

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>			11.95
Shrimp Cocktail	<i>Jumbo shrimp with homemade horseradish sauce</i>			10.25
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>			8.50
Hummus	<i>Garbanzo beans, tahini, lemon juice, pita bread</i>			7.00

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 \$ 16.20	*Salmon \$ 21.50	*Shrimp \$ 20.90

Specialties

*Chicken and Shrimp Au Poivre	<i>Served with pepper corn sauce and rice</i>			20.50
*Chicken Curry	<i>Sautéed chicken, onion, leek, mushroom and vegetables in a light curry cream sauce over rice</i>			17.70
*Seafood Mélange	<i>Shrimp, scallops, and salmon, onion, leek and mushroom in a lobster sauce over rice</i>			19.50
*Shrimp Ravioli	<i>Stuffed cheese ravioli sautéed with shrimp, onions, leeks and mushrooms in a lobster cream sauce</i>			20.70
*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>			17.85
*Bel Ami Grilled Chicken	<i>Grilled marinated chicken with a fine herb garlic butter sauce</i>			16.75
*Bel Ami Trio	<i>Beef medallion, chicken breast and jumbo shrimp with pepper corn sauce and today's special sauce</i>			21.50

Gratuity will be added to table of 6 or more

Specialties

*Filet Au Poivre	8 Oz.	34.95
<i>Center cut tender loin with a five peppers sauce</i>		
*Filet Rossini	8 Oz.	35.95
<i>Center cut tender loin with mushrooms cap, duck liver mousse with cognac and today's special sauce</i>		
*KC Delmonico		30.95
<i>Prime KC strip grilled to your taste with diable sauce</i>		
*London Broil with Chasseur Sauce		20.95
<i>Grilled aged flank steak with French chasseur sauce (Shallots, white wine, tomatoes and parsley)</i>		
*Lemon Herb Salmon		21.50
<i>Grilled salmon filet in an old fashioned marinade topped with garlic butter, tomato mix</i>		
*Seafood Curry		19.25
<i>Sautéed shrimp, scallops and salmon with rigate pasta</i>		
Braised Lamb Shank		34.95
<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>	7.25
Apple & Pear Bread Pudding	<i>Walnuts, raisins, cinnamon, crème sabayon, Melba Sauce</i>	7.00
	<i>Enjoy it a la Mode for an additional</i>	2.85
Gateau	<i>Ask your server for available options</i>	7.25
Baklava		5.25
Ice Cream		5.00

THANK YOU.

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

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