



Serving Lunch & Dinner

Raphael's Art — ABOUT THE DECOR

When I was first asked to design and decorate the interior of this restaurant I only knew that I wished to transport patrons away from the ordinary. After deciding that arches would be used in the plan, I initially pondered the use of French Gothic but something rather led me to my beloved Rome. Many have experienced Roman ruins in person or visually through other media, yet fewer have had the good fortune to experience ancient Roman interiors. My design makes reference to many sources from Nero's Palace to Hadrian's Villa. Yet this interior is still more fantasy than fact. It strives to capture essences. There are many layers here both physically and inspirationally. The mural borrows from the painter Raphael and is more in keeping with Renaissance painting than Ancient Roman — but that's OK, we named the restaurant after him. It is my hope that as you experience a culinary feast you are as well transported for a brief time away from the everyday — so you may indulge in the sumptuous past. — John Rita

S. P. Q. R.
THE SENATE AND THE PEOPLE OF ROME



Starters

JUMBO LUMP CRAB CAKE • 9.99

Flavorful jumbo lump crab meat lightly baked golden brown.

STACKED PRIME • 9.99

Tender slices of beef or chicken stacked between fresh sliced tomato and creamy cheese served with a zesty dressing.

ARTICHOKE AND CRAB DIP • 9.99

Fluffy crab meat and tender artichoke hearts combined in a creamy sauce served with crisp Italian Bread.

SAGANAKI • 8.99

Creamy Kasseri cheese lightly tossed in egg batter and lightly pan-fried and flamed table side.

SHRIMP COCKTAIL • 9.99

Succulent shrimp served with a zesty cocktail sauce.

PORTABELLINI • 9.99

Stuffed with lump crab broiled in a white wine lemon butter.

DRUNKEN MUSHROOMS • 9.99

Fresh mushrooms lightly sautéed with a creamy brandy sauce served over crisp toast points.

HUMMUS AND PITA • 7.99

Our famous Hummus – a blend of garbanzo beans, roasted garlic, Tahini sauce, virgin olive oil and our signature spices.

Salads

HOUSE SALAD: STEAK • 9.99 CHICKEN • 8.99

Tender strips of steak or chicken grilled, topped on crisp mix greens.

PRIME RIB SALAD • 9.99

Prime Rib topped on crisp mixed greens.

GRILLED HALIBUT SALAD • 9.99

Mild white fish grilled, topped on crisp mixed greens.

SHRIMP SCAMPI SALAD • 9.99

Plump shrimp lightly sautéed, topped on crisp mixed greens.

GREEK SALAD • 7.99

Crisp mixed greens with Kalamata olives, feta cheese and homemade Greek dressing.

CAESAR SALAD • 7.99

Crisp Romaine lettuce tossed in a creamy zesty dressing.

RAPHAEL'S TOSSED SALAD • 6.99

Wonderful combination of greens with fresh vegetables topped with cheese and sunflower nuts.

NICOISE • 10.99

Fresh Ahi tuna grilled then topped on fresh vegetables and crisp greens.

SALMON SALAD • 9.99

Fresh salmon lightly grilled topped on crisp mixed greens.

Soups Du Jour

ASK YOUR SERVER ABOUT OUR FRESHLY MADE SOUPS.

Signature Steaks

All steaks come with *roasted red potatoes or ravioli and roasted vegetables.*



Your Choice of four Chef's Selections cooked the way you wish:
Grilled · Blue Cheese Crusted · Blackened · Mushroom Sauce

FILET MIGNON 8 OZ. · 26.⁹⁹

Most tender steak grilled to perfection.

DELMONICO 12 OZ. · 22.⁹⁹

Nicely marbled steak cut from the rib, grilled to perfection.

CHICAGO STYLE BONE-IN RIBEYE · 25.⁹⁹

Nicely marbled steak cut from the rib with bone-in, grilled to perfection.

NEW YORK STRIP · 22.⁹⁹

Tender cut cooked to perfection.

RAPHAEL'S IMPERIAL · 24.⁹⁹

Tender cut of meat topped with fluffy crab meat and creamy Hollandaise.

PRIME RIB

Well marbled prime rib slowly roasted and lightly finished in a flavorful au jus.

