

Ruffino's

BATON ROUGE

SUNDAY BRUNCH

APPS & SALADS

- 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 (GF)
- 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 Padano | 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

- CAESAR** Romaine, Caesar dressing, croutons, parmesan | 10
- WEDGE** Baby iceberg, blue cheese dressing, cherry tomatoes, bacon, Gorgonzola | 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 | 11 (GF)
- FIRE-ROASTED CAESAR** Charred romaine, Caesar dressing, Grana Padano, bonito flakes and crushed croutons | 14
- GRILLED SUMMER SALAD** Grilled Tuscan kale, braised turnips, blistered tomatoes, shaved radish, raspberry miso vinaigrette, toasted almonds, Grana Padano | 21 (GF)

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

PIZZA

- PROSCIUTTO BIANCO** Truffle cream, prosciutto, arugula, balsamic glaze, Grana Padano | 18
 - 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
- Crispy 10" thin-crust New York-style pizza from our wood-burning oven (Cauliflower pizza crust available upon request 2)*

ENTREES

- 8oz FILET** Cut in-house, herb butter, roasted potatoes | 52 (GF)
- WAGYU STEAKHOUSE BURGER** House-made Wagyu patty, caramelized onions, fontina, bone marrow aioli, bacon jam, brioche bun, truffle fries | 19
- EGGS BENEDICT** Poached eggs, English muffin, apple-smoked Canadian bacon, roasted potatoes | 16
- CRABMEAT OMELET** Louisiana jumbo lump blue crab, fontina, Hollandaise, Compart bacon | 18 (GF)
- OMELET FEATURE** Ask your server about today's feature omelet | 18
- EGGS VERMILION** Louisiana crabcakes, poached eggs, Hollandaise, roasted potatoes | 22
- SUNDAY'S FRIED CHICKEN** Half chicken, pineapple habanero sauce, braised collard greens, andouille cornbread | 22
- FISH KATIE** Fresh Gulf catch, jumbo lump blue crab, Creole meunière, Hollandaise, grilled asparagus | 38
- SHRIMP & GRITS** Gulf shrimp, tasso cream, creamy polenta | 22

- CEDAR PLANK CATCH** Fresh Gulf catch, pesto, tomatoes, balsamic reduction, roasted potatoes | 35 (GF)
- SPAGHETTI ALLA CARBONARA** Gulf shrimp, guanciale, egg yolk, Pecorino Romano | 29
- PARMESAN** House marinara, Italian cheese blend, capellini
Veal 28 | Chicken 21 | Eggplant 19
- BLUE CRAB GNOCCHI** Jumbo lump blue crab, pancetta beurre blanc, blistered tomatoes, spinach, chili oil | 30

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

BATON ROUGE | ENDLESS MIMOSAS \$12 | OLD FASHIONED \$5

(GF) Gluten-Friendly Dish - (MKT) Market Price | Proudly featuring St Bruno Breads and 1836 premium Angus Beef | 20% Gratuity Added to Parties of 10 or More