

# RUBAIYAT FALL MENU

*Here with a loaf of bread beneath the bough,  
A flask of wine, a book of verse and thou  
Beside me in the wilderness-  
And wilderness is paradise enow.  
From the Rubaiyat of Omar Khayyam*

## STARTERS

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### **DUCK LEGS 9**

*Local roasted garlic, plum sauce*

### **BRIE PIZZA 8**

*Local Wapsie capon, brie, red onions, lingonberries*

### **APPLE, WALNUT, GORGONZOLA DIP 7**

*Served with warm pita points*

### **SHRIMP PURSES 8**

*Cranberry & chipotle dipping sauce*

### **MUSSELS 10**

*Hoegaarden Belgian beer, tomatoes, celery, red onions, saffron*

## ENTREES

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

*House Salad*

*Lettuce Wedge*

*Caesar Salad*

*Tomato, Basil, Feta, Artichoke Soup*

*Soup of the Day*

### **8OZ. BEEF TENDERLOIN 25**

*Amaretto pumpkin butter; local smashed potatoes*

### **PUMPKIN SEED CRUSTED COD 19**

*Tomato & corn relish; roasted baby potatoes*

### **PORK OSSO BUCCO 23**

*Natural reduction, fresh mozzarella, balsamic syrup,  
toasted pumpkin seed dust; local smashed potatoes*

### **BAKED TURKEY MAC AND CHEESE 18**

*Turkey, mushrooms, tomatoes, red onions, spinach, gouda & fontina cheese*

### **HEART AND SOLE PASTA 19**

*Sole, hearts of palm, artichoke hearts, roasted red peppers; garlic, olive oil,  
white wine sauce over angel hair pasta*

**ALASKAN KETA SALMON 20**

*Potato encrusted, horseradish cream; rice medley*

**NEW ZEALAND LAMB CHOPS 25**

*Lingonberry mint demi- glaze, leeks; roasted baby potatoes*

**JUMBO SHRIMP 20**

*Roasted acorn squash, rum brown sugar butter,  
toasted coconut; bourbon sweet potatoes*

**PASTA RUBAIYAT 18**

*Shrimp, scallops, crabmeat; homemade alfredo sauce*

**10OZ. TOP BLADE STEAK 23**

*Finished with baked Kasseri cheese; local smashed potatoes*

**CATCH OF THE DAY**

*Ask your server for details*

**BONELESS PORK CHOPS 21**

*Walnut encrusted, homemade applesauce; bourbon sweet potatoes*

**GRILLED AHI TUNA 21**

*Sun-dried tomato pesto; rice medley*

**STUFFED QUAIL 21**

*Cornbread, cranberry, chorizo; rice medley*

**OAT CHICKEN 17**

*Oat encrusted, sage cream sauce; bourbon sweet potatoes*

**16OZ BONE IN RIBEYE 27**

*Our House Specialty, grilled to perfection; local smashed potatoes*

**STEAK CHILI PASTA 18**

*Tenderloin tips, kidney beans, red onion, peppers, tomatoes; chili cream sauce*

*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*

Split plate charge \$6

Most sauces can be served on the side.

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 more information.\*\*\*