RASTELLI'S

EST. 1976

CHEF-INSPIRED MEALS | READY IN 15 MINUTES OR LESS

BEEF POWER BOWL

Prep: 5 Mins | Cook: 15 Mins

Grilled slices of steak paired with wholesome grains and vegetables, then drizzled with your favorite sauce.

CLASSIC STEAK & EGGS

Prep: 5 Mins | Cook: 10 Mins

Steak cooked to perfection, paired with sunny-side-up eggs for a hearty and protein-packed breakfast.

Classic Steak & Eggs

CHICKEN FRIED STEAK

Prep: 10 Mins | Cook: 15 Mins

Tenderized beef coated in a seasoned batter, then fried to golden perfection and served with country-style gravy.

ITALIAN-STYLE STEAK WRAP

Prep: 5 Mins | Cook: 10 Mins

Sliced steak marinated in a medley of Italian herbs and spices, then tucked into a wrap with fresh vegetables and a balsamic drizzle.

PEPPER STEAK

Prep: 10 Mins | Cook: 15 Mins

Sliced beef, vibrant bell peppers and onions expertly stir-fried to perfection in a zesty, savory sauce.

PHILLY-STYLE CHEESESTEAK

Prep: 5 Mins | Cook: 15 Mins

Thinly sliced steak sautéed with diced onions and American Cheese, then placed inside your favorite roll.

FOR FULL RECIPES, SCAN THE QR CODE! →

RASTELLI'S

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CHEF-INSPIRED MEALS | READY IN 15 MINUTES OR LESS

STEAK & POTATOES

Prep: 5 Mins | Cook: 15 Mins

A succulent steak, cooked to your liking, served alongside perfectly seasoned and roasted potatoes.

STEAK SALAD

Prep: 5 Mins | Cook: 15 Mins

Juicy steak slices served on a bed of crisp mixed greens, complemented by vibrant veggies and flavorful dressing.

STEAK TACOS

Prep: 5 Mins | Cook: 15 Mins

Grilled and seasoned steak slices in warm tortillas, topped with fresh salsa, lettuce and a drizzle of tangy sauce.

STEAK TIPS

Prep: 5 Mins | Cook: 15 Mins

Bite-sized cuts of steak, expertly seasoned with our signature seasoning and seared to perfection.

STEAK QUESADILLAS

Prep: 5 Mins | Cook: 15 Mins

Tender slices of steak sandwiched between melted cheese, diced vegetables and a warm tortilla.

STEAK SKEWERS

Prep: 5 Mins | Cook: 15 Mins

Tender beef cubes and vibrant vegetables threaded onto skewers, then grilled to perfection.

Steak Tips

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