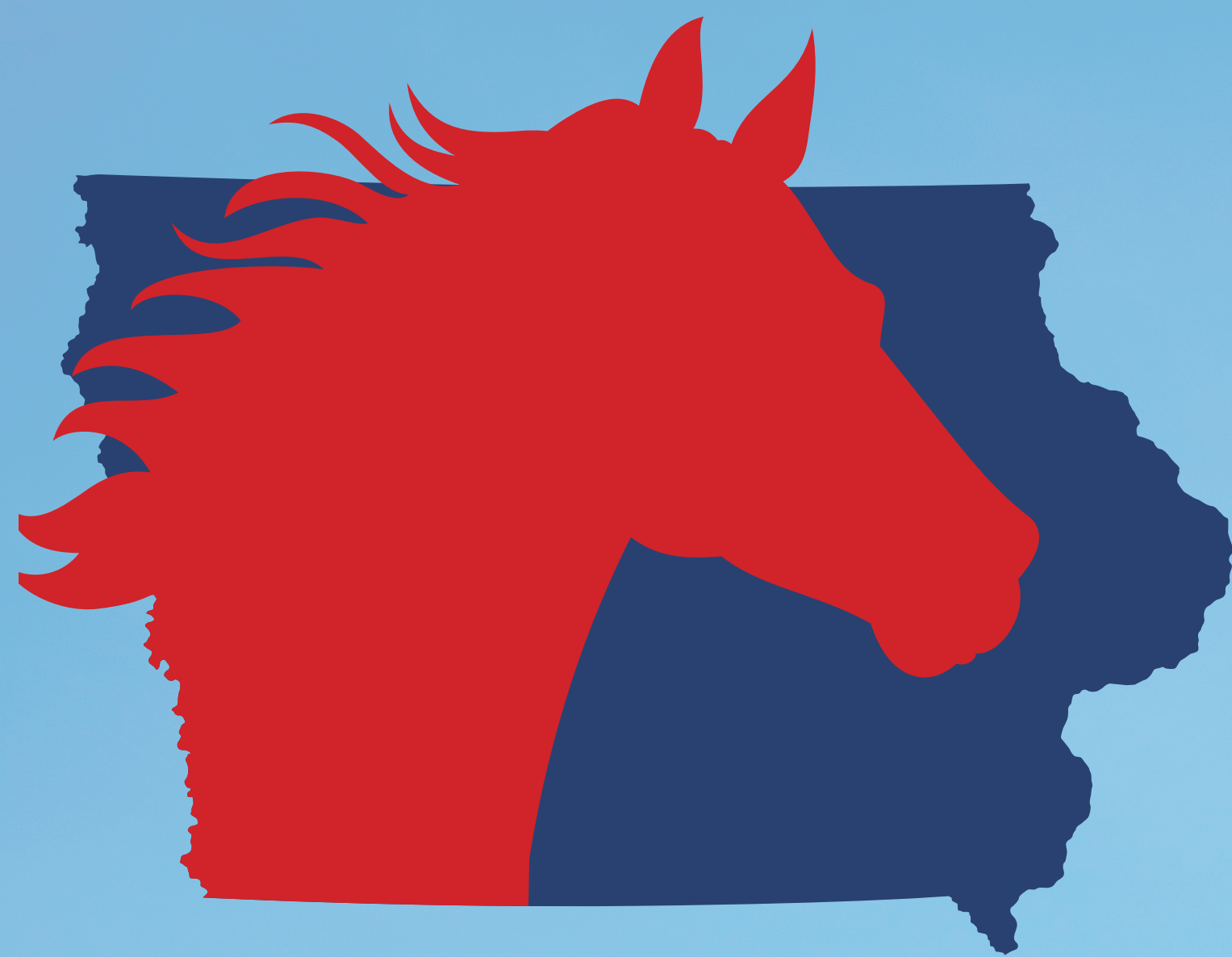


★ CHAMPIONS ★



# FESTIVAL OF RACING

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# BUFFET MENU

ONE PASS THROUGH OUR BUFFET FOR \$25

**FRIDAY, JULY 10, 2026**

**Sliced Flank Steak**

balsamic reduction, blistered cherry tomatoes

**Tuscan Roast Chicken**

lemon herb roasted chicken, fresh spinach,  
sun-dried tomato white wine reduction

**Garlic and Herb-Roasted Yukon Gold Potatoes**

**Green Beans, Applewood-smoked Bacon,  
Roasted Peppers, Onions, Garlic**

**Deluxe Mediterranean Salad Bar**

mixed greens, cucumbers, tomatoes, feta, roasted  
red peppers, olives, artichoke hearts, chickpeas,  
hummus, and more...

**Housemade Focaccia**

**Mini Cannolis, Mini Chocolate Éclairs,  
Strawberry Shortcake Parfaits**

**SATURDAY, JULY 11, 2026**

**AJ's Fried Chicken**

**Slow-Braised Beef Short Ribs**  
savory pan sauce

**Steakhouse Salad Bar**

iceberg wedges, romaine, thick-cut bacon crumbles, shrimp,  
hard-boiled eggs, tomatoes, blue cheese crumbles,  
sunflower seeds, candied pecans, and more...

**Honey Citrus Glazed Sweet Potatoes,  
Broccoli & Cauliflower Medley, Garlic Butter**

**Cornbread**  
honey butter

**Lemon Blueberry Parfaits,  
Mini Chocolate Mousse Cupcakes**

**Salted Caramel, Pecan Brownie Bites**

© | Gluten-Free or can be prepared gluten-free. Please ask your server. \*Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your server of any food allergies. Prices listed do not include automatic 7% sales tax. For additional information, please call 515-967-8575.