

RUFFINO'S

APPETIZERS

- CRABMEAT CHEESECAKE** – Blue crabmeat, Italian cheeses, Creole meunière sauce, hollandaise **17**
- BBQ SHRIMP** – Jumbo Gulf shrimp, garlic, black pepper, rosemary, creamy butter sauce, polenta **16**
- SEAFOOD ARANCINI** – Gulf shrimp and blue crab risotto, mozzarella and parmesan cheese, Alfredo, vodka tomato cream **18**
- BRAISED PORK CHEEKS** – 48-hr. braised pork cheeks, bacon jam, pork jus, butternut squash purée **15 (GF)**
- DUCK FINGERS** – Panko and parmesan-breaded duck fingers with roasted garlic aioli **15**
- WOOD OVEN-ROASTED OYSTERS** – Fresh Gulf oysters, tasso garlic butter, Romano cheese **16 (GF)**
- CURRY LEAF-CRUSTED TUNA** – Cucumber and seaweed salad, ponzu, chili garlic crunch, Korean chili flake **19**
- FIRE-ROASTED CAESAR** – Charred romaine, Caesar dressing, parmesan bonito flakes and crushed croutons **14**

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

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** – Creamy crab stock, jumbo lump blue crab, sweet white corn **11**
- CAESAR** – Romaine, Caesar dressing, croutons, parmesan cheese **10**
- WEDGE** – Baby iceberg, blue cheese dressing, cherry tomatoes, bacon, gorgonzola crumbles **11 (GF)**
- SENSATION** – Romaine, tangy gorgonzola vinaigrette, pistachios, crispy prosciutto, cucumbers **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 | Blue Cheese

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

STEAKS & CHOPS

- 44 FARMS FILET** – Cut in-house, herb butter, roasted potatoes
8 oz. 44 (GF) | 12 oz. 56 (GF)
- 16 OZ. 44 FARMS RIB-EYE** – Cut in-house, herb butter, roasted potatoes **45 (GF)**
- STEAK OSCAR** – Grilled 8 oz. filet, asparagus, béarnaise, jumbo lump crabmeat **58 (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, provolone cheese, bacon jam, truffle mayo, sautéed onions, truffle French fries **16**

Steak Toppings – New Orleans-style bbq shrimp **11**
Crabmeat Imperial **16** | Béarnaise **4**
Jumbo lump crabmeat **14** | Blue cheese crust **6**

SEAFOOD

- GRILLED TUNA** – Blue crabmeat, lemon butter, broccolini **35 (GF)**
- SHRIMP ALFREDO** – Jumbo Gulf shrimp, Romano cream, fettuccine **27**
- BBQ SHRIMP PASTA** – Jumbo Gulf shrimp, New Orleans-style BBQ butter, fettuccine **29**
- SHRIMP SORRENTO** – Jumbo Gulf shrimp, vodka tomato cream, capellini **29**
- FISH KATIE** – Fresh Gulf catch, jumbo lump crabmeat, Creole meunière, hollandaise, steamed asparagus, **36**
- CEDAR PLANK CATCH** – Fresh Gulf catch, pesto, tomatoes, balsamic reduction, roasted potatoes **32 (GF)**

Add Toppings – Jumbo lump crabmeat **14**
Shrimp **11**

ITALIAN

- VEAL PARMESAN** – Breaded veal medallions, marinara, provolone cheese, side capellini marinara **28**
- VEAL MICHAEL** – Veal medallions, jumbo lump crabmeat, Imperial sauce, capellini vodka tomato cream **32**
- EGGPLANT PARMESAN** – Breaded eggplant medallions, marinara, provolone cheese, side capellini marinara **19**
- SPAGHETTI & MEATBALLS** – House-made meatballs, Ruffino's Red Sauce **20**
- CHICKEN PARMESAN** – Breaded boneless chicken breast, marinara, provolone cheese, side capellini 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**



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

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Ruffino's

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 for 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
