**Appetizers**

★ Hot Artichoke Dip
A baked blend of artichokes, spinach and parmesan cheese large enough to share.  3.95  

**Guacamole and Chips**
Basket of white corn tortilla chips with salsa and fresh guacamole.  3.25  

**Quesadilla**
Shrimp, chicken and melted Monterey Jack cheese.  3.25  

学习贯彻 Cheese & Fruit
American brie and cheddar with fresh seasonal fruit.  3.45  

学习贯彻 Seasonal Raw Vegetables
The freshest around, with Garlic-Romano and Buttermilk dressings.  3.95  

**Cheese Pizza**
Plum tomato sauce, Mozzarella cheese on a stone-ground cornmeal crust.  3.95  

★ Ginger Chicken Tenders
Marinated ginger chicken with a spicy Georgia peanut sauce.  4.95  

★ Honey Roasted Chicken Wings
Coated with our five-spice blend. Served with Garlic-Romano dressing.  3.95  

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**Cafe Salads**

**Spinach Salad**
With bacon, tomatoes, egg, garlic sourdough croutons and hot bacon dressing.  3.95  

**Caesar Salad**
Fresh greens in a traditional light vinaigrette.  
Large 4.95  Small 2.95  

**Cobb Salad**
Seasonal greens topped with Monterey Jack cheese, ham, turkey, bacon, avocado, tomatoes and Garlic-Romano dressing.  5.95  

学习贯彻 Seasonal Fresh Fruit
With lowfat cottage cheese, yogurt, shredded coconut, walnuts and raisins.  6.25  

**Portland Tuna Salad**
With seasonal greens, sliced tomatoes, mushrooms, and Walnut Vinaigrette.  5.95  

**Curried Chicken Salad**
Tossed with mild curry dressing and served chilled on mixed greens.  6.45  

★ Chicken Tarragon Salad
With seasonal greens, sliced tomatoes, mushrooms and Walnut Vinaigrette.  6.95  

**Fresh! Fresh! Fresh!**  We do mean Fresh! Virtually every item on our menu is made from scratch in our own kitchen and bakery. Our entire menu is also available for carry out.

学习贯彻 Lower in Salt, Cholesterol or Fat
## American Wines

<table>
<thead>
<tr>
<th>White</th>
<th>Red</th>
</tr>
</thead>
<tbody>
<tr>
<td>Napa Ridge Chardonnay 11.95</td>
<td>Dry Creek Zinfandel 11.95</td>
</tr>
<tr>
<td>Napa Ridge Sauvignon Blanc 10.95</td>
<td>Sutter Home Cabernet Sauvignon 10.95</td>
</tr>
<tr>
<td>Glass 3.50</td>
<td>Glass 3.50</td>
</tr>
<tr>
<td>Raymond Chardonnay 16.95</td>
<td>Domaine Chandon Blanc De Noirs 21.95</td>
</tr>
<tr>
<td>Guenoc Chenin Blanc 12.95</td>
<td>Korbel Brut 16.95</td>
</tr>
<tr>
<td>Blush Sutter Home White Zinfandel 10.95</td>
<td>Glass 3.50</td>
</tr>
</tbody>
</table>

## Warmers

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
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</tr>
</thead>
<tbody>
<tr>
<td>★ Espresso 1.50</td>
<td>Cappuccino 1.95</td>
</tr>
<tr>
<td>Made with imported beans from Italy.</td>
<td></td>
</tr>
</tbody>
</table>

## The Ultimate Irish Coffee

With Irish whiskey, Cointreau, Kahlua, Tia Maria and whipped cream. 3.95

## Keoke Coffee

Brandy, creme de cacao, Kahlua and whipped cream. 3.75

## Cambridge Coffee

Irish cream, hazelnut liqueur and whipped cream. 3.95

## Hot Mulled Cider

With rum, cinnamon and ginger liqueurs. 3.25

## Liqueurs

- Try one alone or create your own coffee drink.
- Grand Marnier
- Frangelico
- Bailey’s Irish Cream
- Amaretto Di Saronno
- Choice of up to 3 liqueurs 4.25
- Tia Maria
- Sambuca

## Refreshers

- **Georgia Peach**
  Peach schnapps, cranberry juice and freshly squeezed orange juice. 2.95

- **Frozen Margaritas**
  Lime or strawberry. 3.75

- **Sparkling Raspberry**
  Raspberry liqueur and champagne. 3.25

- **Non-alcoholic**
  Versions 1.00 Less

- **Fruit Daiquiris**
  Banana, strawberry, or pineapple. 3.75

- **Tropical Sunshine**
  Rum, strawberries, bananas, pineapple and coconut cream. 3.95

- **Naturally Banana**
  Blend of banana and orange liqueurs, with coconut cream. 3.95

## Finishers

<table>
<thead>
<tr>
<th>Carrot Cake</th>
<th>Fantastic Fudge</th>
<th>Chocolate Decadence</th>
<th>Dish of Ice Cream</th>
</tr>
</thead>
<tbody>
<tr>
<td>Double layered with honeyed cream cheese frosting. 3.50</td>
<td>Hot fudge sauce over ice cream with a chocolate chip cookie. 3.95</td>
<td>Our own Fudge Nut Brownie topped with a fudge sundae. 4.25</td>
<td>Two scoops of Ben &amp; Jerry’s. 2.45</td>
</tr>
</tbody>
</table>

- **Brownie a la James Beard**
  With coffee ice cream and whipped cream. 2.95

- **Chocolate Mousse Cake**
  Triple-chocolate cake layered with Mousse. 3.50

- ★ **Our Famous Dessert Tray Is Filled with Freshly Baked Pies and Cakes.**
Today's Specials

** * SOUPS & CHILI * * *
Cream of Chicken - With mushrooms and noodles
New England Clam Chowder - A cream soup
Cup 1.95  Bowl 3.95
The American Cafe is warming up the coldest month of the year by reducing our soup cup price to $1.95.

