lemon, over linguini pasta</i>	9.60
Sundried Tomato Cavatappi Chicken	<i>Sautéed chicken, onions, mushrooms, sundried tomatoes and cavatappi pasta in a creamy parmesan cheese sauce</i>	9.10
*Seasoned Grilled Tilapia	<i>Grilled tilapia with pesto garlic sauce served over rice</i>	9.65
Beef Stroganoff	<i>Sautéed tender beef tips with onions, mushrooms, parmesan and cavatappi pasta in a light sour cream sauce</i>	9.40
Side Salad (Fattoush, Caesar, Viennese)		3.85

## *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
Gâteau	<i>Enjoy it a la Mode for an additional</i>	2.60
Baklawa	<i>Ask your server for available options</i>	6.45
Ice Cream		4.45

# *Thank you.*

Please relay your allergies to our staff.

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