



NEWS RELEASE

Spicing up the experience: American Airlines unveils new fall menus across lounges nationwide

2025-10-07

From cozy, spiced dishes to globally inspired bites, fall flavors have arrived in the American Airlines premium lounges.

Travelers can enjoy refreshed seasonal menus in Flagship® lounges and Admirals Club® locations nationwide — including curated offerings from James Beard Foundation-affiliated chefs.

Chef-driven and seasonally inspired fall dishes

As part of American's ongoing partnership with the James Beard Foundation®, this fall's Flagship® lounge offerings highlight the creativity and regional influences of award-winning chefs. Each dish brings together fresh, seasonal ingredients with bold, elevated flavor combinations.

Dallas Fort Worth (DFW): Chef Tiffany Derry

- Puffed millet granola with yogurt

A crunchy granola featuring puffed millet and warm fall spices, paired with creamy yogurt for a balanced start to your journey.

- Roasted swordfish with asparagus coin vinaigrette

Flaky and tender swordfish, oven-roasted to perfection and served with a savory seasonal accompaniment.

Los Angeles (LAX): Chef Brandon Kida

- Chicken pineapple yakitori with microgreen salad

Skewered grilled chicken glazed with sweet soy and pineapple, finished with a fresh microgreen salad for a burst of brightness.

Miami (MIA): Chef Timon Balloo

- Jerk-roasted chicken thighs
Juicy chicken thighs marinated in bold Caribbean spices and slow-roasted for rich flavor and heat.
- Grilled broccolini agrodolce
Charred broccolini with a tangy-sweet agrodolce glaze, balancing smoky and bright flavors.

Philadelphia (PHL): Chef Randy Rucker

- Heirloom corn grits with beech mushrooms, creamed corn and basil
Creamy, stone-ground grits made with heirloom corn and finished with a touch of butter for a rustic, comforting bite.

Download image »

Download image »

New fall dishes land at Flagship® lounges

Flagship® lounges are also offering a variety of chef-crafted fall plates that highlight seasonal produce, warm spices and cozy textures. Whether you're craving sweet, savory or somewhere in between, there's something new to love.

- Cider mustard chicken (DFW)
Tender chicken paired with cipollini onions, sautéed kale and apples, all draped in a tangy apple cider and whole grain mustard sauce.
- Braised beef tips with wild mushrooms — Chicago (ORD)
Slow-braised beef, melt-in-your-mouth tender, served with earthy wild mushrooms and crispy fried leeks for crunch.
- Seared salmon with lemon caper sauce, fennel and tomato (LAX)
Pan-seared salmon with a bright lemon caper sauce, complemented by the sweetness of fennel and roasted tomato.
- Pumpkin bread French toast with honey-maple syrup (PHL)
Decadent slices of pumpkin-spice bread soaked and griddled, topped with sweet honey-maple syrup.
- Warm gala apple crisp with whipped cream (PHL)
Baked apples with cinnamon and oat topping, served warm with whipped cream on the side.
- Roasted Amish chicken pottage (PHL)
Hearty and rustic, this creamy stew features tender chicken, sweet garden peas and roasted carrots in a velvety sauce.

- Roasted acorn squash bisque (PHL)
A silky-smooth soup with the natural sweetness of roasted acorn squash, finished with warming spices and a drizzle of cream.
- Pumpkin spice banana cafecito cake (MIA)
A rich, moist banana cake infused with café-style espresso and warming pumpkin spice.
- Harvest salad (MIA)
A crisp blend of romaine and kale tossed in a honey-parmesan vinaigrette, topped with creamy avocado, shaved parmesan and citrus breadcrumbs for crunch.

[Download image »](#)

[Download image »](#)

[Download image »](#)

Global flavors, familiar comforts in Admirals Club® lounges

This fall, Admirals Club® lounges are serving up a fresh lineup of globally inspired comfort foods that are hearty, flavorful and perfect for the season. Whether you're in the mood for something smoky, spicy or savory — or even a sweet indulgence — there's something new on the buffet to make your layover delicious.

Hearty and savory

- Argentinian crispy BBQ beef — LAX, Orange County John Wayne (SNA), San Francisco (SFO)
Slow-cooked beef, shredded and crisped to perfection, tossed in a smoky Argentinian-style BBQ sauce with hints of paprika and garlic.
- Korean BBQ pork loin — DFW, Austin (AUS)
Tender slices of pork loin marinated in a sweet and spicy gochujang glaze, offering bold flavor with every bite.
- Cantonese sweet and sour chicken meatballs — ORD, St. Louis (STL), Toronto (YYZ)
Juicy chicken meatballs tossed in a glossy, tangy-sweet Cantonese sauce with just the right kick of ginger and garlic.
- Beef pot roast with root vegetables and potatoes — Boston (BOS), Pittsburgh (PIT), PHL
Classic comfort food made modern — slow-roasted beef with hearty root vegetables in a rich, savory gravy.
- Cheddar polenta (BOS, PIT, PHL)
Creamy stone-ground polenta blended with sharp cheddar cheese for a warm, velvety side dish.

Global-inspired comfort

- Butter curry chicken — New York (JFK and LGA), Newark (EWR)
A creamy, aromatic Indian-inspired curry featuring tender chicken simmered in a spiced tomato-butter sauce.
- Mint basmati rice with chickpeas (JFK, LGA, EWR)

Fragrant basmati rice with refreshing mint and tender chickpeas — light, herbal and a perfect companion to curry.

- Samosas chaat (DFW)

Golden, crisp samosas served with a flavorful mix of spiced chickpeas, tangy tamarind chutney, refreshing yogurt and a sprinkle of fresh herbs — customizable to your taste.

Sweet finish

Magnolia Bakery vanilla cupcake — AUS, Nashville (BNA), Denver (DEN), DFW, Houston (IAH), LAX, ORD, Phoenix (PHX), SFO, SNA, STL, YYZ

A beloved classic — fluffy vanilla cake with rich, creamy vanilla buttercream frosting. Straight from New York's iconic Magnolia Bakery.

Download image »

Download image »

Download image »

These fall menus will begin transitioning to a fresh winter lineup starting in November at Admirals Club® locations, followed by Flagship® lounges in December. Whether you're visiting a Flagship® lounge for a chef-crafted experience or relaxing in an Admirals Club® lounge with a seasonal treat, American is proud to bring bold flavors and thoughtful hospitality to every journey.

Stay tuned for what's cooking this winter.