Southwestern Chili - With fresh sour cream
Cup 2.75  Bowl 4.50

** * APPETIZER SPECIALTY * * *
Chinatown Scallops - Plump scallops wrapped in bacon, baked and glazed in Teriyaki Sauce ... 5.95

** * CAFE LIGHTS * * *
Seafood Quiche - With scallops, shrimp, and crab and choice of soup or fresh salad ... 6.50
Smoked Chicken Salad - Applewood smoked stuffed with apricots and served with greens ... 6.95
Prosciutto Pizza - On our cornmeal crust ... 5.95

** * PASTA SPECIALTY * * *
Served with garden salad and sourdough.
Sausage Lasagna - Spinach noodles with spicy sausage, cheese and Tomato Sauce ... 7.95

** * ENTREES OF THE DAY * * *
Served with herb rice, vegetables and salad.
Meat Loaf - Topped with brown gravy ... 7.95
Grilled Chicken Breast - Choice of Buerre Blanc Sauce, Basil Tomato Sauce, Chili Cilantro Butter or served skinless with lemon ... 9.95
Barbecued Baby Back Ribs - A full rack of tender hickory smoked pork ribs ... 12.95
Maryland Crabcakes - Two traditional crabcakes with Old Bay seasonings ... 11.95
Cornish Game Hen - With Herb Butter ... 10.95
Chicken Pot Pie - Chunks of chicken, leeks, and zucchini in a rich cream sauce ... 7.95

** * MARDI GRAS SPECIALS * * *
Louisiana Gumbo - Cajun style with sausage.
Cup 1.95  Bowl 2.95

** * MARDI GRAS ENTREES * * *
Served with a fresh garden salad.
Jambalaya - Loaded with Sausage, Chicken and Shrimp, served with cornbread ... 8.95
Shrimp Creole - Spicy shrimp with tomatoes and vegetables over herb rice ... 11.95
Cajun Sausage and Potato Pie - Served with a side of Jambalaya ... 8.95
Grilled Cajun Swordfish - Served with herb rice and a vegetable medley ... 12.95

!!! MARDI GRAS SPECIAL DESSERT !!!
Bread Pudding with Whiskey Sauce ... 2.95
Cafe Sandwiches

All sandwiches served with your choice of Sesame Noodles, Maui Cole Slaw, or Creamy Dill Potato Salad.

**B.L.T.-NC**
Bacon, lettuce, tomato, and Monterey Jack cheese served on toasted whole grain wheat. 4.95

★ **The American Cafe**
Rare roast beef on our extraordinary croissant with Garlic-Romano dressing. 6.25

★ **New Californian**
Fresh avocado, Monterey Jack cheese, alfalfa sprouts and tomatoes on our whole grain wheat. 5.25

**Chicken Tarragon**
Tender bites of chicken tossed with fresh tarragon, almonds, and water chestnuts. 5.95

**Smoked Turkey**
Applewood smoked turkey breast on our whole grain wheat, with Cranberry Chutney. 5.95

**Portland Tuna**
White albacore tuna with fresh vegetables tossed in light mayonnaise. 5.25

★ **New York Club**
Triple decker of smoked turkey, ham and bacon on our whole grain wheat. 6.25

★ **Grilled Cafe Sandwiches**

**Chicken Breast or Hamburger**
With watercress and tomato. 5.95
Add your favorite toppings: cheese, bacon, barbecue sauce, mushrooms, guacamole, salsa, barbecued onions .50 Each

**Georgetown Reuben**
Corned beef, Maui Cole Slaw and Monterey Jack cheese on toasted sourdough. 5.95

**Colorado Beef BBQ**
Hickory smoked barbecue beef on our double twist roll. 5.95

**New Orleans Jazz**
Ham, broccoli and melted Monterey Jack cheese on our double twist roll. 5.95

Light Meals

**Light Meal Sampler**
Southwestern meal turnover, Ginger Chicken tenders and Sesame Noodles. 6.95

**Vegetable Market**
A fresh sampling of our five vegetarian side salads. 4.95

**Southwestern Meat Turnovers**
Spicy beef and cheese in a cornmeal pocket with guacamole, sour cream and tossed greens. 6.95

★ **Ginger Chicken Light Meal**
With Georgia peanut sauce and Sesame Noodles. 5.95

★ **Mixed Market**
Five Salad Specialties—
Chicken Tarragon, Portland Tuna, Sesame Noodles, Creamy Dill Potato Salad and Maui Cole Slaw. 6.95
Freshly Made... Freshly Baked... Freshly Served!

At The American Cafe, we have a tradition of offering our guests light, elegantly prepared food, made from scratch in our own kitchen. We continually create recipes using the finest regional products and freshest ingredients to bring you the best of American Cuisine.

Our breads are baked fresh every day. All of our sauces and dressing are made from scratch. We grill fresh seafoods and meats over mesquite logs, and smoke over applewood and hickory in our own smoker. For salads and entrées, we use over 15 different kinds of herbs, many of which are grown expressly for us on local farms. We don’t fry our foods, and we never use preservatives.

We hope you enjoy The American Cafe.

GEORGETOWN • CAPITOL HILL • CHEVY CHASE • FAIR OAKS MALL • TYSONS CORNER
NATIONAL PLACE • HARBOR PLACE • OWINGS MILLS • BALLSTON COMMON
CALVERTON • UNION STATION • REGENT SPORT & HEALTH CLUB

We’re Open ’til the Wee Hours, 7 Days a Week

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