

# PASTA SPECIALTIES

*Includes garlic bread and house green salad.*

<b>SEAFOOD AGLIO E OLIO</b> SPAGHETTI WITH SHRIMP AND CALAMARI, SAUTEED IN FRESH GARLIC, OLIVE OIL AND TOPPED WITH BOK CHOY.	<b>\$16.<sup>95</sup></b>
<b>CHICKEN ALFREDO</b> PENNE PASTA WITH GRILLED CHICKEN, BACON, ONION AND CREAMY ALFREDO SAUCE.	<b>\$14.<sup>95</sup></b>
<b>CHEF HORI'S TOMATO FETTUCCINE</b> FETTUCCINE PASTA WITH SEASONAL MIXED MUSHROOMS, TOSSED IN MARINARA SAUCE AND BACON BITS AND DRIZZLED WITH TRUFFLE OIL.	<b>\$11.<sup>95</sup></b>

# STEAKS AND CHOPS (GRILLED)

*All steaks are seasoned with kosher salt and black pepper. Includes a house green salad and mixed vegetables.*

*Choice of Sauce: Chico's Steak Sauce or Wasabi Butter Sauce*

*Choice of Starch: Garlic Mashed Potatoes with Gravy or Rice Pilaf*

<b>FILET MIGNON</b> LIGHTLY SEASONED, 8-OUNCE CENTER CUT TENDERLOIN WRAPPED IN BACON.	<b>\$25.<sup>95</sup></b>
<b>RIBEYE STEAK</b> 12-OUNCE CUT OF STUNNING RIBEYE.	<b>\$29.<sup>95</sup></b>
<b>T-BONE</b> HEARTY AND TENDER 16-OUNCE STEAK.	<b>\$22.<sup>95</sup></b>
<b>BONE-IN PORK CHOP</b> 16-OUNCE PORK CHOP SERVED WITH SHOYU BUTTER SAUCE AND A LEMON WEDGE.	<b>\$20.<sup>95</sup></b>
<b>AUSTRALIAN LAMB CHOP</b> LAMB T-BONE SERVED WITH TZATZIKI SAUCE.	<b>\$23.<sup>95</sup></b>
<b>FLAT IRON STEAK</b> JUICY, WELL MARBLED 8-OUNCE FLAT IRON STEAK.	<b>\$20.<sup>95</sup></b>