

Welcome to Rubaiyat. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions or exclusions for reasons other than a food allergy.

Masks must be worn anytime you leave the table. Thank you.

Starters:

Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

🍷 Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

🍷🍃 Caramel Apple Brie

Fire roasted Fuji apples / espresso sea salt / toasted naan bread 12.95

Shrimp Wraps

Pumpkin honey mustard sauce 12.95

Soup + Salad:

🍷🍃 Large House Salad or Large Caesar Salad With:

**Blackened Shrimp, Blackened Ahi Tuna, Blackened all-natural Chicken breast
or Honey Garlic Norwegian Salmon 16.95**

Entrees:

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- **organic mixed green salad w/ beets, grape tomatoes, goat cheese, cucumbers, toasted pine nuts, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Italian sausage w/ kale & white bean**

Weekend Features:

Friday Night- 1lb. Buttermilk Fried Shrimp

Sweet pepper slaw / fries / trio of sauces: cocktail, parmesan garlic & creole tartar 22.95

Saturday Night- 🍷 Slow Roasted Prime Rib

Baked potato / green beans / au jus & creamy horseradish 26.95

Split plate charge \$7.95 - This includes your choice of soup or salad

🍷 Signifies gluten free or can be prepared gluten free menu item
(Add 2.00 for gluten free bun or pasta)

🍃 Signifies an item that can be made vegetarian.

🍷🍴 Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

🍷🍴 *Grilled USDA Prime Flat Iron Steak & Lobster

Roasted shallot & green onion beurre blanc / lobster claw meat / smashed potatoes / roasted green top carrots 29.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

🍷🍴 Crab & Bacon Mac and Cheese

Asparagus, roasted red pepper, caramelized onion, gouda & fontina cheese 23.95

🍷🍴 Beeler's Pork Porterhouse

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes 26.95

Prosciutto Wrapped Norwegian Salmon

Shishito peppers / roasted red & yellow tomatoes / truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

🍷🍴 *Bacon Wrapped Turkey Filets

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts / bourbon brown sugar sweet potatoes 22.95

🍷🍴 *Blackened Ahi Tuna Steak

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95

🍷🍴🍴 Pizza of the Day

Baby shrimp / bacon / fire roasted peppers, onions & sweet corn / honey bourbon bbq / rustic crust 16.95
(gluten free cauliflower thin crust available upon request)

🍷🍴 *1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon

Local Polashek cinnamon bacon / fire roasted peppers & onions / muenster / Nashville BBQ sauce / tomato & herb foccacia / fries 18.95

Dessert Options: 5.95

Cheesecakes: White Chocolate Raspberry, Tuxedo, Chocolate Candy Cane, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Granny's Caramel Apple Pie, Salted Caramel Chocolate Lava Cake (gf), Bourbon Pecan Pie

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness. We cannot be responsible for medium well or well- done entrees.*

As a small business, we greatly appreciate payment via cash or check.

Please consider these options when paying.

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

Cheers, Andy & Kim