

Welcome to **Rubaiyat**. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions or exclusions for reasons other than a food allergy.

Starters:

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons – Thai peanut sauce 17.95

🌱🍷 **Fried Brussels Sprouts**- ancho chili rub, bacon, Caesar dressing, French fried onion 14.95

🌱 **Mussels & Chorizo**- tomato, onion, white wine saffron broth, crostini 20.95

Shrimp Tempura- blueberry pomegranate dipping sauce 17.95

🌱 **Don't Call it a Big Mac "k" Dip**- 1000 Island drizzle, shredded lettuce, blue corn chips 15.95

Large Salads:

🌱🍷 **Large House or Large Caesar w/ your choice of:** 21.95

Blackened Ahi Tuna

Crispy or Smoked Pulled Chicken

Wild Argentine Red Shrimp

Norwegian Salmon

Entrees:

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- Organic mixed green salad w/ our lingonberry lemon basil vinaigrette
- Caesar salad w/ *Prairie Breeze* aged white cheddar, cornbread crouton, house made Caesar
- Lettuce wedge w/ bacon, tomato, local egg, house made blue cheese dressing
- Soup – your server will provide details

🌱🍷 ***Certified Angus Beef Filet Mignon-**

Herbed garlic butter, smashed potatoes, bacon brussels sprouts 41.95

🌱 **Red Wine Braised Beef Short Rib-** local mushroom, roasted tomato, Marsala pink peppercorn demi-glaze, smashed potatoes 35.95

🌱 **Blackened Mahi Mahi-** tropical fruit salsa, Minnesota wild rice, asparagus 32.95

Swedish Meatballs- smashed potatoes, sugar snap peas, lingonberry jam 25.95

Birria Beef Ravioli w/ Red Shrimp- tomato, spinach, vidalia onion, roasted red pepper cream sauce 29.95

🌱 **Grilled Bone-In Pork Chop** – Dry aged Duroc pork- chimichurri sauce, smashed potatoes, roasted carrots 33.95
(due to the nature of this dish, split plate not available)

🌱 **Veal Oscar-** snow crab, bearnaise sauce, smashed potatoes, asparagus 31.95

🌱 **Herb Encrusted Norwegian Salmon-** Asian slaw, brussels sprouts, Minnesota wild rice, Thai peanut sauce 29.95

🌱🍷 **Pasta Rubaiyat** - red shrimp, scallop, blue crab, basil, linguini, house made alfredo 30.95

🌱 **Chicken Vesuvio-** snap peas, pearl onion, smashed potatoes, garlic pan sauce 29.95

***Blackened Ahi Tuna & Waffle or Fried Chicken & Waffle-** microgreens, local sunny side egg, cucumber wasabi drizzle, fries 25.95
(due to the nature of this dish, split plate not available)

🌱🍷 **Mediterranean Pasta-** sun-dried tomato, kalamata olive, eggplant, spinach, smoked feta, artichoke hearts, white wine lemon garlic olive oil sauce 22.95

***Add Grilled Chicken, Blackened Ahi Tuna, Basil Citrus Rubbed Norwegian Salmon, or Wild Argentine Red Shrimp 29.95

🌱🍷 **Peace, Love, Gumbo Pizza-** shrimp, andouille sausage, chicken, okra, peppers & onions, house red sauce, five cheese blend 22.95
(GF cauliflower thin crust available upon request)

Weekly Features:

Wednesday 🌱🍷 Pasta Night – Your server will provide details 26.95

Thursday – 🌱🍷 *Burger Night – Your server will provide details, served with fries 23.95
(due to the nature of this dish, split plate not available)

Friday – 🌱🍷 Jumbo Shrimp on the Half Shell- white wine butter garlic parmesan sauce, asparagus, Minnesota wild rice 30.95

Saturday – 🌱🍷 *16oz. Slow Roasted Prime Rib - baked potato, sugar snap peas, creamy horseradish & au jus 44.95

Our Story:

The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies ready-to-wear boutique. In the early to mid- 1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront. After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store. After Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here with our small, locally owned, family business. Join us again soon!

Cheers, Andy & Kim

Split plate charge \$8.95 - includes soup or salad

🌱 Signifies gluten free or can be gluten free

🍷 Signifies an item that can be made vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

We cannot be responsible for medium well or well- done entrees.

A 20% gratuity will be added to parties of six or more to ensure quality service.

Kindly, no split checks for parties of six or more.

We would like to thank our local producers & suppliers:

WW Homestead Dairy, Cedar Ridge Farm, PIVO Brewing, Pulpit Rock Brewing Company, Toppling Goliath, Iowa Food Hub, Polashek's Locker, Impact Coffee Bar & Roasters, River Root Farm, Patchwork Green Farm, Forest to Fork, Staseline Produce, Sweet Season Farm