

*Bistro Sample Menus: Spring
Menus are representative only and are subject to change*

STARTERS

WARM ARTICHOKE-SPINACH DIP

A Bistro classic! Served with ciabatta toast points for dipping

CHEESY CHEDDAR FONDUE

English cheddar and fresh cream with country bread for dipping

WARM PRETZEL BITES

Served with creamy cheddar cheese and honey-mustard dipping sauces

FRESH FRUIT WITH YOGURT DIPPING SAUCE

Fun fruit kabob with seasonal berries, yogurt dipping sauce, and mini fruit muffins

VERY VEGGIE PLATTER

Crisp seasonal vegetables served with green goddess and ranch dipping sauces

HEARTY CHICKEN NOODLE SOUP

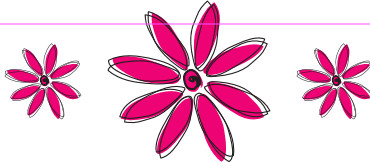
An old-fashioned favorite made with egg noodles, hearty vegetables, and tender chunks of chicken, topped with a crunchy star crouton

SALAD SKEWERS

Iceberg lettuce, bell peppers, Colby cheese, cherry tomatoes, and cucumbers, with creamy ranch dressing

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MAIN COURSES

PICNIC TIME

A bitty burger and mini hot dog, served with a fresh fruit skewer and curly fries

TIC-TAC-TOE PIZZA

With green-pepper x's and pepperoni o's, served with a fresh fruit salad

CHICKEN TENDERS

Gently seasoned to perfection, served with a side of mac & cheese and a fresh fruit skewer

MACARONI & CHEESE!

Tender elbows of pasta baked in creamy cheddar sauce, served with a fresh fruit skewer

SPAGHETTI WITH MEATBALLS

Tossed with marinara sauce and served with garlic bread sticks

BISTRO BURGER

Black-pepper-crusting sirloin burger topped with crumbled blue cheese, red leaf lettuce, and tomato; served with curly fries

HAM AND CHEESE PANINI

Texas toast filled with smoked ham, cheddar cheese, diced onions, and Dijon mustard

GRILLED CHICKEN-OLIVE-TAPENADE PANINI

Served warm with melted provolone, spinach, olive tapenade, and lemon aioli. Served with sweet potato crisps

COCONUT-CHICKEN SALAD WITH APRICOT VINAIGRETTE

Coconut-breaded chicken, romaine lettuce, dried cranberries, oranges, yellow peppers, cherry tomatoes, and goat cheese

GRILLED SALMON FILET

With lemon-butter sauce, steamed broccoli and baby carrots, and mashed potatoes

PANKO-CRUSTED CHICKEN WITH CREAMY HERB SAUCE

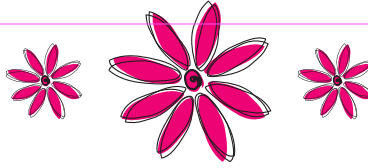
Lightly breaded, served with mashed potatoes and steamed vegetables

FARFALLE PASTA WITH WINTER VEGETABLES

Sun-dried tomatoes, mushrooms, broccoli, cherry tomatoes, and carrots, tossed in a rich tomato-basil sauce

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BRUNCH

WARM WELCOME

Fresh-baked strawberry muffin with whipped butter. Entree selections include choice of beverage: orange or apple juice, milk, coffee, decaffeinated coffee, or hot tea

SCRAMBLED EGGS

Served with crisp bacon, rosemary roasted potatoes, and a toasted, buttered mini bagel

HAM-AND-CHEDDAR OMELET

Served with rosemary roasted potatoes and fresh fruit

EGG-WHITE OMELET

With spinach and provolone cheese; served with sliced tomatoes and roasted potatoes

SPINACH AND ROASTED-VEGETABLE FRITTATA

An individual frittata baked with fresh eggs, roasted potatoes, broccoli, mushrooms, and cheddar cheese. Served with fresh fruit

BUTTERMILK PANCAKES

Giant fluffy pancakes served with warm maple syrup and crisp bacon

BLUEBERRY BUTTERMILK PANCAKES

Giant pancakes with enormous blueberries. Served with warm maple syrup and your choice of crisp bacon or sausage links

YOGURT, GRANOLA & FRESH FRUIT PLATTER

Assorted fresh fruit and berries with fruit-and-yogurt parfait, crunchy granola, and a toasted, buttered mini bagel.

