

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

Chicken & Waffles 8.95

Peake Orchard apples, green onions, maple butter cream,
cracked pepper

Tiger Shrimp Wraps 8.95

Cranberry chipotle dipping sauce

Driftless Hills Lamb-Feta-Mint Meatballs 9.95

House-made roasted tomato puree

🍏🍷 Caramel Apple Brie 9.95

Peake Orchard apples, cinnamon & sugar toast points

🍏 Hummus of the Day 7.95

Blue corn tortilla chips

Salads

🍏🍷 Large House Salad or Large Caesar Salad 7.95

With grilled shrimp, salmon, chicken,
or a pan fried lump crab cake **12.95**

🍏🍷 Soup & Salad 8.95

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

🍏🍷 Autumn Salad 12.95

Fried duck tenders, bosc pears, candied pecans, bleu cheese,
red onions; maple balsamic Dijon vinaigrette

Small Plates

*All small plates are served with your choice of our house
salad, Caesar salad, lettuce wedge or soup*

🍏🍷 Pizza of the Day 12.95

Changes daily- Your server will provide details
Gluten free crust add \$2.00

🍏 *Local Rock Cedar Ranch Burger 15.95

Peake Orchard apples, Lynch bacon,
horseradish chive white cheddar, lingonberry mayo; fries

Crab Cake Sliders 14.95

Swiss cheese, cranberry chipotle aioli; fries

Please inform your server of any food allergies.

🍏 Signifies gluten free or can be prepared gluten
free menu item. Gluten free pasta is available for \$2

🍷 Signifies an item that can be made vegetarian.

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

🍷*Grilled 10oz. North Dakota Bison Ribeye 25.95
Bacon seared Brussels sprouts; bourbon & brown sugar sweet potatoes

🍷🍷Pasta Rubaiyat 19.95
OUR SIGNATURE PASTA DISH: shrimp, scallops, & crabmeat house-made alfredo sauce over linguine

🍷*Grilled 8 oz. Flat Iron 21.95
Amaretto pumpkin butter; smashed potatoes

🍷*Seared Ahi Tuna 20.95
Asian calamari salad, River Root Farm micro greens; rice medley

🍷Chicken McCoy 19.95
Crimini mushrooms, sun-dried tomatoes, cracked peppercorn marsala demi-glace; smashed potatoes

🍷Grilled Norwegian Pesto Salmon 21.95
Roasted beets, Hubbard squash puree; gnocchi

🍷Bacon Wrapped Turkey Filets 19.95
Lingonberry mascarpone sauce; bourbon & brown sugar sweet potatoes

🍷🍷Harvest Pasta 19.95
Root vegetables, cranberries, celery, red onion, walnuts; smoked gouda cream sauce over spinach fettuccine

🍷🍷Darn Good Gumbo 19.95
Andouille sausage, shrimp, chicken, okra, peppers, & onions over rice

🍷Apple Dijon Iowa Pork Ribeye 21.95
Parmesean, panko, & rosemary crusted pork; Peake Orchard apples & dijon pan jus; smashed potatoes

🍷*Jumbo Sea U-10 Scallops 23.95
Grand Marnier & butterscotch cream sauce, La Quercia crispy prosciutto; rice medley

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

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.

We would like to thank our local farm to table suppliers:
Rock Cedar Ranch, Lynch Livestock, River Root Farm, Driftless Hills Farm, Patchwork Green Farm, Peake Orchards, Fifth Season Cooperative, and the Decorah Farmer's Market.

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!**