

JULY HIGHLIGHTS

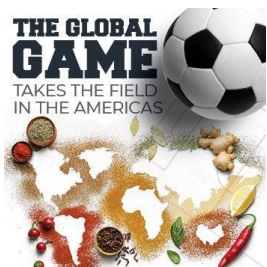


**THUR
09**

Chef's Table

GAGT 2026 5K Preview. Steak au poivre with peppercorn sauce, smoked gouda white cheddar mac & cheese, brown sugar glazed carrots and a multigrain croissant

**CHEF'S
TABLE**



Global Flavors

Crispy tater tots tossed with brisket and jalapenos topped with pepper aioli and scallions.

**TUE
14**



Little Eats Big Summer Energy

Sliders at the entrée station. Choose from cuban pork, honey hoisin salmon, bbq bacon beef or beyond meatball marinara.

**WED
22**



Brunch for Lunch

Slow roasted prime rib, cedar plank salmon, french toast bread pudding and other brunch favorites at the Entrée station.

**WED
29**



GRILLIN' & CHILLIN' AT THE FLAME GRILL

7/8

Turkey burger with grilled peach slaw on brioche

7/15

Mojito lime shrimp skewers with cilantro brown rice, black bean salsa and avocado

7/23

Grilled teriyaki flank steak sandwich with grilled pineapple on telera

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