

Ruffino's

ON THE RIVER

APPETIZERS

- CRABMEAT CHEESECAKE** Blue crab, Italian cheeses, Creole meunière, Hollandaise | 17
- SEAFOOD ARANCINI** Gulf shrimp and blue crab risotto, mozzarella and parmesan, vodka tomato cream | 18
- WHIPPED RICOTTA** Toasted pine nuts, basil oil, Za'atar, focaccia | 14
- BEEF CARPACCIO** Thinly shaved beef tenderloin, pickled mustard seeds, citrus & horseradish aioli, crispy capers, Grana Padano, focaccia | 20
- POLPETTE** House-made meatballs, marinara, truffle oil, Grana Padano, focaccia | 16
- WOOD OVEN-ROASTED OYSTERS** Fresh Gulf oysters, tasso garlic butter, Romano cheese | 16 (GF)
- SMOKED TOMATO BUTTER OYSTERS** Fire roasted fresh Gulf oysters, smoked tomato butter, Calabrian chili, toasted almonds, Grana Podano | 18 (GF)
- CRISPY CALAMARI** Saffron & citrus aioli, pickled sweet peppers | 16
- STUFFED SHRIMP SCAMPI** 5 Gulf shrimp with crawfish stuffing, chili scampi butter, pickled mirliton | 18
- CURRY LEAF-CRUSTED TUNA** Cucumber and seaweed salad, ponzu, chili garlic crunch, Korean chili flake | 19

WOOD FIRED PIZZA – Crispy 10" thin crust New York-style pizza from our wood-burning oven

– Cauliflower pizza crust available upon request | 2

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

CHEF'S FEATURE PIZZA – Our culinary team's weekly creation 18

PROSCIUTTO BIANCO – Truffle cream, prosciutto, arugula, balsamic glaze, Grana Podano 18

STEAKS & CHOPS

- FILET** Cut in-house, herb butter, mashed potatoes
8 oz 50 (GF) | 12 oz 60 (GF)
- 16 oz RIBEYE** Cut in-house, herb butter, mashed potatoes | 55 (GF)
- 20 oz DRY-AGED PORK CHOP** Creamy braised collard greens, tomato agrodolce | 48 (GF)
- 14 oz VEAL CHOP** Jumbo lump blue crab, imperial sauce, side capellini with vodka tomato cream | 70
- WAGYU STEAKHOUSE BURGER** House-made wagyu patty, caramelized onions, fontina, bone marrow aioli, bacon jam, brioche bun, truffle fries | 19

SEAFOOD

- FISH KATIE** Fresh Gulf catch, jumbo lump blue crab, creole meunière, Hollandaise, grilled asparagus | 38
- CEDAR PLANK CATCH** Fresh Gulf catch, pesto, tomatoes, balsamic reduction, mashed potatoes | 35 (GF)
- SPAGHETTI ALLA CARBONARA** Gulf shrimp, guanciale, egg yolk, Pecorino Romano | 29
- MARKET FISH** Creamy braised collard greens & lacquer, apricot mostarda, herb oil, pine nuts | MKT (GF)
- BLUE CRAB GNOCCHI** Jumbo lump blue crab, pancetta beurre blanc, blistered tomatoes, spinach, chili oil | 30

ITALIAN

- PICCATA** Lemon and caper butter, capellini
Veal 32 | Chicken 26 | Eggplant 22
- PARMESAN** House marinara, Italian cheese blend, capellini
Veal 28 | Chicken 21 | Eggplant 19
- LASAGNA** Wagyu beef blend, fresh pasta, provolone, ricotta, and parmesan, Ruffino's sauce | 22
- SPAGHETTI & MEATBALLS** House-made meatballs, Ruffino's sauce | 22
- RUFFINO'S BOLOGNESE** Ground venison, ribeye & filet, pancetta, Ruffino's sauce, rigatoni, herbed ricotta | 32

SOUP & SALADS

- CRAB & CORN BISQUE** Creamy crab stock, jumbo lump blue crab, sweet white corn | 11
- CAESAR** Romaine, Caesar dressing, croutons, parmesan | 10
- BLUE CHEESE WEDGE** Baby iceberg, blue cheese dressing, cherry tomatoes, bacon, gorgonzola | 11 (GF)
- SENSATION** Romaine, tangy gorgonzola vinaigrette, pistachios, crispy prosciutto, cucumbers | 11 (GF)
- SPINACH CELEBRATION** Spinach, balsamic vinaigrette, candied pecans, red onions, cherry tomatoes, feta | 11 (GF)
- GRILLED SUMMER SALAD** Grilled Tuscan kale, braised turnips, shaved radish, blistered tomatoes, raspberry miso vinaigrette, toasted almonds, Grana Padano | 21 (GF)
- FIRE ROASTED CAESAR** Charred romaine, Caesar dressing, Grana Podano, bonito flakes, crushed croutons | 14

Add-Ons

- Grilled Chicken 8 | Sautéed Jumbo Gulf Shrimp 13 | Jumbo Lump Blue Crab 14 | Curry Leaf Crusted Tuna 13 | Marinated Anchovies 6

Finishing Touches Blue Crab Imperial 16 | Oscar Style 20
Crawfish Imperial 14 | Jumbo Lump Blue Crab 14 | Blue Cheese
Crust 6 | Sautéed Gulf Shrimp 13 | Smoked Tomato Butter 2
Tasso Butter 2 | Chili Scampi Butter 2

SIDES

Sweet Chili Glazed Brussels Sprouts 9 | Roasted Potatoes 7 | Sautéed Broccolini 9 | Grilled Asparagus 9
Whipped Yukon Potatoes 6 | Truffle Fries 5 | Side Pasta 5 | Braised Collard Greens 8

(GF) Gluten-Friendly Dish • (MKT) Market Price | Proudly featuring Poupart's breads and 1836 premium Angus Beef | 20% Gratuity Added to Parties of 10 or More

Ruffino's

When Ruffin Rodrigue opened Ruffino's in 1998, he wasn't chasing restaurant trends. He was chasing something deeper—a feeling. The kind you get when the lights are just right, the wine flows easily, and laughter fills the room. A place where South Louisiana could come together, raise a glass, and truly celebrate life.

That mission was born from Ruffin's own story—from digging graves with his father to playing football under the lights of Tiger Stadium. He understood how fragile life can be and how beautiful it becomes when we slow down and celebrate the moments that matter.

Today, Ruffino's is led by his wife, Alison Rodrigue, who carries the torch of Ruffin's vision with grit, grace, and a relentless drive to make every guest feel like family. Under her leadership, Ruffino's continues to evolve—but the heart remains the same.

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
