

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> | | | 13.95 |
| Shrimp Cocktail | <i>Jumbo shrimp with homemade horseradish sauce</i> | | | 12.25 |
| Halloumi Cheese | <i>Grilled Halloumi cheese with tomatoes and olive oil</i> | | | 12.50 |
| Bel Ami's Artichoke Dip | <i>Artichoke, spinach, three cheese blend, house croutons, and pita crisp</i> | | | 9.50 |
| Hummus | <i>Garbanzo beans, tahini, lemon juice, pita bread</i> | | | 8.50 |

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 \$ 19.50 | *Salmon \$ 24.95 | *Shrimp \$ 22.90 |

Specialties

| | | |
|--------------------------------|--|-------|
| *Chicken and Shrimp Au Poivre | <i>Served with pepper corn sauce and rice</i> | 23.25 |
| *Chicken Curry | <i>Sautéed chicken, onion, leek, mushroom and vegetables in a light curry cream sauce over rice</i> | 19.70 |
| *Seafood Mélange | <i>Shrimp, scallops, and salmon, onion, leek and mushroom in a lobster sauce over rice</i> | 21.50 |
| *Shrimp Ravioli | <i>Stuffed cheese ravioli sautéed with shrimp, onions, leeks and mushrooms in a lobster cream sauce</i> | 22.70 |
| *A La Nabil Shrimp and Chicken | <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> | 21.50 |
| *Bel Ami Grilled Chicken | <i>Grilled marinated chicken with a fine herb garlic butter sauce</i> | 19.50 |
| *Bel Ami Trio | <i>Beef medallion, chicken breast and jumbo shrimp with pepper corn sauce and today's special sauce</i> | 26.50 |

Gratuity will be added to table of 6 or more

Specialties

| | | |
|---|-------|-------|
| *Filet Au Poivre | 8 Oz. | 35.95 |
| <i>Center cut tender loin with a five peppers sauce</i> | | |
| *Filet Rossini | 8 Oz. | 36.95 |
| <i>Center cut tender loin with mushrooms cap, duck liver mousse with cognac and today's special sauce</i> | | |
| *KC Delmonico | | 31.95 |
| <i>Prime KC strip grilled to your taste with diable sauce</i> | | |
| *London Broil with Chasseur Sauce | | 23.95 |
| <i>Grilled aged flank steak with French chasseur sauce (Shallots, white wine, tomatoes and parsley)</i> | | |
| *Lemon Herb Salmon | | 24.95 |
| <i>Grilled salmon filet in an old fashioned marinade topped with garlic butter, tomato mix</i> | | |
| *Seafood Curry | | 21.95 |
| <i>Sautéed shrimp, scallops and salmon with rigate pasta</i> | | |
| Braised Lamb Shank | | 35.95 |
| <i>Slowly cooked lamb shank with vegetables over rice</i> | | |
| Side Salad (Fattoush, Caesar, Viennese) | | 4.95 |

Beverages

| | | | |
|-------------------------|------|----------|------|
| Soft Drinks | 3.00 | Espresso | 3.55 |
| Coffee -- Ice Tea | 3.00 | | |
| Perrier – S. Pellegrino | 3.50 | Latte | 4.10 |

Dessert

| | | |
|----------------------------|--|------|
| Crème custard | <i>Made with Grand Marnier, topped with berry compote and served with biscotti, chef's special</i> | 7.95 |
| Apple & Pear Bread Pudding | <i>Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce</i> | 7.95 |
| | <i>Enjoy it a la Mode for an additional</i> | 3.00 |
| Gateau | <i>Ask your server for available options</i> | 7.50 |
| Baklava | | 5.50 |
| Ice Cream | | 6.00 |

THANK YOU.

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

Gratuity will be added to table of 6 or more