



Welcome & Thank You For Dining With Us!

OLD MAN RAFFERTY'S

A Family Owned & Operated Tavern Established In 1983

-ENTREE SALADS-

CAESAR Or GARDEN SALAD \$13

Caesar: Organic Romaine Hearts
Classic Dressing, Shaved Parmesan, Croutons

Garden: Hydroponic Baby Greens, Cukes & Tomato.



Boneless Grilled Chicken Breast \$7

Add Five Grilled Jumbo Shrimp \$9

Add For These Salads 1/2 Pound Grilled Salmon Filet \$11

1/2 Pound Grilled Strip Steak Medallion \$11

STEAKHOUSE WEDGE SALAD \$14



Iceberg, Bleu Cheese Crumbles, Tomato,
Crispy Bacon Bits & Slices, Bleu Cheese Dressing.



PEAR & GORGONZOLA SALAD \$18

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

BALSAMIC CHICKEN SALAD \$23

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

CHOPPED COBB SALAD \$23

Choice Of Pan Seared Scallops Or Grilled Chicken.

Romaine, Cucumber, Tomato, Red Onion, Bacon, Fresh
Avocado, Hard Boiled Egg. Choice Of Dressing.

SEARED CHILLED AHI TUNA SALAD \$22

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

GRILLED STEAK SALAD \$25

Char-Broiled 8 Ounce Thick Cut New York Strip.,
Organic Greens, Roasted Red Peppers, Grilled Portobello
Mushrooms, Pickled Red Onions. Balsamic Vinaigrette.
This Steak Looks & Eats Like A Filet Mignon.

GREEK SALAD \$17

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

Add Grilled Chicken Breast \$7

Add Grilled Salmon \$12 Add Grilled Top Sirloin Filet \$12

KIMCHI RICE POKE SALAD \$22

Choice Of Sushi Tuna Or Grilled Chicken.

Romaine Lettuce, Kimchi Fried Rice, Shredded Carrots,
Cucumber, Snap Peas, Asian Pickled Red Onions.
House Made Japanese Vinaigrette.

MEDITERRANEAN FALAFEL SALAD \$19

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

SOUP 'N SALAD \$17

Pillow Soft Triple Cheese Stuffed Potato Gnocchi Floating
In A Big Bowl Of Our Creamy Tomato Basil Soup.
Served With A Garden Or Caesar Salad

-KIDDOS-

CHICKEN FINGERS \$10

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

PASTA \$10

Penne Or Fettuccine With Marinara Or Melted Butter.

CHEESE RAVIOLI \$10

San Marzano Marinara Or Melted Butter

GRILLED CHEESE \$10

Crispy French Fries.

BURGER SLIDERS \$10

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

KRAFT MAC & CHEESE \$7

-TOMATO PIE / PIZZA-

12 Inch Crispy Thin Crust With No Flop

OR

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

\$12

Add: Pepperoni, Or Meatballs \$2 Additional Each

-STARTERS-

PLENTY TO SHARE

BREAKING BREAD \$8

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

THREE CHEESE QUESADILLAS \$12

Prepared With Cheddar, Colby Jack & Qaxaca

Salsa & Sour Cream

Make It A Meal With Rice & Beans for \$3 Additional

Kick It Up & Add:

Fresh Baby Spinach & Mushrooms +\$2

Ancho Chile Marinated Chicken Breast +\$4

AHI TUNA TARTAR \$16

Sushi Tuna, Avocado Mousse, Mango Puree,
Seaweed Salad, Crispy Wonton Chips.

PEROGIES \$15

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

BOOM-BOOM SHRIMP \$15

Crispy Tempura Shrimp, Spicy Sauce. Steamed Rice Noodles.

HOT 'N SPICY WINGS \$17

CHOOSE FROM:

Classic Buffalo, Gochujang BBQ, Or Mango Habanero

MEDITERRANEAN PLATTER \$16

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.

PORK BELLY DISCO FRIES \$12

Think Chunky Bacon!... Crispy Pork Belly, Thick Spiral Fries.
Chicken Gravy, Three Cheeses Melted & Scallions On Top.

CALAMARI \$16

Tempura Flour Dusted. Blistered Shitito Peppers, Marinara.

GIANT BAVARIAN PRETZEL \$12

Cheese Sauce, Spicy Beer Infused Mustard.

TRADITIONAL NACHOS \$14

Chips, Cheddar & Jack Cheese, Tomato & Jalapenos. Queso
Fresco, Crema Drizzle, Sour Cream, Salsa, Guacamole.

Insanely
Delicious!

ITALIAN NACHOS \$16

Chips, Cheddar & Jack Cheese, Tomato & Jalapenos. Three
Meat Simmered Bolganese Sauce, Goopy Fresh Mootz Balls.

BROCCOLI BITES \$11

Breaded Bacon & Cheese Pockets Fried Crispy.

PORK BELLY LETTUCE WRAPS \$12

Wok Flashed Crispy Thick Cut "Bacon" Chunks Tossed With
Stir-Fry Veggies In A Spicy-Sweet Chili Gohujang Sauce.

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 Crock \$6 Big Bowl \$10

We Are Famous For It!

