

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.

Masks must be worn anytime you leave the table. Thank you.

Starters:

Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

Pumpkin Hummus

Fresh veggies / blue corn tortilla chips 9.95

Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

Caramel Apple Brie

Fire roasted Fuji apples / espresso sea salt / toasted naan bread 12.95

Shrimp Wraps

Pumpkin honey mustard sauce 12.95

Soup + Salad:

Large House Salad or Large Caesar Salad With:

Blackened Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Applewood Smoked Chicken 16.95

Entrees:

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

- **local River Root Farms organic mixed green salad w/ cranberry pomegranate vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup- smoked salmon, scallop & bacon bisque**

Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

***Grilled USDA Prime Flat Iron Steak & Lobster**

Roasted shallot & green onion beurre blanc / lobster claw meat / smashed potatoes / roasted green top carrots 29.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

Autumn Mac and Cheese

Local Polashek sausage / red onion / celery / dried cranberries / candied walnuts / orange sage cream sauce 23.95

🍌 **Beeler's Pork Porterhouse**

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes 26.95

Prosciutto Wrapped Norwegian Salmon

Shishito peppers / roasted red & yellow tomatoes /
Iowa made gnocchi / smokehouse maple hollandaise 23.95

🍌 ***Bacon Wrapped Turkey Filets**

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts /
bourbon brown sugar sweet potatoes 22.95

🍌 ***Blackened Ahi Tuna Steak**

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95

🍌 **🍷 Pizza of the Day**

Applewood smoked chicken / bacon / caramelized onions / scallions / lingonberry sauce / rustic crust 16.95
(gluten free cauliflower thin crust available upon request)

🍌 ***1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon**

Local Polashek cinnamon bacon / fire roasted peppers & onions / muenster /
Nashville BBQ sauce / tomato & herb foccacia / fries 18.95

Weekend Features:

Friday & Saturday-

Chicken Cordon "Luther" Bleu

Dijon hollandaise / Minnesota wild rice / asparagus 22.95

Friday Night- Shrimp Platter

Shrimp scampi / grilled shrimp skewers / coconut shrimp / Minnesota wild rice / snap peas 25.95

🍌 **Saturday Night- Prime Rib**

Baked potato / green beans / au jus & creamy horseradish 26.95

Split plate charge \$7.95

This includes your choice of soup or salad.

Dessert Options: 5.95

Cheesecakes: Red Velvet, Tuxedo, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Granny's Caramel Apple Pie,
Salted Caramel Chocolate Lava Cake (gf)

🍌 Signifies gluten free or can be prepared gluten free menu item
(Add 2.00 for gluten free bun or pasta)

🍷 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.

As a small business, we greatly appreciate payment via cash or check.

Please consider these options when paying.

Thank you for supporting this locally owned business. We look forward to seeing you again soon!

Cheers, Andy & Kim