



NEWS RELEASE

# American takes lounge dining to new heights

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American Airlines is redefining the premium lounge experience with significant upgrades to dining across its Flagship® and Admirals Club® lounges. Refreshed culinary offerings deliver greater choice, more complete meal offerings and a noticeably elevated presentation — reflecting American’s substantial investment in creating a premium, restaurant-inspired experience for customers before they fly. The updates broaden menu variety, introduce new ways to build a well-rounded meal and add premium touches that further elevate the experience for both leisure and business travelers.

In Flagship® lounges, the enhancements further elevate the premium experience with:

- Expanded culinary choices: A wider range of a la carte dishes and small plates gives travelers greater flexibility in how they dine, complemented by ongoing enhancements to our premium wine selection.
- Interactive dining experiences: New action stations, including a cheese-monger cart, bring craftsmanship and personalization to the forefront of the travel journey.

**Download image »**

Flagship® lounge roasted carrot and whipped feta salad.

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Flagship® lounge pineapple carpaccio.

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Flagship® lounge stir-fried pepper steak.



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Flagship® lounge summer watermelon feta salad.

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Flagship® lounge toasted coconut banana brulee parfait.

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Flagship® lounge action station house-made sushi.

Customers will also be able to order from a QR code-enabled a la carte menu featuring select premium dishes that rotate with seasonal menu updates. Following the overwhelmingly positive feedback to the a la carte scan to order options in the Philadelphia (PHL) Flagship® lounge, American has expanded this offering systemwide to all Flagship® lounges, allowing customers to order from their seat.

**Download image »**

Flagship® lounge a la carte scan-to-order crispy chicken and cornbread waffle.

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Flagship® lounge a la carte scan-to-order acai bowl.

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Flagship® lounge a la carte scan-to-order power kale Caesar salad.

In Admirals Club® lounges, customers will enjoy:

- More variety more often: An expanded, frequently refreshed menu brings travelers a steady rotation of new dishes crafted with frequent flyers in mind, along with an elevated premium wine selection featuring Veuve rosé and Caymus cabernet sauvignon available for purchase.
- More to savor: Two additional hot items make it easier to build a more satisfying, well-rounded meal.
- Elevated presentation: An upgraded charcuterie selection enhances both quality and visual appeal, adding a refined touch to the buffet experience.

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Admirals Club® lounge flame-roasted rustic vegetables, macaroni and cheese bar, lemon herb chicken and honey mustard pork loin.

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Admirals Club® lounge peri peri chicken and honey mustard pork loin.

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Admirals Club® lounge charcuterie spread.

New summer dishes bring fresh, seasonal flavors to Flagship® and Admirals Club® lounges rolling out throughout this month. These highlights represent just a taste of what's new, with additional dishes debuting across the lounge network throughout the season.

Flagship® lounge menus will include:

- Watermelon cucumber feta salad — Dallas-Fort Worth (DFW)
- Ham and egg chive waffle — Chicago (ORD)
- Thai basil and chili crispy shrimp — Los Angeles (LAX)
- Citrus-rum shrimp — Miami (MIA)
- Pineapple carpaccio — DFW
- Sour cherry cheesecake — PHL

Admirals Club® lounge menus will include:

- Lemon herb chicken and mac and cheese bar — Denver (DEN), ORD, St. Louis (STL), Toronto (YYZ)
- Chipotle lime chicken — DFW; Austin, Texas (AUS); Houston (IAH); Nashville, Tennessee (BNA)
- Coconut turmeric chickpea and vegetable curry - MIA
- Build-your-own breakfast tostada - Charlotte, North Carolina (CLT); Raleigh-Durham, North Carolina (RDU); Washington, D.C. (DCA)
- Rustic zucchini and flame-roasted corn — LAX; Phoenix (PHX); Santa Ana, California (SNA); San Francisco (SFO)

Whether travelers are looking for a light bite or a more wholesome meal, the refreshed menus and enhanced presentation create a better dining experience tailored to a variety of tastes and travel occasions.