

# 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

🍷🍴 **Blackened Brie 9.95**  
Gooseberry preserves; warm pita

**Shrimp Wraps 8.95**  
Mango ginger dipping sauce

**Bruschetta 9.95**  
Goat cheese, Asian calamari seafood salad, local micro greens

🍷🍴 **Hummus 7.95**  
Changes daily; your server will provide details

### 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, crab cake, or grilled chicken **11.95**

🍷🍴 **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 Half Pound Burger 14.95**  
Fire roasted peppers & onions, mushrooms, bacon,  
Swiss Cheese, chipotle mayo; fries

🍷🍴 **Pizza of the Day 12.95**  
Changes daily- Your server will provide details  
Gluten free crust add \$2.00

**Driftless Hills Farm Lamb Sliders 13.95**  
Mint yogurt, English cucumbers, feta cheese; fries

🍷🍴 **Caprese Chicken Sliders 13.95**  
Tomato, basil, fresh mozzarella, balsamic; fries

**Crab Cake Sliders 14.95**  
Lemon dill aioli, Swiss cheese; fries

## 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

### **Baked Massachusetts Snapper 19.95**

Tomato, Vidalia onion, fennel ragout, toasted pine nuts; creamy polenta

### **Asparagus Tortellini with Grilled Chicken 19.95**

Lemon thyme cream sauce

### **Driftless Hills Farm Roasted Rack of Lamb 22.95**

Apricot, toasted leek & brandy compote ; smashed potatoes

### **Sicilian Gnocchi with Atlantic Jumbo Prawns 20.95**

Sun dried tomatoes, kalamata olives, red onions, artichokes, feta cheese; olive oil & white wine garlic sauce

### **\*Grilled Sirloin Strip 20.95**

Back Forty Farms oyster mushrooms sautéed in duck fat; smashed potatoes

### **Steamed Mahi Mahi 19.95**

Roasted carrot puree, local micro greens; sun-dried tomato & basil cous cous

### **\*8oz. Grilled Pork Ribeye 20.95**

Caramelized onions, blueberry barbeque sauce; smashed potatoes

### **Grilled Salmon 20.95**

Cherry orange bourbon glaze; rice medley

### **Bacon Seared Pheasant 20.95**

Fire roasted peppers, onions, edamame, pan jus; creamy polenta

### **Pasta Rubaiyat 19.95**

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


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Split plate charge \$6.95. This includes salad or soup, starch, & vegetable.

**Please inform your server of any food allergies.**

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

**Gluten free pasta is available upon request for \$2.**

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

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!**