

LUNCH MENU

Soup & Appetizers

Soupé Du Jour	Cup	3.50	Bowl	7.00
Bel Ami's Artichoke Dip	<i>Artichoke, spinach, three cheese blend, house croutons, and pita crisp</i>			9.25
Hummus	<i>Garbanzo beans, tahini, lemon juice, pita bread</i>			7.25

Salads

Viennese Salad	<i>Mixed greens with feta cheese, cornichon, tomatoes, onions, cucumbers</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>			
Any salad with:	*Chicken 12.45	*Salmon 13.95	*Shrimp 12.90	*Beef 13.70

Sandwiches

Blackened Chicken	<i>Grilled, served with provolone cheese lettuce, tomato and honey mustard dressing on bun</i>	12.45
*Bel Ami Burger	<i>Lettuce, Tomato, cheddar cheese, bacon</i>	11.45
California Veggie Burger	<i>Black bean patty, tomato, lettuce, avocado, Swiss cheese</i>	12.45

Sandwiches served with your choice of soup, pasta or salad for \$ 1.50

Signature Items

*Lemon Herb Salmon Filet	<i>Grilled salmon in an old fashioned marinade topped with garlic butter, tomato mix</i>	13.95
Chicken Bel Ami	<i>Marinated grilled chicken with a herb garlic butter sauce</i>	12.45
A La Nabil Shrimp and Chicken	<i>Sautéed chicken and shrimp, bell peppers, tomatoes, spinach, black beans onions, leeks, mushrooms and rigate pasta in a chili garlic cream sauce. New Orleans style</i>	12.50
Beef Medallion Special	<i>Grilled tender cuts of beef served with sauce du jour</i>	13.70
*Seafood Pescatore	<i>Sautéed shrimp, scallops and salmon with penne pasta, onions, leek, mushrooms, spinach in a light pernod marinara sauce</i>	13.15

Entrees

*Chicken & Shrimp Au Poivre	<i>Grilled chicken and shrimp with five pepper sauce over rice</i>	13.25
Carbonara Cavatappi Chicken	<i>Bacon, peas, leeks, parmesan and Romano cheese in butter cream sauce</i>	12.00
Shawerma Platter	<i>Hummus, beef tips or chicken tips, onions with choice of : Fattoush, Caesar or Viennese</i>	13.00
Beef Hunter	<i>Tender beef tips, onions, leeks, and mushrooms in a lemon crème sauce over rice</i>	12.75
*Seafood Curry	<i>Sautéed shrimp, scallops and salmon with rigate pasta</i>	13.15
Chicken Ravioli	<i>Cheese filled ravioli sautéed with chicken, onions and mushrooms, parmesan in béchamel sauce</i>	12.00
*Shrimp Ravioli	<i>Cheese filled ravioli sautéed with shrimp, onions, leeks and mushrooms, parmesan in lobster bisque</i>	13.45
*Shrimp Scampi	<i>Sautéed with just enough fresh garlic lemony crème sauce, lemon, over spaghetti pasta</i>	13.00
Sundried Tomato Cavatappi Chicken	<i>Sautéed chicken, onions, mushrooms, sundried tomatoes and cavatappi pasta in a creamy parmesan cheese sauce</i>	12.00
Beef Stroganoff	<i>Sautéed tender beef tips with onions, mushrooms, parmesan and cavatappi pasta in a light sour cream sauce</i>	12.75
Side Salad (Fattoush, Caesar, Viennese)		4.00

Beverages

Soft Drinks	3.25	Espresso	4.25
Coffee - Ice Tea	3.25	Ice Coffee	3.95
Perrier - S. Pellegrino	3.50	Fiji Water	3.50

Dessert

Crème custard	<i>Made with Grand Marnier, topped with berry compote and served with biscotti, chef's special</i>	7.25
Apple & Pear Bread Pudding	<i>Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce Enjoy it a la Mode for an additional</i>	7.25 3.25
Gâteau	<i>Ask your server for available options</i>	7.25
Baklawa		6.25
Ice Cream		5.25

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.