



OLD MAN RAFFERTY'S

yesterday, today, tomorrow, everyday....

-SPECIALS-

APPETIZERS

RIGATONI BOLOGNESE

Three Cheese Stuffed Pasta Topped With A Slow Simmered Sauce Of Beef, Pork And Veal ,Celery, Onions, Carrots And A Touch Of Cream. Shaved Asiago.
\$13

BAKED STUFFED CLAMS

With Chopped Clams, Breadcrumbs, Touch Of Celery, Onion, White Wine. Served Golden Brown.
\$12

ENTREES

GNOCCHI

Soft Potato Pillows Stuffed With Ricotta, Mottz & Asiago Cheeses. Tossed With Maine Lobster And Broccolini In A Creamy Lobster Bisque.
\$24

"OCTOBERFEST" SCHNITZEL

Pounded Veal T-Bone Chop, Breadcrumb Encrusted, Pan Fried. Mashed Potatoes, Green Beans, A Caramelized Onion-Mushroom Gravy.
\$24

PRIME RIB

Slow Roasted, Medium Rare. More upon Request. Choice Of Baked Or Mashed Potato. Sautéed Fresh Fall Veggies, A Splash Of Au Jus.
14 OUNCE CUT \$32
16 OUNCE CUT \$36

"OCTOBERFEST" BEST OF THE WURST

Bockwurst & Bratwurst From Brooklyn. They're Gonna Snap When You Bite Into Them. Crispy Potato Pancakes, Sauerkraut Slow Simmered With Apples Bacon & Sweet Vidalia Onion.
\$21

SHRIMP & SCALLOP RISOTTO

Creamy Carranoli Rice Simmered With Sweet Scallops, Gulf Shrimp, The Last Of The Jersey Tomatoes, Jersey Spinach. Topped With Aged Parmesan.
\$24

BOURBON PECAN CHICKEN

Panko & Pecan Encrusted, Boneless Filet. Pan Sauteed. Roasted Corn Sweet Pea & Carrot Medley, Sweet Potato Mashed, A Dijon Brown Sugar Bourbon Sauce.
\$21

STUFFED FLOUNDER

Two Jersey Filets Stuffed With Crab, Scallops And Shrimp. A Douse Of White Wine, Butter & Lemon. Oven Baked. Served With A Jasmine Rice-Fresh-Vegetable Medley Toss On The Side.
\$27

FLOUNDER SANDWICH

Jersey Fresh Hand Breaded Filet. Deep Fried. Brioche Roll, Lettuce & Tomato, Crispy Fries, House Made Cole Slaw, Tatar Sauce.
\$17