

APPETIZERS

Batter-Fried Mushrooms

Fresh hand-battered Mushrooms fried crispy golden and served with mustard horseradish dipping sauce. 8.99

Rafferty's Supreme Nachos

Freshly made tortilla chips smothered with Monterey Jack & Cheddar cheeses, homemade chili, seasoned refried beans and our made-from-scratch queso. Then topped with lettuce, jalapeño peppers, freshly made pico de gallo and sour cream. 9.29

Chicken Finger Filets

Original: Fresh hand-breaded deep fried chicken tenders. Served with our special Sweet & Spicy dipping sauce. 9.29

Tossed: Chicken tenders tossed with our made-from-scratch Buffalo sauce. Served with our homemade Garlic Ranch or Bleu Cheese dressing. 9.29

Cheese Fries

Hand-cut French Fries smothered with melted Monterey Jack & Cheddar cheeses, hot chopped bacon and chives. Served with spicy ranch dressing. 9.29

Buffalo Chicken Mac n' Cheese

Hand-breaded chicken fingers tossed with our original buffalo sauce then blended with our rich and creamy Mac n' Cheese. Topped with bread crumbs then baked and served piping hot. 9.29

Nutty Honey Butter Croissants

A new twist on a Rafferty's classic. A basket of our hot-from-the-oven Croissants drizzled with honey butter then topped with Candied Pecans. 4.29

Queso Dip & Chips

Our made-from-scratch Queso dip garnished with our homemade pico de gallo. Served with freshly made tortilla chips. 7.29

Extra Sauces 29¢

Rafferty's dressings are made-from-scratch

HOUSE "Honey-Mustard Hot Bacon" / Garlic Ranch / Bleu Cheese
1000 Island / Honey-Mustard / Tarragon Vinaigrette / Hot Bacon
Fat-Free Dressings: Catalina / Ranch *Extra Dressing 29¢*

SOUPS & FRESH SALADS

Soups of the Day

Everyday we have our **Famous Potato Soup**, topped with cheese, chives and chopped bacon **OR** ask your Server for today's other made-from-scratch soup. 6-oz. 3.99/ 12-oz. 6.09

House Salad

Fresh crisp mixed greens with chopped eggs, fresh diced tomatoes, crisp potato sticks and chopped bacon. Topped with your choice of dressing. 5.99 **House Salad and Soup** 9.19

Rafferty's Homemade Chicken Salad

Sunshine Chicken Salad

Our homemade Chicken Salad topped with Candied Pecans. Served with fresh cantaloupe, honeydew melon and strawberries topped with homemade Sweet Orange dressing. **A lunchtime favorite!** 9.59

Chicken Salad, Croissants & Soup

Two Croissants served with Rafferty's homemade Chicken Salad topped with Candied Pecans and choice of today's made-from-scratch soup. 9.19

Spinach Salad

Trimmed baby leaf spinach garnished with bleu cheese crumbles, crispy Candied Pecans, thinly sliced red onions and Rafferty's smoked bacon.

We suggest Rafferty's Hot Bacon dressing. 8.99

Add Seasoned Grilled Chicken 3.99 / Add Grilled Salmon 7.29

The Chef

Fresh greens topped with smoked turkey, ham, Monterey Jack and Cheddar cheeses, chopped eggs, fresh diced tomatoes, crispy potato sticks and chopped bacon. 9.19

Caesar Salad

Fresh hearts of romaine lettuce tossed to order with homemade seasoned croutons, Parmesan cheese and Caesar dressing. 6.99

Add Seasoned Grilled Chicken 3.99 / Add Grilled Salmon 7.29

Frisco Salad

Seasoned Grilled Chicken, chopped eggs, fresh diced tomatoes, crispy potato sticks, Monterey Jack cheese and artichoke hearts on a bed of cool crisp greens. We suggest Rafferty's own Tarragon Vinaigrette dressing. 9.49

Chicken Finger Salad

A Rafferty's Classic! Cold mixed greens topped with chopped eggs, fresh diced tomatoes, crispy potato sticks, Monterey Jack cheese and chopped fresh hand-breaded deep fried Chicken Finger Filets or Buffalo Style. 9.49

RAFFERTY'S LUNCH DUOS 7.99 DAILY 11:00AM - 4:00PM

Select two different items from the following:

Bowl of Soup (6-oz.) / House Salad / Baked Potato / 1/2 Club Sandwich / Fresh Fruit Bowl

SANDWICHES

Served with your choice of one side item.

Ultimate Club

Sliced smoked turkey, ham, Monterey Jack cheese, Cheddar cheese, bacon, lettuce, sliced tomatoes and our signature Honey-Mustard dressing. Served on toasted wheatberry bread. 9.49

Bluegrass Special

A boneless marinated hickory-grilled BBQ Chicken breast topped with bacon, Monterey Jack cheese, pickles, sliced tomatoes, lettuce and mayonnaise. Served on your choice of a fresh brioche bun or toasted wheatberry bread. 8.99

Open-Faced Prime Rib Sandwich* (available after 4:00pm)

A juicy cut of our slow-roasted Prime Rib served on our fresh baked French Bread. Served au jus. 13.99

*COOKED TO ORDER

1/2 lb. BLACK ANGUS BURGERS

Served with your choice of one side item.

