

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:

Maple Leaf Farms Duck Bacon & Sweet

Corn Wontons – apple, tart cherry, rosemary dipping sauce 17.95

🌱 **Applewood Smoked Bone-in Wings-** “truffalo” sauce, house made bleu cheese 19.95

🌱 **Chicken, Bacon, Ranch Dip-** blue corn tortilla chips 19.95

🌱 **🍃Fried Brussels Sprouts-** bacon, candied pecan, dried cranberry, parmesan, balsamic 12.95

🍃 **Caramel Apple Brie-** fire roasted Fuji apple, caramelized onion, espresso sea salt, toasted naan bread 19.95

Shrimp Tempura- bang bang sauce 17.95

Large Salads:

🌱 **🍃Large House or Large Caesar w/ your choice of:** 21.95

- Blackened Ahi Tuna
- Crispy or Grilled Chicken
- Wild Argentine Red Shrimp
- 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/ 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-** pumpkin espresso & chili butter, maple bacon brussels sprouts, smashed potatoes 39.95

🌱 **Pan Roasted Branzino-** roasted tomato, leek, tarragon beurre blanc, Minnesota wild rice, asparagus 26.95

Swedish Meatballs- smashed potatoes, snap peas, lingonberry jam 25.95

🌱 **🍃Harvest Mac and Cheese-** smoked turkey burnt ends, dried cranberry, vidalia onion, spinach, gouda & fontina cheese, candied walnuts, smoked bourbon cream sauce 27.95

🌱 **Silence of the Lamb-** slow braised lamb shank, fava beans, Chianti mushroom glaze, Minnesota wild rice 33.95
(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 28.95

🌱 **🍃Pasta Rubaiyat** - red shrimp, scallop, blue crab, basil, linguini, house made alfredo 28.95

🌱 **Chicken Marsala-** roasted tomato, local oyster mushroom, peppercorn marsala demi-glaze, smashed potatoes 26.95

***Blackened Ahi Tuna & Waffle or Fried Chicken & Waffle-** microgreens, local sunny side egg, bang bang sauce, fries 25.95
(due to the nature of this dish, split plate not available)

🌱 **🍃Mediterranean Pasta-** sun-dried tomato, kalamata olive, eggplant, spinach, smoked feta, white wine lemon garlic olive oil sauce 21.95

***Add Grilled Chicken, Blackened Ahi Tuna, Basil Citrus Rubbed Norwegian Salmon, or Wild Argentine Red Shrimp 28.95

🌱 **🍃Figgy Piggy Pizza-** prosciutto, bacon, fig, caramelized onion, arugula, five cheese blend, balsamic drizzle, olive oil brushed crust 22.95
(GF cauliflower thin crust available upon request)

Weekly Features:

Wednesday 🌱 Pasta Night – Your server will provide details 25.95

Thursday – 🌱 *Burger Night – Your server will provide details, served with fries 22.95

Friday – 🌱 Jumbo Shrimp on the Half Shell- white wine butter garlic parmesan sauce, asparagus, Minnesota wild rice 29.95

Saturday – 🌱 *Slow Roasted Prime Rib - baked potato, sugar snap peas, creamy horseradish & au jus 39.95

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

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

*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.

A 20% gratuity will be added to parties of six or more to ensure quality service.

Kindly, no split checks for parties of six or more.

We would like to thank our local producers & suppliers:

WW Homestead Dairy, Cedar Ridge Farm, PIVO Brewing, Pulpit Rock Brewing Company, Toppling Goliath, Iowa Food Hub, Polashek's Locker, Impact Coffee Bar & Roasters, River Root Farm, Patchwork Green Farm, Forest to Fork, Stateline Produce, Sweet Season Farm