

# The American Table

# M E N U



## Starters

CLAM CHOWDER | CREAMY NEW ENGLAND-STYLE SOUP  
CAESAR SALAD | ROMAINE, PARMESAN, AND CLASSIC DRESSING  
BUFFALO WINGS | SPICY WINGS WITH BLUE CHEESE DIP  
CRAB CAKES | LUMP CRAB WITH LEMON AIOLI

## Mains

CHEESEBURGER BAR | CLASSIC GRILLED BURGERS WITH TOPPINGS  
BBQ RIBS | SLOW-COOKED RIBS WITH SMOKY GLAZE  
RIBEYE STEAK | GRILLED RIBEYE WITH HERB BUTTER  
ROASTED CHICKEN | LEMON-HERB ROASTED CHICKEN  
FRIED CHICKEN | CRISPY BUTTERMILK FRIED CHICKEN  
CEDAR-PLANK SALMON | SALMON ROASTED OVER CEDAR WOOD

## SIDES

MAC & CHEESE | CREAMY BAKED MACARONI  
MASHED POTATOES | CLASSIC BUTTERY PURÉE  
CREAMED SPINACH | SPINACH WITH CREAM AND NUTMEG  
CORNBREAD | SWEET, MOIST SOUTHERN-STYLE BREAD  
COLESLAW | CRISP CABBAGE WITH CREAMY DRESSING  
FRENCH FRIES | GOLDEN AND CRISPY

## Desserts

NY CHEESECAKE | CLASSIC DENSE NEW YORK-STYLE CHEESECAKE  
APPLE PIE | BAKED APPLES WITH CINNAMON AND BUTTERY CRUST  
BROWNIES | RICH, FUDGY CHOCOLATE SQUARES  
BANANA PUDDING | CREAMY SOUTHERN-STYLE DESSERT

SkyTable

