

American Airlines refreshes lounge menus with seasonal spring offerings



Charcuterie offerings allow customers to create their perfect meal in the Flagship lounge.

[American Airlines](#) is welcoming the spring travel season with updated menus across its premium lounge network, introducing a range of seasonal dishes focused on fresh ingredients and balanced flavors.

The airline has rolled out new menu items in both its Flagship and Admirals Club lounges, highlighting citrus-forward profiles and whole foods designed to enhance the pre-flight dining experience.

In Flagship lounges, travelers can expect a globally inspired selection of dishes, including braised short rib in Los Angeles, chilled carrot and coconut soup in Chicago and tamagoyaki French toast in Dallas-Fort Worth. Other offerings include green lentil curry, beef kofta with saffron rice and shrimp in coconut curry, reflecting a diverse culinary approach across key hubs.

Admirals Club locations are also receiving new menu additions, such as parmesan pesto gnocchi, Mediterranean chickpea salad and regional comfort dishes like New England clam chowder and chicken Baja enchilada soup.

Alongside the food updates, American is expanding its premium beverage program. [Champagne Bollinger](#) is now served complimentary in Flagship lounges and available for purchase in Admirals Club locations, building on a partnership launched in 2025.

The refreshed menus began rolling out in Admirals Club lounges in mid-March, with Flagship lounge updates following this month.

American said the updates are part of its ongoing effort to deliver a more elevated and consistent

hospitality experience for travelers, both on the ground and in the air.



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