LUNCH MENU

		Soup &	${\it LAppetize}$	YS		
Soup Du Jour			Cup	3.00	Bowl	6.80
Bel Ami's Artichoke Dip Hummus		Artichoke, spinach, three cheese blend, house croutons, and pita crisp				7.80
		Garbanzo beans, tahini, lemon juice, pita bread				6.20
			Salads			
Viennese Salad		Mixed greens v	vith feta cheese, co	ornichon, tomatoes, o	onions, cucumbers	
Caesar Salad	(Crisp romaine mixed, ho	memade dressing	topped with parmes	an and tomato mix	
Fattoush Salad	Mix	ked greens, tomatoes, c	onions, cucumbers,	pita crisps, with our	Fattoush dressing	
Any salad with: *0	Chicken 9.75	*Salmon 12.25	*Shrimp 10.	95 *Beef 11.9	5	
		Sa1	ıdwiches			
Blackened Chicken	Grilled, s	erved with provolone ch	eese lettuce, toma	to and honey musta	rd dressing on bun	9.75
Philly Cheese Steal		et	Sliced steak, p	peppers, onions, mus topped with melted i		10.25
*Bel Ami Burger			Le	ttuce, Tomato, ched	dar cheese, bacon	9.00
California Veggie Burger		Blac	k bean patty, toma	to, lettuce, avocado,	provolone cheese	9.25
5	Sandwiches s	erved with your ch	noice of soup, p	pasta or salad fo	or \$ 1.00	
		Signa	ture Items_			
*Lemon Herb Salmo	n Filet	Grilled salmon in an old	fashioned marinad	de topped with garlic	butter, tomato mix	12.25
Chicken Bel Ami			Marinated grilled chicken with a herb garlic butter sauce			9.95
A La Nabil Shrimp a		Sautéed chicken a eks, mushrooms and rig		eppers, tomatoes, sp. garlic cream sauce.		10.25
Beef Medallion Special			Grilled tender cuts of beef served with sauce du j			11.95
*Seafood Pescatore		onions, lee	Sautéed shrimp, scallops and salmon with penne pasta, onions, leek, mushrooms, spinach in a light pernod marinara sauce			

Entrees

*Chicken & Shrimp Au Poivre.	Grille	Grilled chicken and shrimp with five pepper sauce over rice		
Carbonara Cavatappi Chicke	n Bacon, peas, leeks, p	Bacon, peas, leeks, parmesan and Romano cheese in butter cream sauce Hummus, beef tips or chicken tips, onions with choice of : Fattoush, Caesar or Viennese		
Shawerma Platter				
Beef Hunter	Tender beef tips, onions, lee	ks, and mushrooms in a lemon crème sauce over rice	10.00	
*Seafood Curry	S	Sautéed shrimp, scallops and salmon with rigate pasta		
Chicken Ravioli Cheese fille	d ravioli sautéed with chicken, o	ıtéed with chicken, onions and mushrooms, parmesan in pomodoro sauce		
*Shrimp RavioliCheese filled ra	avioli sautéed with shrimp, onior	shrimp, onions, leeks and mushrooms, parmesan in lobster bisque		
Sundried Tomato Cavatappi		Sautéed chicken, onions, mushrooms, sundried tomatoes and cavatappi pasta in a creamy parmesan cheese sauce		
Beef Stroganoff	Sautée	Sautéed tender beef tips with onions, mushrooms, parmesan and cavatappi pasta in a light sour cream sauce IESE)		
Side Salad (Fattoush, Caesa	r, Viennese)			
	Bever	rages		
Soft Drinks	2.75	Espresso	3.45	
Coffee - Ice Tea	2.75	Ice Coffee	3.25	
Perrier - S. Pellegrino	3.00	Latte	3.90	
	De.	ssert		
Crème custard Made v	rème custard Made with Grand Marnier, topped with berry compote and served with biscotti, chef's special			
Apple & Pear Bread Pudding	Walr	Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce		
		Enjoy it a la Mode for an additional	2.60	
Gâteau		Ask your server for available options	6.45	
Baklawa			4.85	
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.