Rafferty's American Cheeseburger*

A thick juicy Black Angus chuck patty grilled on hickory wood then topped with American cheese, crispy lettuce, sliced tomato, onion, pickles, mayo and mustard. Served on a fresh brioche bun. 8.99

Bacon Cheeseburger*

Our American Cheeseburger topped with crispy bacon. 9.49

Backyard BBQ Burger*

A Black Angus chuck patty topped with smoked bacon, charcoal grilled sweet onions, smoked Cheddar cheese and BBQ sauce. Served on a fresh brioche bun. 9.49

California Burger*

A Black Angus chuck patty with melted Monterey Jack cheese, bacon, spinach, tomato, red onion, sour cream and 1000 island dressing. Served on a fresh brioche bun. 9.49

*COOKED TO ORDER

Hand-Cut French Fries - Baked Potato - Broccoli - Baked Sweet Potato
House Vegetable - Fresh Fruit Bowl - Homemade Cole Slaw - Garlic Mashed Potatoes
Additional Side Items 2.99 Add Our House Salad 3.49

HICKORY-GRILLED STEAKS & CHOPS

Served with Our House Salad and One Side Item

Three Savory Flavors



Hickory Grilled & Lightly Seasoned
For that classic Rafferty's flavor



Six Shooter Cajun Butter
Rubbed with a zingy blend of six herbs and spices



Bleu Cheese Butter
Made with fresh bleu cheese crumbles

Rafferty's SPECIALTY BEEF & CHOPS

Served with Our House Salad and One Side Item

Slow-Roasted Prime Rib* *(available after 4:00pm)*

Our aged USDA choice Prime Rib is seasoned then slow-roasted for tenderness and flavor. Hand-carved to order and served au jus. 19.99

Jackson Hole Filet*

Our USDA choice thick & juicy 8-oz. Filet slow-roasted over hickory wood. The most tender of all our steaks! 21.99

Classic Marinated Ribeye*

Our USDA choice 12-oz. Ribeye marinated in pineapple juice & soy sauce for a great savory flavor. 20.99

Ribeye*

Our USDA choice hearty 12-oz. Ribeye steak well marbled for full-bodied taste. 19.99

Wood-Fired Pork Chops

Two 6-oz. hickory grilled center cut boneless Pork Chops. 16.99

Cowboy Sirloin*

Our USDA choice tender, juicy 10-oz. Sirloin. 17.99

*COOKED TO ORDER



RAFFERTY'S DINNER DUOS 15.99

Select two different items from the following:

Served with One Side Item

Half Rack ribs / BBQ Chicken / Pork Chop / Chicken Fingers / House Salad

CHICKEN

Add Salad for 3.49

BBQ Chicken

Hickory-grilled all-natural Chicken Breast basted with our sweet & zesty BBQ sauce then topped with Monterey Jack cheese and hickory smoked bacon. *Served with One Side Item* 13.49

Kona Chicken

A boneless all-natural Chicken Breast marinated in pineapple juice and soy sauce grilled over hickory wood then topped with grilled ham, Monterey Jack cheese and a slice of pineapple. *Served with One Side Item* 13.99

Chicken Finger Platter

A generous portion of boneless Chicken Tender Filets served two ways:
Original: Fresh hand-breaded deep fried chicken tenders. Served with our special Sweet & Spicy dipping sauce. *Served with One Side Item* 13.99
Tossed: Fresh hand-breaded deep fried and tossed with our made-from-scratch Buffalo sauce. Served with our homemade Garlic Ranch or Bleu Cheese. *Served with One Side Item* 13.99

Chicken Alfredo

Penne Pasta tossed in a creamy homemade Alfredo sauce with tender chunks of grilled chicken. Served with Italian cheese toast. 12.99

Specialty Items

Served with One Side Item

Add Salad for 3.49

Hickory-Smoked Baby Back Ribs

Our baby back Ribs are hickory smoked in house for tenderness then basted with our sweet & zesty BBQ sauce. 16.99

Salmon*

A 7-oz. Salmon filet grilled over live hickory coals. Brushed with olive oil and seasoned or basted Cajun style then blackened. Served with herb tartar sauce. 14.99

Catch of the Day*

Our Fish-of-the-Day grilled over live hickory coals. Brushed with olive oil and seasoned or basted Cajun style then blackened. Served with herb tartar sauce. 14.99

Rustler's Roost Salmon*

Salmon marinated in an orange/bourbon marinade, grilled and basted. 15.99

*COOKED TO ORDER

SIDES

Hand-Cut French Fries - Baked Potato - Broccoli - Baked Sweet Potato
House Vegetable - Fresh Fruit Bowl - Homemade Cole Slaw - Garlic Mashed Potatoes
Additional Side Items 2.99 Add Our House Salad 3.49

Desserts

Life is short.

Eat Dessert First.

The Brookie

A tasty combination of a coconut chocolate nut brownie and a cookie. Crowned with rich French vanilla ice cream, Candied Pecans then drizzled with Chocolate Ganache. 5.99

Apple Walnut Crunch

Warm fresh baked apples with a hint of cinnamon and nutmeg covered with a crunchy crust. Topped with French vanilla ice cream, Candied Pecans then drizzled with Bourbon Glaze. 5.99

The Best Cheesecake

Smooth creamy Cheesecake in an extra thick graham cracker pecan crust. 5.99

Nutty Honey Butter Croissants

A new twist on a Rafferty's Classic. A basket of our hot-from-the-oven Croissants drizzled with honey butter then topped with Candied Pecans. 4.29

Ask your server about our seasonal dessert.