

THE AMERICAN

CLASSIC AMERICAN FARE

SPRING MENU



salad



Henry David Thoreau

Mixed field greens topped with cherry mozzarella cheese, candied walnuts, red onion, and grilled chicken.
Served with dressing of choice...\$14



sandwiches



*All of our sandwiches are served with your choice of hand punched French fries, green beans almondine, glazed carrots, cole slaw, house made Potato chips.
Add \$1: tator tots or sweet potato fries.*

The Daniel Boone

Center cut sirloin flame grilled and smothered with sautéed mushroom, caramelized onion, Greenleaf lettuce and A1 sauce.
Served on a toasted torpedo...\$12

Herman Melville

Slow roasted pork pulled and piled high on a buttered onion roll with avocado, our own Smokey BBQ sauce and onion rings...\$13

The Lewis & Clark

Grilled shrimp rolled in a flour wrap with mandarin oranges, Bermuda onion, mixed greens and a sweet ginger dressing...\$15



burgers



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Add \$1: tator tots or sweet potato fries.*

Thomas Paine

Our 10oz Angus burger grilled to order with a sweet sesame glaze, grilled pineapple and apple wood smoked bacon.
Served on a toasted onion roll...\$13

Booker T. Washington

The Americans hand pressed 10oz Angus patty topped with pepper jack cheese, Greenleaf lettuce, beefsteak tomato and spicy cherry pepper relish. Served on a buttered pretzel roll...\$12

Book your private event with us!

The American is available for private or semi-private functions.

Book a party of 15 people or more and the host receives a \$50 gift card for future use!

Inquire today with a manager. 401-865-6186

**Advisory:*

Consumption of raw or under-cooked foods of animal origin will increase your risk of food born illness. Consumers who are vulnerable to food born illness should only eat food from animals thoroughly cooked. Please advise server of any allergies or dietary restrictions.