

# DINNER MENU

## Appetizers

Soup Du Jour	Cup	3.95	Bowl	7.90
Hummus				5.50
<i>Pureed garbanzo beans and tahini sauce served with pita bread, olive oil</i>				
Baba Ghanouj				5.75
<i>Roasted eggplant and tahini sauce served with pita bread</i>				
Halloumi Cheese				7.95
<i>Grilled halloumi cheese with tomatoes and olive oil</i>				
Shrimp Cocktail				8.95
<i>Jumbo shrimp with horseradish sauce</i>				
Scalloped Bouchee				8.95
<i>Sautéed scallops in pastry shell with garlic cream sauce</i>				
Bel Ami's Artichoke Dip				6.95
<i>Artichokes, spinach and blend of three cheeses served with toasted bread</i>				

## 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 \$ 14.50	*Salmon \$ 18.25	*Shrimp \$ 18.95	*Tilapia \$ 16.25

## Specialties

Chicken Curry	14.95
<i>Sautéed chicken in a light curry cream sauce over rice</i>	
Seafood Mélange	16.95
<i>Shrimp, scallops, and salmon in a lobster sauce over rice</i>	
*Grilled Liver and Onion	15.75
<i>Served with caramelized onion and veal glaze</i>	
Shrimp Ravioli	16.85
<i>Stuffed cheese ravioli sautéed with shrimp, onions, leeks and mushrooms in a lobster cream sauce</i>	
A La Nabil Shrimp and Chicken	15.85
<i>New Orleans style with bell peppers, tomatoes, mushrooms and mozzarella cheese In a chili garlic cream sauce and rigate pasta</i>	
Bel Ami Grilled Chicken	14.50
<i>Grilled marinated chicken with a fine herb garlic butter sauce</i>	
*Bel Ami Trio	19.00
<i>Beef medallion, chicken breast and jumbo shrimp with pepper corn sauce and red wine mushroom sauce</i>	
*Chicken and Shrimp Au Poivre	18.25
<i>Served with pepper corn sauce</i>	

## *Specialties*

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*Filet Au Poivre	6 Oz. 22.25	8 Oz. 27.95
<i>Center cut tender loin with a five peppers sauce</i>		
*Filet Rossini	6 Oz. 23.25	8 Oz. 28.95
<i>Center cut tender loin with mushrooms cap, duck liver pate with truffles and red wine sauce</i>		
*KC Delmonico		22.95
<i>12 oz KC strip grilled to your taste with diable sauce (Red wine sauce with shallots and black pepper)</i>		
*London Broil with Chasseur Sauce		17.50
<i>Grilled aged flank steak with French chasseur sauce (Shallots, white wine, tomatoes and parsley)</i>		
Tender beef A La Crème		17.50
<i>Sautéed beef tenders in olive oil with a lemon cream sauce over a bed of spaghetti</i>		
*Lemon Herb Salmon		18.25
<i>Grilled salmon filet in an old fashioned marinade</i>		
*Grilled Tilapia		16.25
<i>Served with creamy sun dried tomato sauce</i>		
Braised Lamb Shank		23.25
<i>Slowly cooked lamb shank with vegetables over rice</i>		
Side Salad (Fattoush, Caesar, Viennese)		3.95

## *Beverages*

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Soft Drinks	2.45	Espresso	3.25
Coffee -- Ice Tea	2.45	Cappuccino	3.70
Perrier	2.95	Latte	3.70

## *Dessert*

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Crème custard	5.75
<i>Made with Grand Marnier, topped with berry sauce and served with biscotti, chef's special</i>	
Apple & Pear Bread Pudding	5.25
<i>Served with sabayon, topped with Melba sauce and fresh whipped cream</i>	
Cake (Make your choice of our variety)	5.25
Baklava	4.50

THANK YOU.

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