



Welcome & Thank You For Dining With Us!

OLD MAN RAFFERTY'S

A Family Owned & Operated Tavern Established In 1983

-SALADS-

BIG CAESAR Or BIG GARDEN SALAD \$12

Caesar: Organic Baby Romaine Hearts
Classic Dressing, Shaved Parmesan.

Garden: Hydroponic Baby Greens, Cukes & Tomato.



Add 1/2 Pound Grilled Chicken \$6

Add Five Grilled Jumbo Shrimp \$8

**Add
For
This
Salad**

Add 1/2 Pound Grilled Salmon Filet \$11

Add 1/2 Pound Grilled Sirloin Steak \$13

STEAKHOUSE WEDGE SALAD \$14



Iceberg, Bleu Cheese Crumbles, Tomato,
Crackling Bacon, Bleu Cheese Dressing.



PEAR & GORGONZOLA SALAD \$17

Mixed Greens, White Wine Poached Pears,
Gorgonzola Cheese, Candied Walnuts.
Sherry Wine Vinaigrette.

BALSAMIC CHICKEN SALAD \$22

Mixed Greens, Tomatoes, Mediterranean
Olives, Artichoke Hearts, Mozzarella Boneless
Grilled Chicken Breast, Balsamic Vinaigrette Dressing.

CHOPPED COBB SALAD \$22

Organic Romaine Hearts, Boneless Grilled
Chicken Breast, Cucumber, Tomato, Red Onion, Bacon,
Avocado, Hard Boiled Egg. Choice Of Dressing.

SEARED CHILLED AHI TUNA SALAD \$21

Black Pepper Encrusted Pan-Seared Rare
Tuna, Hydroponic Greens, Cucumber, Sweet Red Pepper,
Carrot, Snap Peas, Avocado. Sesame Vinaigrette Dressing.

GRILLED STEAK SALAD \$24

Char-Broiled Prime Sirloin, Hydroponic
Organic Greens, Roasted Red Pepper, Grilled Portobello
Mushrooms, Grilled Red Onions. Balsamic Vinaigrette.

BIG GREEK SALAD \$17

Romaine, Tomato, Cucumber, Red Onion, Feta,
Red Pepper, Kalamata Olives, Lemon-Wine Vinaigrette.

Add Grilled Chicken Breast \$6

Add Grilled Salmon Filet \$11 Add Grilled Sirloin \$13

POKE BOWL \$21

Sushi Grade Tuna Or Salmon, Scallions,
Shaved Cucumber, Japanese Vinaigrette. Served Over Rice.
Wakame Seaweed, Avocado, Fresh Mango.

MEDITERRANEAN FALAFEL SALAD \$19

Mixed Greens, Crispy Falafel, Cucumber, Red Onion,
Tomato, Greek Olives, Hummus. Tahini Sauce Drizzle.

SUMMER HARVEST SALAD \$16

Jersey Produce At It's Peak! Watermelon, Blueberries, Fresh
Greens, Cucumber, Tomato, Feta Cheese, Red Onion,
Fresh Mint Tossed In A Red Wine-Balsamic Vinaigrette.

Add Grilled Chicken \$6

Add Grilled Skirt Steak \$13

-KIDDOS-

CHICKEN FINGERS \$10

Three Fingers Coated With Rice Flour, Fried Crispy.
French Fries, BBQ & Honey Mustard Sauce To Dip.

PASTA \$9

Penne Or Fettuccine With Marinara Or Melted Butter.

CHEESE RAVIOLI \$11

San Marzano Marinara Or Melted Butter

GRILLED CHEESE \$8

Crispy French Fries.

BURGER SLIDERS \$9

Two Singles, With Or Without American Cheese.
Crispy French Fries.

KRAFT MAC & CHEESE \$6

-TOMATO PIE / PIZZA-

12 Inch Crispy Thin Crust With No Flop

OR

**Detroit Square, Baked In A Steel Pan,
Crispy Edges, One Inch Thick**

\$11

Add: Pepperoni, Or Meatballs \$2 Additional Each

-TO START & TO SHARE-

BREAKING BREAD \$8

Whole Hot Italian Baguette, Compound Butter,
EVOO Topped Hummas, Olive Tapenade.

OVEN TOASTED QUESADILLAS \$16

Add Rice & Beans \$3 Additional

CHOICE OF:

Cheese Steak

Sliced Prime Rib, Green Peppers, Onions, Three Cheeses.

Spinach & Mushroom

Button Mushrooms, Fresh Spinach, Mootz, Parmesean.

Spicy Chicken

Ancho Chile Marinated, Cilantro, Green Onion, Three Cheeses.

AHI TUNA TARTAR TOWER \$15

Sushi Tuna, Chunky Avocado, Mango Salsa, Wasabi Mousse.

PEROGIES \$14

Potato & Cheese Stuffed, Pan Flashed,
Caramelized Onions, Crumbled Bacon, Sour Cream.

BOOM BOOM SHRIMP \$14

Crispy Tempura Shrimp, Creamy Spicy Sauce.
Steamed Rice Noodles.

