

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:

Caprese Skewers

Tomato / fresh basil / fresh mozzarella / balsamic drizzle / olive oil 11.95

Mexican Sweet Corn Dip

Blue corn tortilla chips 11.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 12.95

Shrimp Tempura

Blueberry pomegranate vinaigrette 13.95

Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 10.95

Large Salads:

Large House or Large Caesar \$16.95

w/ your choice of:

- Blackened Ahi Tuna
- Argentinian Red Shrimp
- Blackened Smoked Chicken
- Herb Encrusted Norwegian Salmon

Entrees:

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

- Organic mixed green salad w/ tomato, Calabrian sweet pepper, feta, cucumber, watermelon radish, vinaigrette of the day
- Romaine Caesar w/ Prairie Breeze aged white cheddar, house made Caesar
- Lettuce wedge w/ bacon, tomato, local egg, house made blue cheese dressing
- Soup – your server will provide details

*½ Pound Wagyu Burger

(A partnership between Rubaiyat & the John and Meghan Palmer Family of Waukon)

Polashek pepper bacon / Meister Brothers morel & leek cheese / fried onion strings / raspberry amaretto jam / fries 19.95

*Grilled USDA Prime Filet Mignon

Herbed garlic butter / smashed potatoes / bacon & maple brussels sprouts 37.95

Swedish Meatballs

Smashed potatoes / green beans / lingonberry jam 22.95

Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house made alfredo 24.95

Herb Encrusted Norwegian Salmon

Bruschetta relish / shaved parmesan / balsamic drizzle / Minnesota wild rice / asparagus 24.95

Rustic Flatbread Pizza

Your server will provide details 18.95
(GF cauliflower thin crust available upon request)

Smoked Chicken & Sausage Pasta

Local oyster mushroom / bell peppers / red onion / house made vodka tomato cream sauce 24.95

*Blackened Ahi Tuna & Waffle

Local sunny side egg / micro greens / chipotle ranch drizzle / fries 23.95

*Surf and Turf -

Grilled Kansas City Strip & Shrimp

Ancho chili roasted sweet corn / green onion / smashed potatoes 37.95

Jumbo Garlic Shrimp

Sun-dried tomato garlic butter / spinach / Minnesota wild rice 27.95

Grilled Beeler's Pork Porterhouse

Papaya, mango & pineapple salsa / smashed potatoes / asparagus 27.95


Weekend Feature:


Friday & Saturday –

*Slow Roasted Prime Rib

Baked potato / green beans / creamy horseradish & au jus 31.95

Split plate charge \$7.95 - includes soup or salad

 Signifies gluten free or can be gluten free
(Add 2.00 for GF pizza crust, 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.

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

As a small business, we greatly appreciate payment via cash or check. Please consider this when paying.

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. We look forward to seeing you again!

Cheers, Andy & Kim