KING 21 OZ. · 23.⁹⁹

QUEEN 16 OZ. · 20.⁹⁹

Steak Guide As You Wish Steak Prepared :

Rare - cold red · Medium Rare - warm red · Medium - pink · Medium Well- Fine pink line in center · Well - no pink

Kid's Menu

ASK YOUR SERVER FOR KID'S MENU.

Ocean Savory Tastes

All Entrées are accompanied with dinner rolls and side salad.

PAN SEARED HALIBUT • 24.⁹⁹

Fresh Halibut pan fried in Raphael's own marinade. Served with Risotto and roasted vegetables.

SHRIMP SCAMPI • 19.⁹⁹

Classic version of shrimp cooked in a garlic white wine sauce. Served with fettuccini and roasted vegetables.

NORTH ATLANTIC SALMON • 19.⁹⁹

Salmon broiled in a flavorful bourbon marinade. Served with Saffron Risotto and roasted vegetables.

ROCK LOBSTER TAILS • 32.⁹⁹

*Tender lobster tail lightly broiled in a lemon white wine combination.
Served with roasted red potatoes and roasted vegetables.*

STUFFED FLOUNDER • 20.⁹⁹

*Tender flounder wrapped around a nice blend of seafood then lightly baked.
Served with Hollandaise over wild mushroom ravioli with roasted vegetables.*

BLACKENED RED SNAPPER • 22.⁹⁹

Blackened Red Snapper served with Risotto, vegetables, and sundried tomato sauce

SEA BASS WITH RED PEPPER COULIS • 25.⁹⁹

Sea Bass served with Raphael's zesty red pepper coulis and Saffron Risotto, and roasted vegetables.

PAN SEARED ST. JACQUE COQUILLE MORNAY • 23.⁹⁹

*Tender scallops cooked in a cream sauce baked in a casserole topped with hollandaise.
Served with a side of Risotto and roasted vegetables.*

BLACKEN AHI TUNA WITH MANGO COULIS • 21.⁹⁹

*Fresh Ahi tuna lightly seasoned with cajun spice then blackened, topped with a pineapple salsa on a fruity mango coulis
served with Saffron Risotto and roasted vegetable.*

Raphael's Combinations

RAPHAEL'S MIXED GRILL • 28.⁹⁹

*Raphael's own combination of tender chicken breast glazed with honey Dijon, shrimp scampi,
and a tender filet with a flavorful mushroom sauce.*

CHATEAUBRIAND BOUQUETIERE • 44.⁹⁹

Dinner for two: A large cut of filet cooked to perfection, served with fresh bouquet of vegetables and Dutchess potatoes.

FILET AND LOBSTER TAIL • 30.⁹⁹

*Petit filet cooked to perfection combined with a petit lobster tail lightly seasoned then broiled.
Served with roasted red potatoes and roasted vegetables.*

DELMONICO AND SCALLOPS • 27.⁹⁹

Well marbled steak from the rib combined with fresh sea scallops. Served with roasted red potatoes and roasted vegetables.

European Inspired Entrées

All Entrées are accompanied with dinner rolls and side salad.

STEAK AU POIVRE • 24.⁹⁹

Tender petit cuts of meat sautéed and served in a pepper cream sauce with Risotto and roasted vegetables.

STEAK DIANE • 24.⁹⁹

*Tender petit cuts of meat sautéed with mushrooms and onions, served with a zesty brown sauce.
Served with Risotto and roasted vegetables.*

NORMANDY DUCK BREAST • 23.⁹⁹

Pan seared fresh boneless breast served in a fresh apple brandy cream sauce with truffled Risotto and roasted vegetables.

CHICKEN MARSALA • 20.⁹⁹

*Sautéed boneless breast with mushrooms and Marsala wine finished with demi-glaze and cream.
Served with fettuccini and roasted vegetables.*

RAPHAEL'S SIGNATURE POLLO FROMAGIO • 20.⁹⁹

*Tender chicken breast stuffed with a flavorful combination of four cheeses lightly baked
then served with a sundried tomato cream sauce with fettuccini and roasted vegetables.*

CHICKEN PARMESAN • 16.⁹⁹

Tender chicken breast fried, topped with flavorful zesty marinara and creamy cheese on top a mound of penne pasta.

CHICKEN CURRY • 19.⁹⁹

Tender chicken breast lightly sautéed then finished in a zesty curry sauce. Served with Risotto and roasted vegetables.

CHICKEN EMINCE • 19.⁹⁹

Sautéed chicken in a white Dijon cream sauce laced with tomato Provencal sauce served over a bed of fettuccini.

