

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.*

The lounge is designed as a more casual dining atmosphere.

*For the continued efficiency of the restaurant and lounge, all food ordered in the lounge is
served together- not in courses. Please do not ask to course the food.*

*We are happy to serve a salad or soup and bread with your entrée for \$3 thus making it the
same price as the dining room.*

Large House or Large Caesar w/ your choice of: 23.95

Blackened Ahi Tuna, Grilled Chicken, Crispy Chicken, Wild Argentinian Red Shrimp, or
Norwegian Salmon

A La Carte Small Salad or Bowl of Soup 8.95

Shrimp Tempura – Bavarian garlic mustard dipping sauce 20.95

Mexican Street Corn Dip- tri-color corn tortilla chips 17.95

Brussels Sprouts- bacon, ranchovy, sunflower seeds, cherry brown sugar rub 19.95

Burrata- prosciutto, summer fruit salad, arugula, balsamic, sourdough 19.95

**Maple Leaf Farms Duck Bacon & Sweet Corn Wontons – apricot ginger teriyaki
dipping sauce** 19.95

Applewood Smoked Bone-in Chicken Wings- smoky bayou sassy sauce 19.95

***Grilled Filet Mignon Medallions-** local shitake mushrooms, brandy caper peppercorn demi-glaze, smashed potatoes, maple bacon brussels sprouts 39.95

Mojito Lime Norwegian Salmon- gnocchi, roasted red pepper pesto, goat cheese, local microgreens 32.95

Swedish Meatballs- smashed potatoes, broccolini, lingonberry jam 25.95

Pasta Rubaiyat- red shrimp, scallop, lump crab, basil, linguini, house made alfredo 30.95

Chicken Parmesan- house made red sauce, five cheese blend, smashed potatoes 28.95

Mussels with Chorizo- tomato, onion, fennel, white wine garlic saffron broth, sourdough 27.95

Pan Seared Red Snapper- tropical fruit salsa, balsamic, toasted macadamia nuts, broccolini, local micro greens, Minnesota wild rice 30.95

***Tuna & Waffle-** garlic avocado aioli drizzle, soft egg, arugula, fries 26.95

Bacon & Sweet Corn Risotto- local tomato, green onion, shitake, arugula, parmesan, balsamic drizzle 24.95 (can be made vegetarian or vegan upon request)

***Add Grilled Chicken, Crispy Chicken, Blackened Ahi Tuna, Norwegian Salmon or
Wild Argentinian Red Shrimp 33.95

🌱*Grilled *Beeler's* Pork Porterhouse- sweet pepper slaw, smashed potatoes 34.95

(due to the nature of this dish, split plate not available)

🌱* **North Dakota Bison Burger**- bacon, Havarti, arugula, blueberry balsamic, fries 22.95

(cooked medium, due to the nature of this dish, split plate not available)

Nightly Features:

Wednesday 🌱Pasta Night – Your server will provide details 25.95

Thursday – 🌱🌱Chef's Creation- inquiring minds want to know! AQ

Friday – 🌱Jumbo Garlic Gulf Shrimp- white wine butter garlic parmesan sauce, asparagus, wild rice 32.95

Saturday – 🌱*14oz. Kansas City Strip & Shrimp – (3) grilled jumbo shrimp, loaded mashed potatoes, asparagus, bearnaise 46.95

Paying by cash or check is a great way to support us! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year.

Our Story:

The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies ready-to-wear boutique. In the early to mid- 1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront.

After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store. When Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here with our small, locally owned, family business. Join us again soon!

Cheers, Andy & Kim

🌱Signifies gluten free or can be gluten free 🌱Signifies an item that can be made vegetarian

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.**

A 20% gratuity is added to parties of six or more to ensure quality service.

No split checks for parties of six or more.

We would like to thank our local producers & suppliers:

WW Homestead Dairy, Cedar Ridge Farm, PIVO Brewing, Pulpit Rock Brewing Company, Toppling Goliath, Iowa Food Hub, Polashek's Locker, Impact Coffee Bar & Roasters, River Root Farm, Forest to Fork, Sweet Season Farm, Beeler's Pork, Westby Creamery, Maple Leap Farms, Driftless Poultry, and a variety of other amazing humans producing great food!