

Welcome To Old Man Rafferty's Hillsborough



OUR SPECIALS

Keeping Dining Out Affordable

Proudly Owned & Operated By The Jakuboski Family Since 1983

APPETIZERS

IRISH BREW HOUSE ONION RINGS \$10

Beer Batted Onion Rings Served Crispy With Horseradish Aioli To Dip.

SWEDISH MEATBALLS \$13

A Dozen Meatballs Served In A Classic Brown Gravy With A Touch Of Sour Cream.

PRETZEL NUGGET FONDUE \$8

One Dozen Hot Baked Nuggets, Cheese Sauce To Dip. Fondue Forks Of Course! Fun To Share.

TENDERLOIN BITES \$16

Half Pound Of Filet Mignon Tips, Montreal Seasoned, Wok Flashed, Gochujang Sauce, Aioli To Dip.

MAINS

CORNERED BEEF PLATTER \$22

Brisket Cut. CB Broth-Wilted Cabbage, Steamed Carrots, CB Broth-Boiled Potatoes.

BANGERS & MASHED \$23

Veal And Pork Sausage Fired On The Grill.
Creamy Mashed, Buttered Peas, Onion Gravy.

TWIN PORK CHOPS MURPHY \$ 27

Two Bone In New York Rib Cut. Pan-Seared Pork Chops Simmered With Potatoes, Onions, Irish Sausage And Sweet Green Peppers In A Savory White Wine And Vinegar Sauce. Finished With Garlic And Chicken.

SEAFOOD FRA DIAVOLO \$28

Florida Gulf Shrimp, East Coast Cod, Mussels, Clams Calamari Onion, Fresh Garlic, Red Pepper Flakes, White Wine And A San Marzano Tomato "Squeeze".
Fresh Egg Fettucine Pasta, Garlic Bread To Sop Up That Goodness.

AUNT ANGIES COD \$27

A Fresh Filet Topped With Lemon Butter Herb Breadcrumbs, Oven Baked Till Golden Brown. Topped With A Roasted Tomato, Sauteed Spinach And Jasmine Rice On The Side.

BONELESS SHORT RIBS OF BEEF \$28

Slow Braised For Hours, Nice & Tender. Served With Creamy Mashed Potatoes, Seasonal Veggie Medley And A Nice Douse Of Beef Dem-Glace.

STEAKHOUSE PASTA ALFREDO \$24

Half Pound Of Pan Seared Filet Mignon Tips With Sweet Red Bell Pepper. Served Atop Fresh Egg Linguine Tossed With Broccoli Florets In A Rich Cheesy Alfredo Sauce.

CAVATELLI SHRIMP & BROCCOLI \$25

American Shrimp From The Florida Gulf, Sauteed With Fresh Broccoli Florets, Extra Virgin Olive Oil, Roasted Garlic, Butter And A White Wine Splash.

SALMON CHEESESTEAK SANDWICH \$23

Fresh Salmon Medallions Pan Seared With Sweet Green Peppers And Vadalia Onion. Toasted French Hero Roll, Melted Provolone, A Lime Crema Drizzle. Crispy Fries On The Side.

CUBAN SANDWICH \$21

Sliced Roasted Pork Tenderloin, Sliced "Cure 81" Ham, Folded In Cuban Bread With Sliced Pickles And Mustard. Crispy Shoe String Fries On The Side.

CRISPY FLOUNDER SANDWICH \$24

Two Hand Breaded Filets By Rosa. Brioche Roll, Lettuce & Tomato, Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.

NJ MONTHLY Reader's Choice Awards "Best Bang For You Buck" 1998-2025 Thank You!

Welcome To Old Man Rafferty's New Brunswick



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APPETIZERS

A CROCK OF HOME MADE CREAM OF BROCCOLI & CHEESE SOUP \$6

IRISH BREW HOUSE ONION RINGS \$10

Beer Batted Onion Rings Served Crispy With Horseradish Aioli To Dip.

ASIAN LETTUCE CUPS \$14

Marinated Chicken Wok Flashed With Veggies In Sesame Oil With Hoisan And Soy.
Boston Bibb Lettuce On The Side For Wrapping.

PRETZEL NUGGET FONDUE \$8

A Dozen Hot Baked Nuggets, Cheese Sauce To Dip. Fondue Forks Of Course! Fun To Share.

MAINS

CORNED BEEF PLATTER \$22

Brisket Cut. CB Broth-Wilted Cabbage, Steamed Carrots, CB Broth-Boiled Potatoes.

BANGERS & MASHED \$22

Veal And Pork Sausage Fired On The Grill.
Creamy Mashed, Buttered Peas, Onion Gravy.

BONELESS SHORT RIBS OF BEEF \$28

Slow Braised For Hours, Nice & Tender. Served With Creamy Mashed Potatoes,
Seasonal Veggie Medley And A Nice Douse Of Beef Dem-Glace.

SEAFOOD FRA DIAVOLO \$28

Florida Gulf Shrimp, East Coast Cod, Mussels, Clams Calamari Onion, Fresh Garlic,
Red Pepper Flakes, White Wine And A San Marzano Tomato "Squeeze".
Fresh Egg Fettucine Pasta, Garlic Bread To Sop Up That Goodness.

BRONZED GROUPEL \$27

A Fresh Filet, Cajun Seasoned, Lightly Seared In An Iron Skillet. Simply Plated With Steamed
Broccoli Florets And Buttery Creamy Mashed Potatoes.

SHRIMPHOUSE PASTA ALFREDO \$24

Pan Seared Jumbo Shrimp And Fresh Linguine Noodles Tossed With Steamed Broccoli Florets
In A Rich Cheesy Alfredo Sauce. Garlic Bread On The Side.

TWIN PORK CHOPS MURPHY \$ 27

Two Bone In New York Rib Cut. Pan-Seared Pork Chops Simmered With Potatoes,
Onions, Irish Sausage And Sweet Green Peppers In A Savory White Wine And Vinegar Sauce.
Finished With Garlic And Chicken.

FILET MIGNON \$25

Half Pound Of Filet Mignon Tips, Pan Braised With Slivered Asparagus And Blistered "Cherry Bomb"
Tomatoes. Finished With A Savory Beef Demi Glace. Served Atop Creamy Mashed Potatoes.

CRISPY FLOUNDER SANDWICH \$24

Two Hand Breaded Filets By Rosa. Brioche Roll, Lettuce & Tomato,
Crispy Fries & House-Made Cole Slaw On The Side, Tartar Sauce.

SALMON CHEESESTEAK SANDWICH \$23

Fresh Salmon Medallions Pan Seared With Sweet Green Peppers And Vadalina Onion.
Toasted French Hero Roll, Melted Provolone, A Lime Crema Drizzle. Crispy Fries On The Side.

CUBAN SANDWICH \$21

Sliced Roasted Pork Tenderloin, Sliced "Cure 81" Ham, Folded In Cuban Bread With Dill Pickles
And Mustard. Crispy Shoe String Fries On The Side.

CHICKEN PARMESAN WRAP \$21

Chicken, Hand Breaded By Rosa With Panko Crumbs, A Douse Of San Marzano Tomato Sauce,
Melted Mootz And Parmesan Rolled In A Tomato-Basil Flour Tortilla. Zucchini Fries On The Side.

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