



NEWS RELEASE

American Airlines announces winter lounge menu updates and new culinary active stations for the new year

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American Airlines is ushering in the new year with exciting culinary updates across its premium lounges. Travelers can now enjoy refreshed winter menus in lounges, followed by new experiential offerings in select Admirals Club® lounge locations nationwide starting January 2026.

Seasonal menus in Flagship and premium lounges

The below chef-crafted winter plates provide just a sampling of the refreshed menus and showcase seasonal produce, warm spices and inviting flavors. From sweet to savory, these highlights offer a taste of what's new, with additional dishes available across the lounge network.

Los Angeles (LAX) Flagship® lounge:

- Apricot and ginger pork loin with baby spinach, kale and micro cilantro
- Cinnamon matcha pancakes with mandarin orange syrup, raspberries and mint
- Grapefruit and fennel goat cheese salad with baby arugula, heirloom radish, farro, glazed pecans, sultanas, mint and white balsamic grapefruit vinaigrette

Chicago (ORD) Flagship® lounge:

- Curried artichoke orange salad with shave fennel, mint and curry vinaigrette
- Honey mascarpone and fig parfait with roasted pistachios and almonds
- Coconut lemongrass salmon with fried eggplant and chickpeas

Dallas Fort Worth (DFW) Flagship® lounge:

- Beef bulgogi and poached egg with sticky rice, butternut squash, kimchi, sauteed mushrooms, garlic chili oil, seaweed flakes, scallions and toasted sesame
- Mediterranean couscous salad with mixed olives, baby artichokes, red onions, feta and lemon oregano dressing
- Beet and farro salad with goat cheese and vinaigrette

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Mediterranean couscous salad (DFW)

Philadelphia (PHL) Flagship® lounge:

- Farro and squash salad with butternut squash, imported farro, pomegranate arils and citrus vinaigrette
- Mini pretzels with Dijon mustard and Yards beer cheese sauce
- Custom pho bar with pho broth, tofu, lemongrass chicken soy, vermicelli noodles, sliced yellow onion, bean sprouts, lime wedges, mint, Thai basil, scallions, cilantro, jalapeño, sweet chili, tamari, hoisin and sambal

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Mini pretzels with Dijon mustard and Yards beer cheese sauce (PHL)

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Farro and squash salad with butternut squash (PHL)

Miami (MIA) Flagship® lounge:

- Blistered shishito peppers with sesame chimichurri and pearl onions
- Ghirardelli cocoa bar with butterscotch sticks, white and dark chocolate chips, marshmallows, Andes Mints, whipped topping and caramel and chocolate sauce

- Peruvian chaufa bowls action station with brown rice, chorizo, fried tofu, hoisin sauce, carrots, napa cabbage, charred corn, scallions, cilantro, red peppers, tamari and broccoli

New York (JFK) joint premium lounges (The Chelsea Lounge™, Soho Lounge™ and Greenwich Lounge™ experiences):

- Pulled short rib sliders (Greenwich)
- Avocado tartine with smashed avocado, toasted sourdough, mache salad, heart of palm, pickled shallot, fresno pepper and radish (Chelsea)
- Signature burgers (The Soho, Bushwick and East Village burgers): A trio of chef-crafted options, including a house-made veggie patty with vegan aioli, and two Pat LaFrieda smash-patty creations featuring toppings such as English cheddar, caramelized onions, smoky aioli and artisanal buns (Soho)

New culinary action stations in Admirals Club lounges

American is expanding its experiential culinary program in select Admirals Club® lounges nationwide. Beginning in January 2026, eligible Citi® / AAdvantage® Mastercard® cardmembers and Admirals Club® members will enjoy freshly prepared bagel and waffle bars, designed to add comfort and variety to the preflight routine.

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Bagel bars — locations include Nashville (BNA), DFW, LAX, ORD, Phoenix (PHX) and San Francisco (SFO)

- Toppings: avocado, tomato, arugula, red pepper, red onion, prosciutto, smoked salmon, fresh dill and capers
- Condiments: cream cheeses, hot sauces, olive oil, honey, everything seasoning and lemon

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Waffle bars — locations include Boston (BOS), Charlotte (CLT), Washington Reagan (DCA), JFK, New York (LGA), MIA and PHL

- Spreads: maple syrup, chocolate sauce, whipped cream and almond butter
- Toppings: powdered sugar, walnuts, cinnamon, coconut, fresh fruit and sprinkles

Gluten-free options will be available upon request

Looking ahead

These winter menu updates represent only a sneak peek of the refreshed offerings debuting in lounges beginning Dec. 10. Even more culinary experiences will be available across the network. In February, Flagship® lounges will transition to a spring lineup, followed by Admirals Club® lounge locations in March.

American Airlines remains committed to delivering distinctive flavors and thoughtful hospitality at every stage of the journey, ensuring travelers enjoy memorable experiences both in the air and on the ground.