FETTUCCINI ALFREDO • 14.⁹⁹

Fettuccini tossed in a creamy garlic cheese sauce W/CHICKEN • 18.⁹⁹ W/SHRIMP • 19.⁹⁹

VEAL MARSALA • 21.⁹⁹

Sautéed veal with mushrooms and Marsala wine finished with demi-glaze and cream. Served with fettuccini and roasted vegetables.

VEAL PARMESAN • 23.⁹⁹

*Tender cut of veal fried, topped with zesty marinara and creamy cheese on top a mound of penne pasta.
Served with a zesty marinara with penne pasta.*

VEAL OSCAR • 23.⁹⁹

Classic veal preparation served with vegetables and rice, topped with tender fluffy lump crab meat, fresh asparagus and Hollandaise.

WIENER SCHNITZEL VIENNESE • 20.⁹⁹

Veal breaded sautéed topped with fried egg and zesty capers, served with spatzel and red cabbage.

RINDSROULADEN • 20.⁹⁹

*Classic German dish, thinly sliced beef stuffed with a combination of ground pork and beef and a zesty dill pickle lightly braised
finished in a flavorful brown sauce and served with freshly made spatzel and red cabbage.*

PISTACHIO CRUSTED LAMB CHOPS • 20.⁹⁹

*Fresh char-grilled lamb chops coated with a Pistachio crust served in a fresh Rosemary demi-glaze.
Served with Saffron Risotto and roasted vegetables.*

VEGETABLE LASAGNA • 19.⁹⁹

*For the vegetarian tag along or someone who likes vegetables, a baked, wonderful combination of roasted vegetables layered
with eggplant and Raphael's special cheese blend.*

Raphael's Lunch Specialities

Served Daily until 3:30

HALF POUNDER ANGUS • 7.99

1/2 pound lean Angus sirloin broiled to your liking, served with a choice of salad, soup, or steak fries.

HEALTHY TURKEY BURGER • 8.99

Lean ground seasoned and broiled to your liking, served with a choice of salad, soup or steak fries.

FRIED HADDOCK • 7.99

Deep fried Atlantic Haddock served on our signature 7 inch roll with a choice of salad, soup or steak fries.

PRIME RIB PHILLY CHEESE • 8.99

Freshly carved rib eye seasoned and cooked to perfection topped with our blended cheese and served with a choice of salad, soup or steak fries.

GRILLED CHICKEN SANDWICH • 7.99

Grilled marinated chicken breast served on our signature corn dusted roll with your choice of soup, salad or steak fries.

BLACKEN PRIME RIB SANDWICH • 8.99

Nicely marbled rib meat with a bold Cajun spice then lightly blackened served open face topped with sautéed mushrooms and onions.

OUR DAILY SOUP AND SALAD • 6.99

Fresh crisp mixed greens and romaine paired with our soup du jour served with our freshly baked bread.

RAPHAEL'S WRAPS • 7.99

Buffalo Chicken Wrap • Grilled Chicken Wrap • Philly Steak Wrap • Vegetarian Wrap

All Wraps served with your choice of salad, soup or steak fries.

Raphael's Sandwich Specialities

All sandwiches served with your choice of a side of fries or a side salad.

FILET STEAK SANDWICH • 9.99

Tender petit steak grilled to perfection served on a crisp 7 inch Sourdough.

BLACKENED PRIME RIB • 9.99

Nicely marbled rib meat seasoned with a bold Cajun spice then lightly blackened, served open face topped with sautéed mushrooms and onions.

CHICKEN SANDWICH • 8.99

Chicken breast marinated in a European marinade and grilled.

GROUPEL • 9.99

Fresh Grouper lightly blackened with a zesty Cajun seasoning.

ROASTED PORTOBELLO • 9.99

Fresh roasted Portobello topped with vegetables and mozzarella cheese.

EGGPLANT CHICKEN PARMESAN • 9.99

Tender chicken breast wrapped in fresh eggplant and topped with flavorful marinara and mozzarella cheese.

CRAB CAKE • 9.99

Flavorful crab meat lightly baked golden brown.

Sides • 3.99 EACH

DUTCHESS POTATOES • RICE • ROASTED VEGETABLES • SPATZEL
RED CABBAGE • ROASTED RED POTATOES • BAKED POTATO • RAVIOLI