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:

Shrimp Tempura- apple cranberry Grand Marnier sauce 20.95

Ⓥ**Brussels Sprouts-** bacon, walnuts, blue cheese, balsamic 19.95

***Maple Leaf Farms* Duck Bacon & Sweet Corn Wontons –** pumpkin Dijon dipping sauce 19.95

Ⓥ**Caramel Apple Brie-** fire roasted Fuji apple, caramelized onion, espresso sea salt, toasted naan bread 21.95

Pumpkin Patch Deviled Eggs- pumpkin, bacon, sage 14.95

Large Salads:

Ⓥ**Large House or Large Caesar w/ your choice of:** 23.95

Blackened Ahi Tuna, Grilled Chicken, Crispy Chicken, Wild Argentinian Red Shrimp or Norwegian Salmon

Entrees:

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

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

***Grilled Filet Mignon Medallions-** local shitake mushrooms, peppercorn port wine demi-glaze, smashed potatoes, maple bacon brussels sprouts 44.95

Ⓥ**Autumn Pasta-** *Polashek's* Italian sausage, dried cranberry, red onion, fennel, candied walnut, orange sage cream sauce, pumpkin ravioli 33.95

***Tuna & Waffle-** garlic avocado aioli drizzle, soft egg, arugula, fries 29.95

Brown Sugar Bourbon Rubbed Norwegian Salmon- apples, rosemary, Swiss chard, beet crisps, butternut squash risotto 35.95

Swedish Meatballs- smashed potatoes, broccolini, lingonberry jam 28.95

Ⓥ**Pasta Rubaiyat-** red shrimp, scallop, lump crab, basil, linguini, house made alfredo 33.95

***Grilled *Beeler's* Pork Porterhouse-** apple cranberry Grand Marnier relish, rustic potato medley 37.95 (due to the nature of this dish, split plate not available)

Chicken Scampi- white wine butter garlic sauce, roasted bell peppers & onion, smashed potatoes 31.95

Ⓥ**Figgy Piggy Pizza-** prosciutto, bacon, black mission figs, caramelized onion, arugula, five cheese blend, balsamic drizzle, olive oil brushed crust 23.95

(GF cauliflower thin crust available upon request)

Crab Cake Crusted Rainbow Trout- Minnesota wild rice, asparagus, local microgreens, everything bagel aioli drizzle 28.95

RUBAIYAT food for thought

Ⓥ**Mediterranean Pasta-** sun-dried tomato, kalamata olive, spinach, red onion, artichoke heart, smoked feta, penne, white wine lemon garlic olive oil sauce (vegan with no feta) 27.95
***Add Grilled Chicken, Crispy Chicken, Blackened Ahi Tuna, Norwegian Salmon or Wild Argentinian Red Shrimp 36.95

*** North Dakota Bison Burger-** local *Polashek* bacon, Havarti, caramelized onions, arugula, blueberry bourbon pecan jam, fries 25.95
(cooked medium, due to the nature of this dish, split plate not available)

Nightly Features:

Wednesday – Pasta Night – Your server will provide details 28.95
Thursday – Ⓥ**Chef's Creation-** inquiring minds want to know! AQ
Friday – Jumbo Garlic Gulf Shrimp- white wine butter garlic parmesan sauce, asparagus, wild rice 35.95
Saturday – *14oz. Kansas City Strip & Shrimp – (3) grilled jumbo shrimp, loaded mashed potatoes, asparagus, bearnaise 49.95

Paying by cash or check is a great way to support us- out of town checks are also accepted! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year. A 3% surcharge fee will be applied to credit card payments.

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. When 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

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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
We cannot be responsible for medium well or well- done entrees.
***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.**
A 20% gratuity is added to parties of six or more to ensure quality service.
No split checks for parties of six or more.

We would like to thank our local producers & suppliers:
WW Homestead Dairy, Cedar Ridge Farm, Pulpit Rock Brewing Company, Toppling Goliath, Iowa Food Hub, Polashek's Locker, Impact Coffee Bar & Roasters, River Root Farm, Forest to Fork, Beeler's Pork, Westby Creamery, Maple Leaf Farms, Driftless Poultry, and a variety of other amazing humans producing great food!

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