

# RUBAIYAT SUMMER MENU

*And if the wine you drink, the lip you press,  
End in the nothing all things end in-yes-  
Then fancy while thou art, Thou art but what  
Thou shalt be- nothing- Thou shalt not be less.  
- From the Rubaiyat of Omar Khayyam*

## STARTERS

### **HUMMUS OF THE DAY**

Raw vegetables; toasted pita points 6.95

### **CRAB CAKE BITES**

Lightly breaded; green chili pineapple yogurt sauce 9.95

### **WHOLE STEAMED ARTICHOKE**

Served with warm garlic butter 7.95

### **KASSERI**

Baked Greek cheese; toasted pita points 8.95

### **BRUSCHETTA**

Squash, red onion, bleu cheese, bacon, balsamic reduction 7.95

## ENTREES

All entrees (except Asian Tuna Salad) are served with bread  
and your choice of one of the following:

*House Salad*

*Lettuce Wedge*

*Caesar Salad*

*Soup of the Day*

### **CHORIZO SAUSAGE SPAGHETTI**

Chorizo, red onions, mushrooms, peppers, vodka tomato cream sauce,  
three cheese blend 18.95

### **SUMMER SURF & TURF**

Flat iron steak & jumbo shrimp, whiskey peach barbeque sauce;  
sour cream & chive potatoes 22.95

### **TWIN ANGUS TENDERLOIN**

Cabernet reduction; sour cream & chive potatoes 24.95

### **PASTA RUBAIYAT**

Shrimp, scallops, & crabmeat, lemon parsley linguini;  
homemade alfredo 18.95

### **CHICKEN PICCATA**

Capers, artichokes, white wine lemon butter; infused rice 18.95

### **GRILLED SALMON**

Grilled salmon served over basil pesto pasta; seasonal vegetables 20.95

### **ROCK CEDAR RANCH PETITE RIBEYE**

Smoked lobster cream sauce; sour cream & chive potatoes 25.95

### **RUBAIYAT PIZZA**

Changes daily, ask your server for details 12.95

### **GRILLED RAINBOW TROUT**

Creamy bacon & braised leek sauce; infused rice 19.95

### **ASIAN TUNA SALAD**

Grilled Ahi tuna, mandarin oranges, strawberries, green onions, slivered almonds, chow mein noodles, sesame rice wine vinaigrette 12.95

### **SMOKED IOWA PORK TENDERLOIN**

Blood orange marmalade & blackberries; infused rice 19.95

### **PAN- SEARED MAPLE LEAF FARMS DUCK BREAST**

Boysenberry & beet demi-glaze finished with goat cheese; infused rice 22.95

### **CAPON CARBONARA**

Capon, ham, peas, mushrooms, cheese tortellini;  
homemade alfredo sauce 17.95

### **NORWEGIAN COD**

Baked in parchment paper; summer squash, zucchini, carrots,  
fresh dill butter; infused rice 19.95

### **VEAL PARMESAN**

Lightly breaded veal cutlets, marinara, three cheese blend;  
sour cream & chive potatoes 18.95

### **ROCK CEDAR RANCH BURGER**

*Nominated for the best burger in Iowa! Voted "Best of the Bluffs Burger".*

Swiss & American cheese, roasted red peppers, applewood smoked bacon,  
onion rings, Dijon horseradish sauce; served with kettle chips 13.95

*O cup bearer! Those who have already departed,  
Deceived, they are sleeping under the ground.  
Go, drink wine and hear the truth from me:  
"All that has been said is but wind."  
-Rubaiyat of Omar Khayyam*

We would like to thank our local farmers and the relationship we share:  
Rock Cedar Ranch, River Root Farm, Patchwork Green Farm,  
Canoe Creek Produce, and the Decorah Farmers Market.

\*Split plate charge \$6.95. An extra soup or salad is included.

\*Please advise your server of any food allergies.

\*We cannot be responsible for medium well or well done steaks.

\*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 gladly  
accept Visa, MasterCard, and American Express. Thank you!\*\*\*

\*\*\*"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces  
the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are  
consumed raw or undercooked. Consult your physician or public health official for more information."\*\*\*