CLASSIC FRENCH TOAST

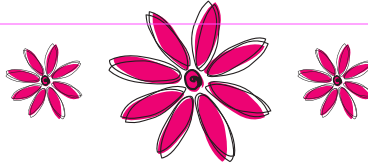
Lightly dusted with powdered sugar and served with warm maple syrup and crisp bacon

APPLE-CINNAMON FRENCH TOAST

Our classic recipe topped with cinnamon-brown sugar apples. Served with warm maple syrup and crisp bacon

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DESSERT

FOUNTAIN MILK SHAKES

Choose your favorite flavor and top it off with whipped cream and sprinkles! Chocolate, vanilla, banana, strawberry, or cookies & cream

ROOT BEER FLOAT

Creamy vanilla ice cream topped with ice-cold root beer

AG BANANA SPLIT

Scoops of chocolate, vanilla, and strawberry ice cream on a fresh banana, drizzled with rich chocolate sauce and delicious fruit toppings

FRESH BERRY SUNDAE

Seasonal berries served with vanilla ice cream and fresh whipped cream

TRIO OF MINI ICE CREAM CONES

Vanilla, strawberry, and chocolate ice cream cones dipped in colorful candy sprinkles

LOLLIPOP BROWNIES

A trio of brownie lollipops dipped in festive chocolate swirls and sprinkles

APPLE CIDER DONUTS

Made-to-order mini donuts and donut holes—perfect for you and your doll! Dusted with cinnamon sugar and served with caramel dipping sauce

BIGGEST BANANA SPLIT EVER

The most outrageous banana split you've ever seen! The perfect choice for sharing with friends. Serves 4-6 people

CELEBRATION MILKSHAKE

Birthday-cake-flavored ice cream, whipped cream, and sprinkles, topped off with a festive pink candle

ORANGE DREAMY FLOAT

A refreshing blend of vanilla ice cream and ice-cold orange soda

ICE CREAM SUNDAE

Every day is “sundae”! Choose your ice cream (chocolate, strawberry, cookies & cream, or vanilla) and your topping (caramel, strawberry, or chocolate)

HOT-FUDGE BROWNIE SUNDAE

Creamy vanilla ice cream, chunks of chocolate brownies, hot fudge and caramel sauce, fresh whipped cream, and chocolate sprinkles

FRUIT SORBET SUNDAE

A great light treat! Raspberry sorbet topped with fresh fruit of your choice

AMERICAN GIRL MINIS

This fun and festive trio includes a mini vanilla cupcake, mini chocolate brownie, and a chocolate chip cookie

COOKIES AND MILK

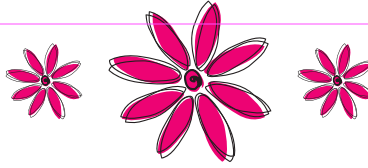
Chocolate chip and sugar cookies served warm with your choice of chocolate, strawberry, or regular milk

CHOCOLATE FONDUE SAMPLER

Indulge in an elegant dessert—fresh strawberries, marshmallows, brownies, and pound cake served with melted Belgian chocolate

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TEA

The American Girls Tea®

Enjoy a special dining experience with a variety of dainty tea sandwiches and assorted sweet treats.
Your tea service also includes a pot of hot cocoa or tea.

SAVORY BEGINNINGS

Kaya's fresh fruit kabobs

Marie-Grace and Cécile's petite fruit muffins

Addy's all-star turkey tea sandwich
Turkey and cheese on star-shaped wheat bread

Josefina's rancho ham sandwich
Ham with honey mustard and a pickle slice on soft pretzel bread

Rebecca's cucumber tea sandwich
A mini bagel with cream cheese and thinly sliced cucumbers

SWEET TREATS

Kit's garden party pink cupcake

Molly's favorite brownie lollipop

Julie's groovy Jell-O® Smile

Served weekdays 2 p.m. - 4:30 p.m.

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