

LUNCH MENU

Soup & Appetizers

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

Salads

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 12.45 *Salmon 13.95 *Shrimp 12.90 *Beef 13.70	

Sandwiches

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

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

Signature Items

*Lemon Herb Salmon Filet	Grilled salmon in an old fashioned marinade topped with garlic butter, tomato mix	13.95
Chicken Bel Ami	Marinated grilled chicken with a herb garlic butter sauce	12.45
A La Nabil Shrimp and Chicken	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	12.50
Beef Medallion Special	Grilled tender cuts of beef served with sauce du jour	13.70
*Seafood Pescatore	Sautéed shrimp, scallops and salmon with penne pasta, onions, leek, mushrooms, spinach in a light pernod marinara sauce	13.15

Entrees

*Chicken & Shrimp Au Poivre	Grilled chicken and shrimp with five pepper sauce over rice	13.25
Carbonara Cavatappi Chicken	Bacon, peas, leeks, parmesan and Romano cheese in butter cream sauce	12.00
Shawerma Platter	Hummus, beef tips or chicken tips, onions with choice of : Fattoush, Caesar or Viennese	13.00
Beef Hunter	Tender beef tips, onions, leeks, and mushrooms in a lemon crème sauce over rice	12.75
*Seafood Curry	Sautéed shrimp, scallops and salmon with rigate pasta	13.15
Chicken Ravioli	Cheese filled ravioli sautéed with chicken, onions and mushrooms, parmesan in béchamel sauce	12.00
*Shrimp Ravioli	Cheese filled ravioli sautéed with shrimp, onions, leeks and mushrooms, parmesan in lobster bisque	13.45
*Shrimp Scampi	Sautéed with just enough fresh garlic lemony crème sauce, lemon, over spaghetti pasta	13.15
Sundried Tomato Cavatappi Chicken	Sautéed chicken, onions, mushrooms, sundried tomatoes and cavatappi pasta in a creamy parmesan cheese sauce	12.00
Beef Stroganoff	Sautéed tender beef tips with onions, mushrooms, parmesan and cavatappi pasta in a light sour cream sauce	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	2.95

Dessert

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