

Welcome To Old Man Rafferty's New Brunswick



OUR SPECIALS

Keeping Dining Out Affordable

Owned & Operated By The Jakuboski Family Since 1983

APPETIZERS

CROCK OF ITALIAN WEDDING SOUP \$3

GERMAN MEATBALLS \$13

A Dozen Mini Meatballs Simmered In A Rich Beef Gravy, Finished With Cream, Capers & Lemon.

BEER CHEESE PRETZEL NUGGET "FONDUE" \$7

A "Pool" Of Beer Cheese Surrounded By Pretzel Nuggets Baked Together In A Cast Iron Skillet.

CRISPY COCONUT SHRIMP \$12

From The Florida Gulf Of Mexico, Not That Imported Crap.
Hand Breaded Here By Our Prep Cook, Rosa. Duck Sauce To Dip.

MEATBALL PIZZA QUESADILLA \$11

Basil Infused Flour Tortilla, Marinara, Sliced Meatballs, Mozzarella, Parmesan, Fresh Basil.

GENERAL TSO CHICKEN TACOS \$11

Two Warm Flour Tortillas, Crispy Tempura Battered Crispy White Meat, Tossed In An Authentic Hoisin-Soy-Ginger Sauce Atop A Trio Of Asian Veggies. A Chipotle Aioli Drizzle.

MAINS

STEAK SALAD \$21

Organic Greens, Tomatoes, Roasted Red Peppers, Grilled Portobello Mushrooms, Grilled Red Onion, Crumbled Gorgonzola. Sliced Skirt Steak, Balsamic Vinaigrette.

T-BONE STEAK \$33

A Full Pound Of USDA Choice Angus From Our Butcher, Allen Brothers. Fired On The Char-Broiler. Served With Your Choice Of Baked, Mashed Or Curly Steak Fries, Sauteed Seasonal Veggies.

CAVATELLI SHRIMP & BROCCOLI \$22

Gulf Shrimp, Extra Virgin Olive Oil, Fresh Garlic, Red Pepper Flakes, White Wine, And A Fresh Lemon "Squeeze". Tossed With Broccoli Florets And Cavatelli Pasta. Italian Bread on The Side.

SHRIMP FRA DIAVOLO \$22

Gulf Shrimp, Onion, Fresh Garlic, Red Pepper Flakes, White Wine And A San Marzano Tomato "Squeeze". Served Over Fresh Made Linguine. Garlic Bread To Sop Up That Goodness.

OLD SCHOOL CLASSIC BLT \$12

Lots Of 'B'. Country White Or Rye, Specify Toast. Lettuce, Tomato, Mayo. Fresh Made Warm Potato Chips On The Side. Pair With A Cup Of Italian Wedding Soup Only \$2 Additional.

CHEESY BROCCOLI STUFFED CHICKEN \$18

An "Airline Breast", Skin On, Boneless Except For The Drummy. Stuffed With Broccoli Florets, Crispy Diced Bacon, Red Bell Pepper, Cheddar & Jack Cheese. Pan Roasted. Choice Of Mashed & Gravy Or Creamy Mac & Cheese. Tri- Color Carrots.

KNIFE & FORK CHICKEN FAJITA BURRITO \$18

Warm Flour Tortilla, Stuffed With Chicken Tenderloins, Sauteed Peppers & Onions, Spanish Rice, Roasted Corn, Black Beans, Jack & Cheddar Cheese, Chipotle Aioli Sauce. On Top: Melted Jack, Cheddar & Salsa. Re-Fried Beans The Side.

CUBAN SANDWICH \$18

Sliced House Roasted Pork Tenderloin, Honey Glazed Ham, Swiss Cheese, Dill Pickle Slices And Yellow Mustard. Toasted On The Flattop Grill. Sweet Potato Fries On The Side.

SOUTHWESTERN STEAK SANDWICH \$20

Skirt Steak Char-Broiled. Thinly Sliced On A Crusty Baguette. Topped With Oven Roasted Plum Tomatoes, Oven Roasted Poblano Pepper, Melted Jack & Cheddar Cheese, Arugula. Fries On The Side.

CHEESEBURGER SLIDERS \$13

Two Sandwiches, Double Patties. Eight Ounces Of Brisket, Short Rib & Chuck Blend From Schweid & Sons, Char-Broiled. Melted American Cheese, Toasted Potato Rolls. Shoestring Fries.

CAROLINA SANDWICH MELT \$18

Char-Grilled Chicken Tenderloins, Square Ciabatta Roll. Topped With Peppered Bacon, Sauteed Onions, Melted Jack & Cheddar & Arugula. Sweet Potato Fries, BBQ Sauce, And Ranch To Schmear.

