

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

Caramel Apple Brie Served with warm pita points **9.95**

 **Hummus of the Day** Raw vegetables, blue corn chips **6.95**

Smoked Salmon Cheesecake Sriracha sauce, crackers **8.95**

 **Artesinal Meat & Cheese Plate** **9.95**


Shrimp Wraps Rice noodle wrap, Carolina BBQ sauce **7.95**

Lamb Bruschetta Driftless Hills lamb, red onions, walnuts,
Gorgonzola cheese, figs, balsamic syrup **9.95**

Smaller Plates

(Served a la carte)

 **Large House Salad** Changes daily, our own dressings **6.95**

 **Large Caesar Salad** Shaved parmesan, croutons, house made Caesar **6.95**
Add smoked capon or shrimp **3.00**
Add Norwegian salmon **5.00**

 **Soup & Salad** **8.95**

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

 **Pizza of the Day** **9.95**

Ask your server for details
Gluten free add \$2.00

Isaiah's Chicken Sandwich **9.95**

Country fried chicken filet, Carolina BBQ sauce,
caramelized onions, tomato, bacon, pickles;
choice of soup, salad or sweet potato fries

***THE Burger** **11.95**

Rock Cedar Ranch burger, bacon, local apples, cheddar,
cranberry mayo; choice of soup, salad, or sweet potato fries

Please advise your server of any food allergies or dietary restrictions.

*We would like to thank the local farmers that we have built a relationship with:
Rock Cedar Ranch, Patchwork Green Farm, Ridgetop Acres, Wapsie Produce,
Driftless Hills FarmGrown Local, and the Decorah Farmers Market.*

Entrees

(All entrees are served with your choice of house salad, Caesar, lettuce wedge, or soup)

Pasta Rubaiyat 19.95

Our signature pasta dish; shrimp, scallops, & crabmeat
In our house made alfredo sauce with linguine

Airline Chicken 19.95

Red onions, mushroom buttons, creamy Marsala sauce; smashed potatoes

Tilapia Piccata 18.95

Artichoke hearts, capers, lemon butter white wine sauce; rice medley

Harvest Pasta 19.95

Local Ridgetop Acres chicken, cranberries, walnuts, celery, red onion,
Pear & cheese stuffed flocchi; gorgonzola cream sauce

***Walnut Crusted Iowa Pork Chop 21.95**

Peake Orchards brandy applesauce; amaretto sweet potatoes

Pumpkin Seed Crusted Catfish 19.95

Toasted pumpkin seed crust, andouille sausage, crawfish, Creole sauce; rice medley

Beef Pot Roast 19.95

Certified Angus beef, root vegetables, pan gravy; smashed potatoes

***Grilled Angus Beef Tenderloin 25.95**

Amaretto pumpkin butter; smashed potatoes

Butternut Squash Salmon 20.95

Brown sugar & butternut squash brulee; rice medley

Bacon Wrapped Turkey Tenders 19.95

Lingonberry mascarpone sauce; amaretto sweet potatoes

Snow Crab Legs 23.95

One and a half pounds; your choice of rice medley or smashed potatoes

Pork Osso Bucco 20.95

Fresh mozzarella, toasted almonds, rosemary; smashed potatoes

Porcini Mushroom Ravioli 18.95

Fresh spinach, red onions, carrots, vodka tomato cream sauce

Crab-a-licious Macaroni & Cheese 19.95

Crab, butternut squash, bacon, sage, savory cheese

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

 Signifies gluten free or can be prepared gluten free menu item 

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

Thank you for supporting this locally owned business. We look forward to seeing you again soon!