

Welcome To Old Man Rafferty's New Brunswick



## OUR SPECIALS

Keeping Dining Out Affordable

Owned & Operated By The Jakuboski Family Since 1983

### **APPETIZERS**

#### **IRISH BREW HOUSE ONION RINGS \$10**

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

#### **TENDERLOIN BITES \$16**

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

#### **LEMON BUTTER CLAMS \$13**

Six Littlenecks, Chopped Clams, Garlic, Butter, White Wine & Parsley. Fresh Made Linguine.

### **MAINS**

#### **THE "IN-BETWEEN" RIB EYE \$28**

In Between Every Tomahawk Bone-In Steak That Is Cut, There Is A Boneless Ribeye, Cut. Ten Ounces Of USDA Choice Angus Beef, Fired On The Char-Broiler, Crispy Onion Petals. **Choose Two Sides:** Wavy Steak Fries, Mashed, Baked Potato, Mixed Veggies, Petite Salad. Add Sauteed Mushrooms & Onions For Just \$3. Horseradish Aioli 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.

#### **CREAMY SALMON PASTA \$25**

A Sauce Prepared With Butter, Shallots, Garlic, Dijon Mustard And Heavy Cream. Tossed With Fresh Local Linguine, Pan Roasted Salmon Medallions And Fresh Spinach. Hot Oven Fresh French Bread & Butter.

#### **STUFFED FLOUNDER \$29**

Local Flounder Filet Stuffed With Crabmeat By Rosa, Our Prep Chef. White Wine Splash, Fresh Lemon Squeeze. Oven Baked. Lobster Bisque Risotto, Seasonal Veggies.

#### **BRONZED GROUPE \$27**

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

#### **FILET MIGNON RISOTTO \$27**

Angus Filet Mignon Tips, Creamy Arborio Rice, A Trio Of Wild Mushrooms, Slivered Carrots And Sweet Peas. A Splash Of Beef Demi-Glace.

#### **CORNED BEEF REUBEN QUESDILLA \$19**

Half Pound Corned Beef Brisket, Oozing With Melted Swiss. Sauerkraut, Dill Pickles And A Schmeer Of Russian Dressing. Crispy Tater Tots On The Side.

#### **STEAK SHAWARMA GYRO WRAP \$19**

Flatbread Pita, Mediterranean Five Spice Marinated Shaved Rib Eye, Shredded Romaine, Tomato, Chopped Cucumber, Slivered Red Onion. Tahini Drizzle. A Basket Of Crispy Zucchini Fries.

#### **GRILLED CHICKEN CORDON BLEU SANDWICH \$18**

Boneless Halal Breast Stuffed With Slices Of Country Smoked Ham And Swiss Cheese. Slowly Roasted On The Char-Broiler While Basted With Honey Mustard Sauce. Toasted Brioche Roll, Crispy Tater Tots On The Side.

#### **CRISPY FLOUNDER SANDWICH \$23**

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

#### **WAGU GUINNESS BURGER \$21**

Half Pound Of American WAGU Beef Infused With A Tad Of Guinness Stout. Char-Broiled, Toasted Brioche Roll Topped With Melted Sharp Irish Cheddar, Beer Battered Onion Rings And A Guinness Reduction Glaze. Crispy Shoe String Fries On The Side.

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