

Welcome & Thank You For Dining With Us!

OLD MAN RAFFERITY'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.

| E |
|-------|
| Add |
| For |
| These |

Salads

Boneless Grilled Chicken Breast \$7 Add Five Grilled Jumbo Shrimp \$9 1/2 Pound Grilled Salmon Filet \$11 Three Grilled Filet Mignon Medallions \$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 \$24

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

CHOPPED COBB SALAD \$24

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 \$23

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

SUMMER SALAD \$19

Organic Greens, Shaved Cucumber, Watermelon, Tomato, Red Onion, Crumbled Feta Cheese, Fresh Mint. Red Wine Vinaigrette. Add Grilled Chicken \$7 Add Filet Mignon Medallions \$11

GREEK SALAD \$19

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

POKE BOWL \$23

Sushi Grade Tuna, Shaved Cucumber, Scallions, Mango, White Rice, Wakame Seaweed. Japanese Vinaigrette.

MEDITERRANEAN FALAFEL SALAD \$20

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

SOUP 'N SALAD \$18

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

-TOMATO PIE / PIZZA-

12 Inch Crispy Thin Crust With No Flop \$12 Add: Pepperoni, Or Meatballs \$2 Additional Each

-STARTERS-

PLENTY TO SHARE

BREAKING BREAD \$9

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

TUNA POKE "NACHOS" \$17

Crispy Won Ton Chips, Chilled Sushi Tuna, Micro Greens, Wakame Seaweed, Japanese Vinaigrette, Wasabe Aioli.

CRISPY BRUSSEL SPROUTS \$13

Tempura Battered, Fried Golden Brown. A Spicy-Sweet Chili Sauce To Dip.

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 Classic Buffalo, Gochujang BBQ, Or Mango Habanero

MEDITERRANEAN PLATTER \$18

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

STICKY ASIAN RIBS \$14

One Pound Of Crispy Wok-Fried Kansas City Pork Spare Ribs. A House Made Spicy Gochujang-Teriyaki BBQ Sauce.

PHILLY CHEESE STEAK EGG ROLLS \$13

Shaved Rib-Eye, Sweet Peppers, Onions, Provolone. Served Crispy. Spicy Beer Infused Mustard & Cheese Sauce To Dip.

CALAMARI \$17

Tempura Flour Dusted. Blistered Shitito Peppers, Marinara.

GIANT BAVARIAN PRETZEL \$13

Cheese Sauce, Spicy Beer Infused Mustard.

TRADITIONAL NACHOS \$15

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

ITALIAN NACHOS \$18

-KIDDOS-

CHICKEN FINGERS \$10

Three Tenders, 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.

KID'S BURGER \$10

A Quarter Pounder, With Or Without American Cheese. Crispy French Fries.

KRAFT MAC & CHEESE \$7

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

BROCCOLI BITES \$12

Breaded Bacon & Cheese Pockets Fried Crispy.

Insanely RALPHIES RICE BALLS \$14

Google Them! Buffalo Chicken Balls With Blue Cheese Dressing To Dip Or Cheeseburger Balls With Cheese Sauce To Dip.

MOZZARELLA WEDGES \$13

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!

A Cash Discount Offer - Pay Cash & Save - Menu Prices Listed Are For Cash & Debit Card Sales. For Other Non-Cash Transactions Please Add 3.5% For The Big Bank's Cut. Not An Income For Us.

-HAND HELDS-

PRIME CUT BURGER \$18

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.

LOBSTER ROLL \$24

Chilled Poached Lobster Tossed With A Tad Of Celery And Hellman's On A Butter Toasted New England Roll. Crispy Curvy Fries, House Made Cole Slaw.

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

CHICKEN CAESAR WRAP \$19

Warm Flour Tortilla, Grilled Chicken, Romaine Lettuce & Tomato. Caesar Dressing. House Made Warm Potato Chips..

TURKEY CLUB \$18

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

SOUP & GRILLED CHEESE \$18

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

PRIME RIB FRENCH DIP \$22

1/2 Pound Of Thinly Sliced Warm 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

Two Breasts, Panko Crusted. Brioche Roll, Lettuce, Tomato, Siracha Aioli. Crispy Fries On The Side.

SMOTHERED STEAK SANDWICH \$22

Char-Broiled NY Strip, Sauteed Mushrooms & Onions, Melted Provolone, Arugula. Toasted Hero Roll. Crispy Fries.

RUEBEN SANDWICH \$19

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

HALF SANDWICH & CUP OF TOMATO SOUP \$18

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

-SLIDERS-

Three Hot Sandwiches, Potato Bun, Served With Crispy French Fries

FILET MIGNON \$20

Char-Broiled. Topped With BBQ Caramelized Onions & Arugula.

NASHVILLE CHICKEN \$18

Crispy White Breast Meat, A Spicy-Sweet-Smokey Sauce,

-ENTREES-

-STEAK-

Our Butchers: Allen Brothers, Pat La Frieda

USDA CHOICE New York Strip 14 Ounce \$39

USDA CHOICE Texas Rib-Eye 12 Ounce \$30



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 Or Sauteed Mushrooms & Onions- \$2

HOT BEEF \$24

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

CRAB CAKES \$29

Super Lump Maryland Crab, Pan Seared. Side Of Cole Slaw. Choose Another Side: Thick Wavy Fries, Jasmine Rice & Veggies, Garden Salad.

STUFFED SHRIMP \$32

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

CHICKEN PARMESAN \$24

"Traditional", With San Marzano Marinara "Drunken", With Pink Vodka Sauce Shaved Parmesan. Penne Pasta With Sauce. Garlic Bread.

MEATLOAF \$23

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

CHICKEN POT PIE BOWL \$21

White Meat Simmered In Bone Broth 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 \$19

Fresh Pasta, White Cheddar, Colby, Swiss, Provolone And Gouda. Breadcrumb Topped, Oven Baked. Add: Short Ribs Or Pulled Pork - \$7

VEGGIE STIR FRY \$17

With Asian Vegetables, Hoisin, Garlic & Soy. Add: Chicken Breast, Salmon Or Shrimp \$7

BURATTA CHEESE RAVIOLI \$23

Jumbo Stuffed Pasta With Buratta Mozzarella, Ricotta &



Topped With Cole Slaw.

BBQ PULLED PORK \$19

Smoked Pork, Simmered In House Made Sauce. A Side Of Home Made Cole Slaw.

-TACOS-

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

FILET MIGNON \$20

Char-Broiled. 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 \$18

Marinated Chicken Pan Flashed. Topped With Shredded Lettuce, Pico De Gallo, Queso Fresco, Crema Drizzle. Romano. Marzano Marinara, Garlic Bread, Shaved Parmesan.

BBQ RIBS \$26

Kansas City Cut. An Eight Bone Half Rack. Slow Roasted. Sweet Potato Fries, House Made Cole Slaw, Onion Rings.

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 Potato Fries, Onion Rings Roasted Or Mashed Potatoes, Jasmine Rice Petite Garden Or Caesar *WITH NO ADDITIONS* Baked Potato, Fresh Seasonal Vegetables Big Guacamole, Big Cole Slaw, Garlic Bread \$7 Each

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