AMERICAN CON 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.

APPETIZERS

ARTICHOKE AND SPINACH DIP

Creamy artichoke and spinach in a three cheese sauce with crispy flatbread crackers

MINESTRONE SOUP

An assortment of garden vegetables, savory chicken broth, Parmesan cheese and a spoonful of pesto

MARYLAND CRAB CAKES

Two lightly sautéed crab cakes served over tomato, onion and cucumber, creamy mustard sauce

NEW ENGLAND CLAM CHOWDER

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

TRADITIONAL WEDGE SALAD

Iceberg lettuce, crumbled bacon, tomato and blue cheese dressing

BIG SALADS

GRILLED CHICKEN CAESAR SALAD

Thinly sliced grilled chicken served over Romaine lettuce tossed with Parmesan cheese, croutons and a homemade Caesar dressing

TRADITIONAL COBB SALAD

Diced avocado, hard boiled egg, bacon, blue cheese and tomato. Served over Romaine lettuce and drizzled with lemon garlic dressing

ROASTED BEET SALAD

An assortment of garden greens topped with crumbled goat cheese, candied walnuts, sliced red beets and balsamic dressing

SANDWICHES

All served with your choice of Parmesan fries or a light green salad

ALABAMA COLD SMOKED CHICKEN

Cold smoked chicken, lettuce, tomato, pickles, horseradish mayo on a toasted brioche bun

NEW YORK RUBEN

Pastrami, sauerkraut, swiss cheese and Thousand Island dressing on rye

PHILLY CHEESESTEAK*

Thinly sliced prime rib of beef topped with sautéed peppers, mushrooms and melted cheese sauce on a hoagie roll

GRILLED CHEESE AND TOMATO SOUP

Pressed grilled cheese sandwich with a small bowl of plum tomato soup

WISCONSIN CHEESE BURGER*

8oz. grilled prime beef hamburger topped with melted Wisconsin cheddar cheese and smoked bacon

ENTRÉES

ROASTED LEMON ROSEMARY CHICKEN

Grilled mashed potatoes and natural jus

GRILLED ATLANTIC SALMON

Served over skillet potatoes, sweet onions, green beans and mustard maple sauce

PASTA CARBONARA

Bacon, peas, black pepper, Parmesan cream sauce

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.

AMERICAN I CON GRILL PACIFIC MENU

DESSERTS

FRENCH QUARTER "COFFEE & DOUGHNUTS"

Coffee-Crème Beignets with Espresso Sauce

WARM SKILLET COOKIE

Vanilla Ice Cream

GRILLED BANANA SUNDAE

Vanilla Ice Cream, Fresh Blueberry Syrup, Chopped Georgia Pecans

SIGNATURES DESSERTS

ICON'S CANDY BAR

Peanut Butter Mousse, Nougat Brittle, Caramel Drizzle

HOMEMADE APPLE PIE

Slow cooked Granny Smith apples in a flaky pie crust. Served with vanilla ice cream

Low-fat and Sugar-free items available upon request. Ask your waiter.

DRINKABLE DESSERTS \$12

PUMPKIN PIE

Bulleit bourbon-infused and roasted pumpkin and a mélange of spices crowned with graham crackers. As American as pumpkin pie

APPLE PIE

Almond and butterscotch liqueurs shaken together with Calvados brandy and Smirnoff Vanilla vodka, crowned with cinnamon graham cracker for an apple pie taste "just like Mom used to make"

BLUEBERRY CREAMCYCLE

Blueberry liqueur teams up nicely with vanilla cream and Smirnoff Vanilla vodka, adorned with a patriotic Tootsie Roll