-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, Sauteed Mushrooms, Sauteed Onions...\$1 Additional Each With Bacon, Add \$2

Make It VEGAN With Impossible \$19

Thick Vegan Impossible. "Safe" Cast Iron Pan Seared. L&T, Vegan Roll, Fries. Vegan Melted Cheddar Add \$1.

SLOPPY JOE \$18

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.

OLD SCHOOL CHICKEN SALAD SANDWICH \$16

Roasted Chicken Tossed With Celery And Hellman's Mayo. Choice Of Roll, Rye Or Country White. Lettuce & Tomato. Warm Fresh Made Potato Chips. Add Bacon For \$2

SHRIMP PO BOY \$19

Crispy Tempura Shrimp, Hero Roll, Organic Romaine, Chopped Tomato, A Honey-Siracha Mayo Toss. Crispy Fries.

TURKEY CLUB \$17

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

SOUP & GRILLED CHEESE \$16

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

PRIME RIB FRENCH DIP \$22

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 \$17

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

CRISPY CHICKEN SANDWICH \$17

Batter & Panko Crusted. Brioche Roll, Lettuce, Tomato, Siracha Aioli. Crispy Fries On The Side.

SMOTHERED STEAK SANDWICH \$23

1/2 Pound NY Strip, Char-Broiled. Hero Roll, Topped With Sauteed Mushrooms & Onions, Melted Provolone. Crispy Fries.

RUEBEN SANDWICH \$18

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

HALF SANDWICH & CUP OF TOMATO SOUP \$16

Choose: Turkey, Corned Beef, Pastarami Or Chicken Salad. Country White Or Rye, Fresh Warm Potato Chips, Dill Pickle.

-SLIDERS-

Three Hot Sandwiches Served With Crispy French Fries

SALMON BURGER BLT \$18

Hand Diced Salmon, Tossed With A Touch Of Chopped Onion And Sweet Red Pepper. Pan Flashed. Topped With Organic Baby Greens, Crispy Bacon, Diced Tomato, Chipotle Aioli.

DOUBLE CHEESEBURGER \$18

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

NASHVILLE CHICKEN \$18

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

BBQ PULLED PORK \$18

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 \$20

Marinated NY Strip, Avocado, Sour Cream, Pico, Chimichurri.

FISH \$19

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

SHRIMP \$20

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

POLLO ASADO \$19

Marinated Chicken Pan Flashed. Topped With Shredded Lettuce, Pico De Gallo, Queso Fresco, Crema Drizzle.

-ENTREES-

-STEAK-

Our Butchers: Allen Brothers, Pat La Frieda



USDA CHOICE New York Strip 16 Ounce \$40

Great Deal!

USDA CHOICE Texas Rib-Eye 12 Ounce \$27

Includes A Choice Of Two Sides:

Garden Salad, Caesar Salad, Baked Potato, Roasted Red Potatoes, Creamy Mashed Potatoes, Steak Fries, Baked Mac & Cheese, Seasonal Mixed Vegetables.

Add Four Grilled Jumbo Shrimp \$8
Add Sauteed Mushrooms & Onions \$2

HOT BEEF \$23

A Pile Of Thinly Sliced Prime Rib Atop Texas Toast. Creamy Mashed, Seasonal Vegetables, A Hefty Douse Of Beef Gravy.

OSSO BUCCO SOUS VIDE \$30

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

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

STUFFED SHRIMP \$31

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

SHORT RIBS OF BEEF \$33

The Real Deal...16 Ounces ON THE BONE, Tender & Succulent. Creamy Mushroom Risotto, Or Mashed Potatoes. Fresh Vegetable Medley, A Douse Of Beef Demi Glace.

GRILLED SALMON \$31

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

FISH & CHIPS \$23

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

CHICKEN PARMESAN \$25

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

MEATLOAF \$22

House Made With My Nonni's Recipe. Two Nice Slices, Creamy Mashed Potatoes, Peas & Carrots. A Douse Of Beef Gravy.

CHICKEN POT PIE BOWL \$20

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

FRESH MADE FETTUCCINE \$19

Choice Of Creamy Alfredo, Marinara Or Classic Pink Sauce. Add Grilled Or Crispy Breaded Chicken...\$7

MACARONI & CHEESE \$17

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

ADD: Short Ribs Or Pulled Pork - \$7

VEGGIE STIR FRY \$18

With Asian Vegetables, Hoisin, Garlic & Soy. Add Chicken Breast \$6 Add Four Jumbo Shrimp \$8

BURATTA CHEESE RAVIOLI \$23

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 \$31 Half Rack \$22

SHRIMP & SCALLOP RISOTTO \$25

Creamy Carranoli Rice, Sweet Scallops, Gulf Shrimp, Ripe Grape Tomatoes, Baby Spinach, Shaved Parmesan.

GNOCCHI BOGLOGNSE \$23

Soft Potato Pillows Stuffed With Ricotta, Mootz And Parmesan. A Slow Simmered Red Sauce With Beef, Pork & Veal, Carrots & Onions, A Touch Of Cream. Shaved Asiago, Garlic Bread.

-ON THE SIDE-

French Fries, Sweet Fries, Onion Rings
Roasted Or Mashed Potatoes, Jasmine Rice
Petite Garden Or Caesar *NO ADDITIONS*
Baked Potato, Fresh Seasonal Vegetables
\$6 Each



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