We're glad you're here

Food connects us to our world. Today's menu features regionally inspired cuisine designed by our award-winning culinary team. We are also pleased to offer an extensive wine list curated and paired by vintner Ken Chase.

On behalf of all of us at American Airlines, welcome aboard and enjoy.

Menu

STARTERS Marinated Cheese Antipasto

or

Thai-seasoned Breast of Chicken With grilled pineapple and watermelon, served with Asian mint dressing

SALAD Seasonal greens and fresh vegetables offered with chile cucumber salad and Cajun-style roasted chicken breast

With your choice of classic Caesar dressing or premium extra virgin olive oil and balsamic vinegar

Upon customer request, the salad may be available without chicken

Assorted gourmet breads will be served with your meal

ENTRÉES Grilled Fillet of Beef Served with sautéed spinach and kale, accompanied by potatoes au gratin

An American Classics item

Pumpkin Seed Crusted Breast of Chicken

With brown butter sauce, served with sugar snap peas and mashed sweet potatoes

Cheese Tortellini and Manicotti Duo

Tortellini with pesto Alfredo sauce, accompanied by Florentine Manicotti with Mediterranean tomato sauce



Traditional Ice Cream Sundae

Vanilla ice cream with your choice of hot fudge, butterscotch or seasonal berry toppings, whipped cream and pecans

Grand Marnier Fruit Salad

Light Refreshment

Offered prior to arrival

Whole Fruit and Snacks A selection of fresh seasonal fruit and premium snacks

Cookies Freshly baked on board

We apologize if your first selection is not available. To reserve your entrée choice before your next flight, please visit www.aa.com/menu 203C003-3A/ 3Cls, Business, Dinner-Snack EB Flt# 22,20,180,252 WB Flt# 181,133,177,21

Menu

STARTER Thai-seasoned Breast of Chicken With grilled pineapple and watermelon, served with Asian mint dressing

SALAD Seasonal greens and fresh vegetables offered with chile cucumber salad

With your choice of classic Caesar dressing or premium extra virgin olive oil and balsamic vinegar

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An American Classics item

Pumpkin Seed Crusted Breast of Chicken

With brown butter sauce, served with sugar snap peas and mashed sweet potatoes

Cheese Tortellini and Manicotti Duo

Tortellini with pesto Alfredo sauce, accompanied by Florentine manicotti with Mediterranean tomato sauce





Traditional Ice Cream Sundae Vanilla ice cream with your choice of hot fudge, butterscotch or seasonal berry toppings, whipped cream and pecans

Gourmet Cheese Plate An assortment of fine cheeses with garnishes

Light Refreshment

Offered prior to arrival

Whole Fruit and Snacks

A selection of fresh seasonal fruit and premium snacks

Cookies Freshly baked on board

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