

Rubaiyat Spring Menu

*And if the wine you drink, the lip you press,
End in the nothing all things end in-yes-
Then fancy while thou art, Thou art but what
Thou shalt be- nothing- Thou shalt not be less.
- From the Rubaiyat of Omar Khayyam*

Starters

Antipasta Skewers 8.95

Grape tomatoes, Kalamata olives, green olives, artichoke hearts,
fresh mozzarella, sun-dried tomato vinaigrette

Yukon Gold Matchstick Fries 7.95

The bowl of 1000 fries served with rooster mayo!!!

Buffalo Shrimp 8.95

Celery, homemade bleu cheese dressing

Sweet Corn & Cheese Dip 7.95

Toasted pita points

Bruschetta 7.95

Smoked salmon, tomatoes, red onions, pesto, gouda & fontina cheese

Entrees

All entrees are served with our homemade bread and
your choice of one of the following:

House Salad

Lettuce Wedge

Caesar Salad

Soup of the Day

Tequila Lime Chicken 18.95

Blue cornmeal, sweet corn, tomatoes, black beans, cilantro; infused rice

Top Sirloin 21.95

Maytag bleu cheese & hickory smoke butter; horseradish smashed potatoes

Pasta Rubaiyat 18.95

Shrimp, scallops, & crabmeat,
lemon parsley linguini; homemade alfredo

Grilled Blue Marlin 23.95

Tropical fruit salsa; infused rice

Greek Pasta 17.95

Sun dried tomatoes, artichoke hearts, kalamata olives;
red onions, garlic, basil & white wine-olive oil, feta cheese

Mahi Mahi 19.95

Mushroom & lobster crust, smoked paprika hollandaise; infused rice

Bison Tenderloin 25.95

Port wine & exotic mushroom demi-glaze
local baby arugula; horseradish smashed potatoes

Veal Oscar 18.95

Crabmeat, asparagus, béarnaise sauce; horseradish smashed potatoes

Whole Blackened Catfish 17.95

Cucumber dill aioli; infused rice

Stuffed Pork Loin 19.95

Stuffed with pine nuts, spinach, & cream cheese, finished with a
smoked gouda cream sauce; horseradish smashed potatoes

Rubaiyat Pizza 12.95

Changes daily, ask your server for details

Sautéed Jumbo Shrimp 19.95

Lemon garlic butter; infused rice

New Zealand Lamb Chops 26.95

Mint & pistachio demi-glaze; horseradish smashed potatoes

Thai Fettuccini Primavera 17.95

Broccoli, peppers, onions, carrots, yellow curry, peanuts, toasted coconut

Capon Taco Pasta 18.95

Local smoked capon, tomatoes, onions, black olives,
jalapenos, avocado, sour cream, tortilla strips

Pan Seared Salmon 20.95

Maple syrup & Spring Grove Root Beer glaze; infused rice

Rock Cedar Ranch Burger 13.95

Nominated for "Best Burger in Iowa"!

Avocado, applewood smoked bacon, onion rings, American &
Swiss cheese, hickory barbeque sauce; kettle chips

*O cup bearer! Those who have already departed,
Deceived, they are sleeping under the ground.*

Go, drink wine and hear the truth from me:

"All that has been said is but wind."

-Rubaiyat of Omar Khayyam

We would like to thank our local farmers and the relationship we share:

**Rock Cedar Ranch, River Root Farm,
Patchwork Green Farm and the Decorah Farmers Market.**

***Split plate charge \$6.95. An extra soup or salad is included.**

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

***We cannot be responsible for medium well or well done steaks.**

***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!*****

*****Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces
the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are
consumed raw or undercooked. Consult your physician or public health official for further information.**