



Weekly Bistro Buffet Days at Afterburners Reserve Dining



Beginning May 24, Open 11 to 1
on Tuesday & Thursday

First Come, First Serve
or Reserve a group up to 10

Buffet

All You Can Eat 7.75

Single Trip 4.75 per plate

Tortilla & Taco Tuesday

Southwestern Chicken and Beef, Enchiladas, Soft and Hard Taco Shells, Tortilla Bowls, Black Beans, Refried Beans, Spanish Rice, Tomatoes, Red Onions, Black Olives, Sour Cream, Homemade Salsa, Fresh Guacamole, Shredded Cheese, White Queso Sauce and Soup of the Day

Taste of Italy Thursday

Garlic Bread, Caesar Salad, Antipasto, Mozzarella Sticks, Pizza by the Slice, Vegetable Lasagna, Eggplant Parmesan, Tortellini, Baked Ziti, Lasagna, Spaghetti, Alfredo Sauce, Meat Sauce, Pesto Sauce and Soup of the Day

Soup & Salads

Soup of the Day Cup 1.75 - Bowl 2.75

Grilled Chicken Caesar 4.75

Boneless Chicken Breast, Romaine, Caesar Dressing, Parmesan Cheese and Croutons

Seasonal Grand Salad 4.50

Mesclun Mixed Greens, Broccoli, Cauliflower, Carrots, Sugar Snap Peas, Baby Beets, Marinated Lentils and Balsamic Dressing

Classic Wedge Salad 4.50

Iceberg Lettuce, Hard-Boiled Eggs, Tomatoes, Red Onions, Bacon and Catalina Dressing

Sandwiches

Apple Craisin Chicken Salad Wrap 5.00

Croissant or Wheat Wrap, Lettuce, Tomato with Fresh Potato Chips and Bistro Pickles

Tech Support 5.50

Fresh Tuna Salad with Swiss Cheese, Lettuce, Tomatoes and Onions on Wheat Berry Bread with Fresh Potato Chips and Bistro Pickles

IESB Burger 4.00

1/4 Pound of Cattleman's Beef, Smoked Bacon, Lettuce, Tomato, Onion on a Hawaiian Knot Roll with Fresh Potato Chips and Bistro Pickles

Add Cheese 0.50

Desserts

Toasted Almond Coffee Cake 2.75

Coffee flavored Sponge Cake topped with Toasted Almond Icing

Sopaipilla 2.75

Fried Pastry dusted with Powdered Sugar and Cinnamon and served with a dish of Homemade Caramel Apple Butter

We offer a variety of drinks, sold separately.

Menu items may be changed based upon product availability.