Please Be Kind. If You Are Unhappy Or Dissatisfied, Please Talk To Us Before Using Your Thumbs On The Phone...
We Can Surly Resolve The Issue & Satisfy You Better Than An Internet Posting.

Welcome To Old Man Rafferty's Hillsborough



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Keeping Dining & Take Out Affordable

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APPETIZERS

A CROCK OF ITALIAN WEDDING SOUP \$3

GERMAN MEATBALLS \$12

A Dozen Mini Meatballs Simmered In A Rich Beef Gravy, Finished With Cream, Capers & Lemon.

CRISPY COCONUT SHRIMP \$12

From The Florida Gulf Of Mexico, Not That Imported Crap.
Hand Breaded Here By Rosa, Our Prep Cook. Duck Sauce To Dip.

BEER CHEESE PRETZEL NUGGET "FONDUE" \$7

A "Pool" Of Beer Cheese Surrounded By Pretzel Nuggets Baked Together In A Cast Iron Skillet.

GENERAL TSO CHICKEN TACOS \$11

Two Warm Flour Tortillas, Crispy Tempura Battered Crispy White Meat, Tossed In An Authentic Hoisin-Soy-Ginger Sauce Atop A Trio Of Asian Veggies. A Chipotle Aioli Drizzle.

CALIFORNIA QUESADILLA \$14

Chopped Avocado & Tomato, Crispy Bacon, Rotisserie Adobe Chicken, Blistered Jalapeno, Jack & Cheddar Cheeses. Sour Cream, Salsa On The Side.

MAINS

STEAK SALAD \$21

Organic Greens, Tomatoes, Roasted Red Peppers, Grilled Portobello Mushrooms, Grilled Red Onion, Crumbled Gorgonzola. Sliced Skirt Steak, Balsamic Vinaigrette.

T-BONE STEAK \$33

A Full Pound Choice Angus Cut From Allen Brothers, "Google Them!"
Fired On The Char-Broiler, Choose Baked, Mashed Or Wavy Steak Fries. Earthy Tri Color Carrots.

THE BEST OF THE WURST \$20

All Natural Bockwurst And Bratwurst From Our Butcher In Brooklyn, Fired On The Char-Broiler.
Slow Simmered Red Cabbage, Crispy Potato Pancakes, Spicy German Beer Mustard.

COUNTRY FRIED STEAK \$24

USDA Choice Sirloin, Slightly Pounded, Battered. Fried Crispy On The Outside, Juicy On The Inside. Whipped Potatoes, Seasonal Veggies, Chef Akins (RIP) White South Carolina Country Gravy.

OLD SCHOOL CLASSIC BLT \$13

Lots Of 'B'. Country White Or Rye, Specify Toast. Lettuce, Tomato, Mayo. Fresh Made Warm Potato Chips On The Side. Pair With A Cup Of Italian Wedding Soup Only \$2 Additional.

CHEESY BROCCOLI STUFFED CHICKEN \$18

An "Airline Breast", Skin On, Boneless Except For The Drummy. Stuffed With Broccoli Florets, Red Bell Pepper, Cheddar & Jack Cheese. Pan Roasted.
Choice Of Mashed & Gravy Or Creamy Mac & Cheese. Tri- Color Carrots.

CHEESEBURGER SLIDERS \$13

Two Sandwiches, Double Patties. Half Pound Of Brisket, Short Rib Chuck Blend From Schweid & Sons. Char-Broiled. Melted American Cheese, Toasted Potato Rolls. Crispy Mickey D's Fries On The Side.

SHRIMP FRA DIAVOLO \$23

Florida Gulf Shrimp, Onion, Fresh Garlic, Red Pepper Flakes, White Wine And A San Marzano Tomato "Squeeze". Served Over Fresh Made Linguine. Garlic Bread To Sop Up That Goodness.

CUBAN SANDWICH \$17

House Roasted Pork Tenderloin, Honey Glazed Ham, Swiss Cheese, Dill Pickle Slices And Yellow Mustard. Toasted On Flattop Grill. Sweet Potato Fries And Home Made Cole Slaw On The Side.

KNIFE & FORK CHICKEN FAJITA BURRITO \$19

Warm Flour Tortilla, Stuffed With Chicken Tenders, Sautéed Peppers & Onions, Spanish Rice, Roasted Corn, Black Beans, Jack & Cheddar Cheese, Chipotle Aioli Sauce.
Served With Melted Jack, Cheddar & Salsa On Top. Re-Fried Beans On The Side.

CAROLINA SANDWICH MELT \$18

Char-Grilled Pork Tenderloin Medallions, Ciabatta Roll. Topped With Peppered Bacon, Sautéed Onions, Shredded Jack & Cheddar, Arugula. Sweet Potato Fries, Side Of BBQ Sauce, And Ranch To Schmear.

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