HOT 'N SPICY WINGS \$16

CHOOSE FROM:

Classic Buffalo, Gochujang BBQ, Or Mango Habanero

MEDITERRANEAN PLATTER \$15

Hummus, Feta, Roasted Peppers, Greek Olives,
Warm Naan Bread, Crispy Pita Chips.

STICKY ASIAN RIBS \$14

Crispy Wok-Fried Kansas City Pork Spare Ribs Tossed
In A House Made Spicy Gochujang-Teriyaki BBQ Sauce.

TEMPURA SHRIMP \$12

Crispy Hand Dipped Jumbos. Fig Duck Sauce To Dip.

CALAMARI \$15

Tempura Flour Dusted, Blistered Shitito Peppers, Marinara.

GIANT BAVARIAN PRETZEL \$12

Cheese Sauce, Spicy Beer Infused Mustard.

TIN PAN NACHOS \$14

Cheddar, Jack, Tomato & Jalapenos. Queso
Fresco, Crema Drizzle, Sour Cream, Salsa, Guacamole.
BBQ Pulled Pork Add \$5 Grilled Chicken Breast Add \$6

BROCCOLI BITES \$10

Breaded Bacon & Cheese Pockets Fried Crispy.

SWEDISH MEATBALLS \$13

Twenty Little Meatballs, Sour Cream Infused Gravy.

MOZZARELLA WEDGES \$12

Half Moons, San Marzano Marinara For Dipping.

-SOUP BOWLS-

FRENCH ONION SOUP \$8

Caramelized Onion & Swiss Cheese Baked Flatbread.

TOMATO BASIL SOUP \$6 Big Bowl \$9

We Are Famous For It!

Grilled Cheese Croutons

OVER PLEASE



-HAND HELDS-

PRIME CUT BURGER \$17

From Pat La Frieda, NYC. Short Rib, Chuck & Brisket Brioche Roll, Crispy Fries, Lettuce & Tomato.

Add: Cheddar, Swiss, American, Provolone, Sautéed Mushrooms, Sautéed Onions...\$1 Additional Each With Bacon, Add \$2

VEGAN CALIFORNIA BURGER \$19

Thick Vegan Impossible, Cast Iron Pan Seared. Vegan Bacon, Vegan Cheddar, Vegan Roll, Dill Pickle Relish, Sriracha Ketchup, Lettuce, Tomato, Red Onion. French Fries.

SLOPPY JOE \$16

Triple Stacked Rye With Sliced Prime Rib, Real Turkey Breast, Hot Corned Beef. Smothered With Russian Dressing And Cole Slaw On Every Layer. Fresh Made Potato Chips.

LOBSTER ROLL \$22

A Butter Toasted New England Potato Roll With Chilled Maine Lobster Gently Tossed With A Tad Of Celery And Mayo. Crispy Fries And House Made Cole Slaw On The Side.

SHRIMP PO BOY \$18

Crispy Tempura Shrimp, Hero Roll, Organic Romaine, Chopped Tomato. Sriracha Mayo Drizzle. Crispy Fries.

TURKEY CLUB \$16

Real Roasted Turkey, Country White Or Rye. Bacon, Lettuce, Tomato. Fresh Made Potato Chips.

SOUP & GRILLED CHEESE \$15

Classic American On Buttery White. A Bowl Of Tomato Soup. Crispy French Fries.

PRIME RIB FRENCH DIP \$21

1/2 Pound Of Thinly Sliced Chilled Beef Dunked In Au-Jus. Hero Roll, Side Of House Made Au-Jus & French Fries.

GRILLED CHICKEN SANDWICH \$16

Organic Breast, Brioche Roll, Lettuce & Tomato. Crispy Fries

CRISPY CHICKEN SANDWICH \$16

Double Stacked Breast, Batter & Panko Crusted. Brioche Roll, Shredded Lettuce, Tomato, Sriracha Aioli. Fries.

RIBEYE STEAK SANDWICH \$22

An Eight Ounce Cut Char-Broiled. Hero Roll, A Douse Of Beef Demi, Cheese Sauce, Pickled Red Onions. Secret White Sauce Drizzle, Crispy Fries To Sop Up That Goodness.

RUEBEN SANDWICH \$18

1/2 Pound Of Corned Beef, Pastrami Or Both. Melted Swiss, Kraut, Russian Dressing. Fresh Made Chips.

-SLIDERS-

Three Hot Sandwiches Served With Crispy French Fries

THE GOBBLER \$17

Turkey Breast Roasted Here. Cornbread Stuffing, A Douse Of Turkey Gravy. Cranberry Sauce Dollop. Sweet Potato Fries.

DOUBLE CHEESEBURGER \$17

Two Patties On Each, American Cheese, Potato Bun. Fries.

NASHVILLE CHICKEN \$17

Crispy White Breast Meat, A Spicy-Sweet-Smokey Sauce, Potato Bun, Topped With Cole Slaw.

