



Three Course Dinner

APPETIZER *select two*

Americana Signature Salad
Home-Made Soup of the Day
House-Smoked Salmon

MAINS *select two*

Bucatini summer vegetable sauté, arugula-hazelnut pesto, pecorino
Cast Iron Skillet Chicken potato gnocchi, summer squash, salsa verde, slow-cooked tomato
Chicken Milanese crispy polenta, marinara, arugula salad with feta
Wood-Fired Atlantic Salmon Jersey tomato panzanella salad, basil, white balsamic vinaigrette
Wood-Grilled Bavette Steak Roasted fingerling potato, creamed leeks, caramelized shallot butter
Red Wine-Braised Short Rib grass-fed beef, mashed potato, glazed baby carrots, fried shallots
Grass-Fed Ribeye Steak Au Poivre 6 1/2 oz. grass-fed ribeye, au poivre sauce, watercress, hand-cut steak fries (\$8 supplement pp)

BEVERAGES *includes*

Coffee, Tea, House-Infused Iced Teas
(wine pricing and pairings available upon request)

PLATED DESSERT *select two*

Chocolate Pot De Crème chocolate wafer, fresh cream, brownie
White Chocolate Cheese Cake coconut crumb, caramelized pineapple, mango sauce
Lemon-Almond Cake summer berries, cream, raspberry sauce
Home-Made Pie warm apple pie a la mode OR mixed berry pie fresh cream

\$38 per person, Sunday -Thursday

\$42 per person, Friday - Saturday

\$35 per person, Monday - Sunday between 2pm - 4pm

2 hour event, available 3pm - 9pm

Menu pricing subject to change.

Visit www.americanadiner.com for updated menus + pricing

Prices do not include 7% NJ State sales tax