

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>			10.95
Shrimp Cocktail	<i>Jumbo shrimp with homemade horseradish sauce</i>			9.95
Halloumi Cheese	<i>Grilled Halloumi cheese with tomatoes and olive oil</i>			11.50
Bel Ami's Artichoke Dip	<i>Artichoke, spinach, three cheese blend, house croutons, and pita crisp</i>			8.00
Hummus	<i>Garbanzo beans, tahini, lemon juice, pita bread</i>			6.50

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

Specialties

*Chicken and Shrimp Au Poivre	19.50
<i>Served with pepper corn sauce and rice</i>	
*Chicken Curry	16.70
<i>Sautéed chicken, onion, leek, mushroom and vegetables in a light curry cream sauce over rice</i>	
*Seafood Mélange	18.50
<i>Shrimp, scallops, and salmon, onion, leek and mushroom in a lobster sauce over rice</i>	
*Shrimp Ravioli	19.70
<i>Stuffed cheese ravioli sautéed with shrimp, onions, leeks and mushrooms in a lobster cream sauce</i>	
*A La Nabil Shrimp and Chicken	16.85
<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	15.75
<i>Grilled marinated chicken with a fine herb garlic butter sauce</i>	
*Bel Ami Trio	20.50
<i>Beef medallion, chicken breast and jumbo shrimp with pepper corn sauce and today's special sauce</i>	

Specialties

*Filet Au Poivre	8 Oz. 31.95
<i>Center cut tender loin with a five peppers sauce</i>	
*Filet Rossini	8 Oz. 32.95
<i>Center cut tender loin with mushrooms cap, duck liver mousse with cognac and today's special sauce</i>	
*KC Delmonico	23.95
<i>12 oz KC strip grilled to your taste with diable sauce</i>	
*London Broil with Chasseur Sauce	18.80
<i>Grilled aged flank steak with French chasseur sauce (Shallots, white wine, tomatoes and parsley)</i>	
*Lemon Herb Salmon	20.50
<i>Grilled salmon filet in an old fashioned marinade topped with garlic butter, tomato mix</i>	
*Seafood Curry	18.25
<i>Sautéed shrimp, scallops and salmon with rigate pasta</i>	
Braised Lamb Shank	25.90
<i>Slowly cooked lamb shank with vegetables over rice</i>	
Side Salad (Fattoush, Caesar or Viennese)	4.95

Beverages

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

Dessert

Crème custard	<i>Made with Grand Marnier, topped with berry compote and served with biscotti, chef's special</i>		6.95
Apple & Pear Bread Pudding	<i>Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce</i>		6.75
	<i>Enjoy it a la Mode for an additional</i>		2.70
Gateau	<i>Ask your server for available options</i>		6.95
Baklawa			4.95
Ice Cream			4.65

THANK YOU.

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