BBQ PULLED PORK \$17

Smoked Pork, Simmered In House Made Sauce. Potato Bun. A Side Of Home Made Cole Slaw & Sweet Potato Fries.

-TACOS-

Three Stuffed Flour Tortillas Served With A Side Of Rice & Beans

STEAK \$19

Marinated Skirt, Avocado, Sour Cream, Pico, Chimichurri.

FISH \$18

Pan Seared Sea Bass, Shredded Lettuce, A Mango-Red Onion And Sweet Red Pepper Salsa.

SHRIMP \$19

Crispy Tempura Battered, Spicy Boom-Boom Sauce, Shredded Lettuce, Avocado, Crumbled Queso, Crema Drizzle.

POLLO ASADO \$18

Chicken Marinated In Ancho Chili, Paprika, Onion, Garlic, Orange And Lime. Pan Flashed. Shredded Lettuce, Pico De Gallo, Queso Fresco, Crema Drizzle.

-ENTREES-

HAND-CUT USDA CHOICE ANGUS STEAKS

-Build A Steak Plate-

New York Strip 14 Ounce \$31

Texas Rib-Eye 12 Ounce \$25

USDA PRIME Grade Tavern/Top Sirloin 8 Ounce \$23

Center Cut Filet Mignon 8 Ounce \$36

Choose Sides For Just \$3 Additional Each:

Garden Salad, Caesar Salad, Baked Potato, Mashed With Gravy, Steak Fries, Baked Mac & Cheese, Potato Au Gratin, Sautéed Veggies, Sautéed Spinach, Tempura Broccoli & Cheese Florets, Onion Rings, Sautéed Mushrooms & Onions.
Add Five Grilled Jumbo Shrimp \$8

OSSO BUCCO SOUS VIDE \$28

Hmmm...Not Familiar?...Google It!

A Tender, Fall Off The Bone Kurobuta Pork Shank, Creamy Mashed, Honey Glazed Carrots, String Beans. Pork Au Jus.

STUFFED SHRIMP \$29

Six Gulf Jumbos Topped With Crabmeat. Oven Baked. A Jasmine Rice-Seasonal Vegetable Medley Toss.

SHORT RIBS OF BEEF \$31

The Real Deal...ON THE BONE, Tender & Succulent, Choice Of Creamy Risotto With A Mushroom Green Bean Carrot Medley, Or White Cheddar Baked Macaroni & Cheese.

GRILLED SALMON \$30

Char-Broiled. Roasted Red Potatoes, Seasonal Vegetable Medley, Lemon Vinaigrette Drizzle.

FISH & CHIPS \$22

Tempura Battered Cod Fried Crispy. House Made Cole Slaw, French Fries, Tartar Sauce On The Side.

CHICKEN PARMESAN \$23

Organic Breast, San Marzano Marinara, Mozzarella & Shaved Parmesan. Penne Pasta With Marinara. Garlic Bread.

VEAL PARMESAN \$25

Veal T-bone Pounded Thin. Breaded, Pan Fried In EVOO. Marinara, Mootz & Shaved Parmesan. Penne, Garlic Bread.

CHICKEN POT PIE BOWL \$19

White Meat Simmered With Fresh Vegetables. Served Atop & Below Fresh Baked Puff Pastry.

HAND MADE FETTUCCINE \$18

Choice Of Creamy Alfredo, Marinara Or Classic Pink Sauce. Add Grilled Or Crispy Breaded Chicken...\$6

MACARONI & CHEESE \$18

Fresh Pasta, White Cheddar, Colby, Swiss, Provolone And Gouda. Breadcrumb Topped, Oven Baked.

ADD: BBQ Pulled Pork - \$5 ADD: Lobster - \$11

VEGGIE STIR FRY \$18

With Asian Vegetables, Hoisin, Garlic & Soy. Add Chicken Breast \$6 Add Five Jumbo Shrimp \$9

BURATTA CHEESE RAVIOLI \$22

Jumbo Stuffed Pasta With Buratta Mozzarella, Ricotta & Romano. Marzano Marinara, Garlic Bread, Shaved Parmesan.

BBQ RIBS

Tender Slow Roasted Kansas City Baby Backs. Sweet Potato Fries, House Made Cole Slaw, Onion Rings.

Full Rack \$32 Half Rack \$22

SALMON NOODLE BOWL \$19

Pan Seared Medallions, Broccoli Crowns, Green Pepper, Edamame Beans, Terryaki Sauce. Steamed Rice Noodles.

Potatoes Au Gratin
Jasmine Rice
Baked Potato With
Butter & Sour Cream
Broccoli Cheese Tempura
French Fries
Sweet Potato Fries
Side Caesar Salad
No Additions

**\$6
-SIDE ORDERS-**

Baked Mac & Cheese
Sautéed Seasonal Vegetables
Sautéed Spinach
Onion Rings
Roasted Red Potatoes
Mashed With Gravy
House Made Cole Slaw
Side Garden Salad
No Additions



We Cook From Scratch, Therefore We Can Accommodate Many Vegan & Gluten Free Requests, Please Ask!