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)*

BOCCONI DI FORMAGGIO *Fried mozzarella, tomato & pork marmalade, Italian salsa verde, toasted pine nuts* | ***14***

LOBSTER RAVIOLI *Tomato and tasso cream, charred green onion relish, chili oil* | ***18***

CURRY LEAF-CRUSTED TUNA *Edamame and jalapeño purée, chili garlic crunch, pickled ginger, Korean chili flake* | ***19***

CRAB & CORN BISQUE *Creamy crab stock, jumbo lump blue crab, sweet white corn* | ***14***

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***

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)*

SEAFOOD FRA DIAVOLO *Blue crab, Gulf shrimp & clams, spicy saffron-tomato broth, pappardelle, saffron aioli* | ***34***

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* | *Sauteed Gulf Shrimp 13*
Smoked Tomato Butter 2 | *Tasso Butter 2* | *Berries and Cream Waffle 12*

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

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