

RUFFINO'S

APPETIZERS

- CRABMEAT CHEESECAKE** – Blue crabmeat, Italian cheeses, Creole meunière sauce, hollandaise 16
- BBQ SHRIMP** – Jumbo Gulf shrimp, garlic, black pepper, rosemary, creamy butter sauce, creamy polenta 16
- SEARED TUNA** – Yellowfin tuna, soy caviar, micro cilantro, mirliton slaw, Himalayan salt block 16
- SEAFOOD ARANCINI** – Jumbo Gulf shrimp and blue crabmeat, fontina cheese, risotto, Romano cream, vodka tomato cream 14
- BRAISED PORK CHEEKS** – 48-hr. braised pork cheeks, Benton's bacon jam, pork jus, butternut squash purée 15 (GF)
- DUCK FINGERS** – Crispy fried duck fingers with roasted garlic cream sauce 15
- WOOD OVEN ROASTED OYSTERS** – Fresh Gulf oysters, tasso garlic butter, Romano cheese 16 (GF)
- FRESH PULLED MOZZARELLA** – Handpulled mozzarella cheese, micro basil, crostinis 13

WOOD FIRED PIZZA – Crispy 10" thin crust New York-style pizza from our wood-burning oven (Cauliflower pizza crust available upon request 2)

- CHEF'S FEATURE PIZZA** – Our culinary team's weekly creation 16
- FOUR CHEESE PIZZA** – Parmesan, fontina, provolone, mozzarella & tomato sauce 12

- MEAT PIZZA** – Pepperoni, Italian sausage, prosciutto, provolone & mozzarella, tomato sauce 16
- SUPREMA PIZZA** – Pepperoni, Italian sausage, prosciutto, mushrooms, onions, bell peppers, black olives, provolone & mozzarella, tomato sauce 18

SOUPS & SALADS

- CRAB & CORN BISQUE** – Jumbo lump crabmeat, sweet white corn, cream 11
- CAESAR** – Romaine, Caesar dressing, homemade croutons, Parmesan cheese 10
- WEDGE** – Baby iceberg, Italian buttermilk dressing, bacon bits, cherry tomatoes, blue cheese 11 (GF)
- SENSATION** – Romaine, tangy Gorgonzola vinaigrette, pistachios, crispy prosciutto, roasted tomatoes 10 (GF)
- SPINACH CELEBRATION** – Spinach, balsamic vinaigrette, candied pecans, red onions, cherry tomatoes, feta 10
- CAPRESE** – Fresh mozzarella, tomatoes, fresh basil, olive oil and balsamic (Available grilled in our wood-burning pizza oven) 14

Dressings – Sensation | Caesar | Balsamic Vinaigrette | Italian Buttermilk

Add Ons – Grilled chicken 8 | Sautéed jumbo Gulf shrimp 11 | Jumbo lump crabmeat 14

STEAKS & CHOPS

- 44 FARMS FILET** – Cut in-house, herb butter, mashed potatoes
8 oz. 42 (GF) | 12 oz. 54 (GF)
- 16 OZ. 44 FARMS RIB-EYE** – Cut in-house, herb butter, mashed potatoes 43 (GF)
- STEAK OSCAR** – Grilled 8 oz. filet, asparagus, béarnaise, jumbo lump crabmeat 54 (GF)
- PORK TCHOUPITOULAS** – 11-oz. center-cut chop, New Orleans-style BBQ shrimp, mashed potatoes 33
- STEAKHOUSE HAMBURGER** – Fresh ground tenderloin and ribeye, potato bun, bacon jam, truffle mayo, sautéed onions, truffle French fries 16

Steak Toppings – New Orleans-style bbq shrimp 11
Crabmeat Imperial 14 | Béarnaise 4 | Jumbo lump crabmeat 14

SEAFOOD

- GRILLED TUNA** – Blue crabmeat, lemon butter, broccolini 35 (GF)
- SHRIMP ALFREDO** – Jumbo Gulf shrimp, Romano cream, fettuccine 26
- BBQ SHRIMP PASTA** – Jumbo Gulf shrimp, New Orleans-style BBQ butter, fettuccine 28
- SHRIMP SORRENTO** – Jumbo Gulf shrimp, vodka tomato cream, capellini 28
- FISH KATIE** – Fresh Gulf catch, jumbo lump crabmeat, Creole meunière, hollandaise, mashed potatoes 36
- CEDAR PLANK CATCH** – Fresh Gulf catch, cedar plank, pesto, tomatoes, balsamic syrup, mashed potatoes 32 (GF)

Add Toppings – Jumbo lump crabmeat 14
Shrimp 11

ITALIAN

- VEAL PARMESAN** – Veal medallions, Italian bread crumbs, marinara, provolone cheese, side of capellini with marinara 27
- VEAL MICHAEL** – Veal medallions, jumbo lump crabmeat, Imperial sauce, cappellini with vodka tomato cream 32
- EGGPLANT PARMESAN** – Eggplant medallions, Italian bread crumbs, marinara, provolone cheese, side of capellini with marinara 19
- SPAGHETTI & MEATBALLS** – Homemade meatballs, Ruffino's Red Sauce 20
- CHICKEN PARMESAN** – Boneless chicken breast, Italian bread crumbs, marinara, provolone cheese, side of capellini with marinara 21
- CHICKEN ALFREDO** – Boneless chicken breast, Romano cream, fettuccine 22
- LASAGNA** – Fresh pasta, meat sauce, provolone, ricotta and Parmesan cheeses, Ruffino's Red Sauce 20

SIDES

- Steamed Asparagus 7 Roasted Potatoes 5
Sautéed Spinach 7 Mashed Potatoes 5
Sautéed Zucchini 7 Truffle Fries 5
Haricots Vert 7 Side Pasta 5
Broccolini 7



CELEBRATING 25 YEARS
OF REMARKABLE

(GF) Gluten-Friendly Dish • Private Dining & Catering Available • 20% Gratuity Added to Parties of 10 or More

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CELEBRATING 25 YEARS OF REMARKABLE

Ruffino's 25

Ruffin Rodrigue opened Ruffino's Restaurant in 1998 with an understanding that he wanted to create something special, and not just another restaurant. His goal was to develop a place where people could come to *Celebrate Life, regardless of the occasion.*

This philosophy, or way of thinking, can be traced back to Ruffin's childhood when he often worked with his father at the cemetery preparing graves. This grim and often back breaking work taught him early on how important life is, and that *each moment we have to celebrate with friends, family and loved ones is priceless.*

As a football player at LSU Ruffin learned another valuable lesson that would provide the foundation of things to come - that *hard work always pays off when you love what you do.*

In the words of Ruffin himself, "*Whether it's the food we serve or the service we provide, our goal is to ensure a remarkable experience for our guests that will always be remembered.*" - Ruffin Rodrigue
