

AMERICAN GRILL

American Icon Grill is the classic American road trip.
Here, discover America, the beautiful... the delectable... the absolutely mouthwatering.
It's your favorite ICON foods, hand picked from cities spanning sea to
shining sea, and homespun in our kitchen with a few creative twists.

ATLANTIC MENU

APPETIZERS

CHILLED SMOKED SALMON

câper, red onion, crème fraiche, parsley and crispy flatbread

SEAFOOD COCKTAIL

shrimp, crab and seafood with a mustard mayo and a tomato horseradish sauce

OVEN BAKED ARTICHOKE HEARTS

garlic and herb butter, breadcrumb and monterey jack cheese crust

PASTRAMI AND CHEESE TURNOVER

shredded pastrami and wisconsin white cheddar cheese baked in puff pastry

SOUTHERN STYLE MEATBALLS

beef and onion meatballs, tangy homemade bbq sauce

SIGNATURES

NEW ENGLAND CLAM CHOWDER

Creamy clam chowder with chunks of potato, onion and herbs. Served with oyster crackers

MARYLAND CRAB CAKES

Two lightly sautéed crab cakes served over a tomato, onion and cucumber salad, drizzled with a creamy mustard sauce

ICON COBB SALAD

Romaine lettuce, avocado, egg, bacon, blue cheese, creamy lemon garlic dressing

CLASSICS

SOUP OF THE DAY

Ask your waiter for today's special

GARDEN SALAD

Garden greens with cherry tomatoes, shaved Parmesan cheese tossed in a light vinaigrette

PRAWN COCKTAIL

Baby prawns, shredded lettuce, Marie Rose sauce

(or)

CHICKEN LIVER PATE

Toast points, port wine reduction

ENTRÉES

BAKED SCALLOPS

gratineed scallops in their shells, crispy prosciutto, asparagus and hollandaise

ROASTED RACK OF LAMB

roasted garlic mashed potatoes, sauteed spinach and rosemary lamb jus

SPAGHETTI AND MEATBALLS

homemade meatballs, pasta, basil, parmesan, served with texas toast

PAN SEARED HALIBUT

creamy orzo, roasted corn, marcarpone cheese and asparagus

PAN ROASTED CHICKEN BREAST

green apple baked brie, wilted greens, port and cranberry jus

WILD MUSHROOM TART

sauteed assorted wild mushrooms, crisp pastry, warm truffle and parmesan cream

SIGNATURES

SURF AND TURF*

Lightly grilled gulf shrimp with grilled petit filet mignon of beef, natural jus and seasonal vegetables

NEBRASKA SHORT RIB OF BEEF*

Braised beef short rib over Yukon gold potatoes with slow roasted vegetables in a red wine sauce

CLASSICS

GRILLED CHICKEN BREAST

Roasted new potatoes, sautéed seasonal vegetable and natural jus

GRILLED MANHATTAN STRIP STEAK*

Yukon gold potatoes, root vegetable and red wine sauce

ASSORTED VEGETABLE PLATE

Snow peas, roasted peppers, asparagus, carrots, green beans and shallot dressing

OVEN ROASTED SALMON

Grilled vegetables, cous-cous and a warm lemon herb dressing

PASTA PRIMAVERA

Lightly grilled vegetables with olive oil, garlic and herbs

TODAY'S PIE

Ask your server for this evening's classic pie. Served with mashed potatoes and vegetables

Express and kids menu available upon request. # gluten-free available # lactose-free available. Ask your waiter.

**Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*