

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

Avocado ranch dipping sauce 16.95

Fall Cream Cheese Board

Prosciutto, fig, pumpkin seed, pickled red onion, hot honey, local sage, toasted naan bread 18.95

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 16.95

Roasted Garlic Hummus

Fresh veggies, blue corn tortilla chips 13.95

Applewood Smoked Bone-in

Chicken Wings

Lingonberry bleu cheese, celery 19.95

Large Salads:

Large House or Large Caesar \$19.95

w/ your choice of:

- Blackened Ahi Tuna
- Wild Argentine Red Shrimp
- Crispy Chicken
- Herb Encrusted Norwegian Salmon

Entrees:

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

- Local River Root Farm organic mixed green salad w/ our vinaigrette/dressing of the day
- 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 pumpkin butter, smashed potatoes, bourbon, maple & bacon Brussels sprouts 39.95

Swedish Meatballs

Smashed potatoes, green beans, lingonberry jam 23.95

Pasta Rubaiyat

Red shrimp, scallop, blue crab, fresh basil, linguini, house made alfredo 26.95

Grilled Beeler's Pork Porterhouse

Fire roasted apples, caramelized onions, tart cherry & rosemary glaze, Minnesota wild rice 28.95
(due to the nature of this dish, split plate not available)

Herb Encrusted Norwegian Salmon

Brie, mushroom & green chili bisque, butternut squash ravioli, toasted pumpkin seeds 27.95

Rustic Flatbread Pizza

Your server will provide details 19.95
(GF cauliflower thin crust available upon request)

Roasted Vegetables w/ Cilantro Pesto

Seasonal vegetables, cotija cheese, Minnesota wild rice 22.95

*Blackened Ahi Tuna & Waffle

Local sunny side egg, local greens, truffle aioli, fries 24.95

(due to the nature of this dish, split plate not available)

Crispy Chicken Marsala

Bacon, roasted tomatoes, local oyster mushroom demi-glaze, smashed potatoes 25.95

Autumn Mac and Cheese

Local *Polashek* sausage, red onion, celery, dried cranberries, candied maple walnuts, Grand Marnier sage cream sauce 25.95

*1/2 lb. Certified Angus Beef Burger

A craft blend of ground chuck, brisket, & short rib *Polashek* bacon, smoked black pepper cheddar, fried onion strings, dill pickle aioli, fries 20.95
(due to the nature of this dish, split plate not available)

Weekly Features:

Wednesday – Garlic & Onion 1/2 Chicken

Roasted fingerling potatoes & green top carrots 32.95

Thursday – Blackened Fish & Grits

Seafood of the week with cheddar cheese grits, roasted broccolini MKT PRICE


Friday – 1 1/2 lbs. Snow Crab Legs


Minnesota wild rice, roasted broccolini, lemon, drawn butter 39.95

Saturday – *Slow Roasted Prime Rib

Baked potato, green beans, creamy horseradish & au jus 39.95

Split plate charge \$7.95 - includes soup or salad

 Signifies gluten free or can be gluten free

 Signifies an item that can be made vegetarian or vegan
*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.

An 18% gratuity will be added to parties of 6 or more to ensure quality service.

Paying by cash or check is a great way to support us! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year.

We would like to thank our local producers & suppliers:

WW Homestead Dairy, Cedar Ridge Farm, PIVO Brewing, Pulpit Rock Brewing Company, Convergence Ciderworks, Toppling Goliath, Iowa Food Hub, *Polashek's* Locker, Impact Coffee Bar & Roasters, River Root Farm, Patchwork Green Farm, Reconnected Farms, Evelsizer Gardens

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