

# RUBAIYAT

## A SEASONAL COMFORT RESTAURANT

A Book of Verses underneath the Bough,  
A Jug of Wine, a Loaf of Bread--and Thou  
Beside me singing in the Wilderness--  
Oh, Wilderness were Paradise enow!"  
-from the Rubaiyat of Omar Khayyam

### Starters

#### 🍷 \*New York Strip "Strips" 10.95

With a trio of béarnaise, bleu cheese, & Carolina BBQ sauces

#### 🍷 Roasted Red Pepper Dip 8.95

Warm pita points

#### Shrimp Wraps 8.95

Creamy cocktail sauce

#### Savory Bread Pudding 7.95

Spinach, mushrooms, rosemary, smoked gouda & fontina cheese;  
balsamic drizzle

#### 🍷 Green Eggs and Ham 6.95

Deviled Eggs with avocado, bacon, & Sriracha sauce

### Salads

#### 🍷 Large House Salad Changes daily, our own dressing 6.95

#### 🍷 Large Caesar Salad House-made Caesar dressing 6.95

With sautéed shrimp, grilled salmon, or grilled chicken 11.95

\*With New York Strip 13.95

#### 🍷 Soup & Salad 8.95

Our soup of the day accompanied with our house salad,  
Caesar salad, or lettuce wedge with house-made dressings

### Small Plates

*All small plates are served with your choice of house salad,  
Caesar salad, lettuce wedge with house-made dressings or soup*

#### 🍷 \*Local Rock Cedar Ranch Burger 14.95

Bacon, roasted green chilies, Swiss cheese; fries

#### Isaiah's Chicken Sandwich 12.95

Country fried chicken filet, Carolina BBQ sauce,  
caramelized onions, tomato, bacon, pickles, Swiss cheese; fries

#### 🍷 Pizza of the Day 12.95

Changes daily- Your server will provide details  
Gluten free crust add \$2.00

#### Smoked Salmon Quesadilla 12.95

Bacon, red onions, capers, spinach, five cheese blend; lemon aioli

## Entrees

All entrees are served with your choice of our house salad, Caesar salad, lettuce wedge with house-made dressings or soup and our house bread

### **Grilled Salmon 20.95**

Warm apple, walnut & bleu cheese compote; rice medley

### **\*Steak & Frites 21.95**

Hanger steak medallions, duck fat fried potatoes, béarnaise

### **BLT Pasta 18.95**

Bacon, leeks, grape tomatoes, kale, toasted pine nuts, garlic, olive oil, white wine sauce over cavatappi

### **Chicken Marsala 19.95**

Local Back Forty Farms oyster mushrooms, sun-dried tomatoes, house-made Marsala peppercorn sauce; smashed potatoes

### **Mediterranean Cod 19.95**

Artichoke hearts, sun-dried tomatoes, capers, lemon, white wine garlic butter; nine grain & spinach orzo

### **Pasta Rubaiyat 19.95**

OUR SIGNATURE PASTA DISH: shrimp, scallops, & crabmeat house-made alfredo sauce over linguine

### **Beer Braised Bison Pot Pie 21.95**

Puff pastry crust, savory root vegetables, Irish stout gravy

### **\*Blackened Yellowfin Tuna 19.95**

Cilantro coulis; rice medley

### **Smoked Beef Brisket 19.95**

Kale, Vidalia onion, port wine demi-glaze, espresso sea salt; smashed potatoes

### **Mac and Cheese 19.95**

Local Driftless Hills lamb sausage, spinach, tomatoes, smoked gouda & fontina cheese

### **Grilled Iowa Pork Chop 20.95**

Fire roasted tomatoes, rosemary, red wine Dijon demi-glaze, toasted almonds, shaved parmesan; smashed potatoes

 **Signifies gluten free or can be prepared gluten free menu item**

Split plate charge \$6.95. This includes salad, starch, and vegetable.

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.

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

**As a small business, we greatly appreciate payment via cash or check; however, we also accept Visa, MasterCard, and American Express. Thank you for supporting this locally owned business. We look forward to seeing you again soon!**