

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

  **Blackened Brie 9.95**

Gooseberries, golden raisins, candied pecans

Shrimp Wraps 8.95

Mango ginger dipping sauce

Bruschetta 9.95

Goat cheese, Asian calamari seafood salad, local micro greens

  **Hummus 7.95**

Changes daily; your server will provide details

Salads

  **Large House Salad** Changes daily, our own dressing **6.95**

  **Large Caesar Salad** House-made Caesar dressing **6.95**


With sautéed shrimp, grilled salmon, crab cake, or grilled chicken **11.95**

  **Soup & Salad 8.95**

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

Small Plates

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

 ***Local Rock Cedar Ranch "Surf and Turf" Burger 14.95**

Crab meat, hollandaise, bacon, Swiss cheese, caramelized onions; fries

  **Pizza of the Day 12.95**

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

Lamb Sliders 13.95

Mint pesto, havarti cheese; fries

 **Caprese Chicken Sliders 13.95**

Tomato, basil, fresh mozzarella, balsamic; fries

Crab Cake Sliders 14.95

Lemon dill aioli, Swiss cheese; fries

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

Baked Red Snapper

Tomato, Vidalia onion, fennel ragout; creamy polenta

Asparagus Tortellini with Grilled Chicken

Lemon thyme cream sauce

Driftless Hills Farm Roasted Rack of Lamb

Apricot brandy & leek chutney; smashed potatoes

Sicilian Gnocchi with Atlantic Jumbo Prawns

Sun dried tomatoes, kalamata olives, red onions, artichokes, feta cheese; olive oil & white wine garlic sauce

***Grilled Sirloin Strip**

Back Forty Farms oyster mushrooms sautéed in garlic butter; smashed potatoes

Steamed Mahi Mahi

Roasted carrot puree, local micro greens; sun-dried tomato & basil cous cous

***8oz. Grilled Pork Ribeye**

Caramelized onions, blueberry barbeque sauce; smashed potatoes

Grilled Salmon

Cherry orange bourbon glaze; rice medley

Pan Seared Pheasant


Fire roasted peppers, onions, edamame, bacon, pan jus; creamy polenta

Pasta Rubaiyat 19.95

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

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

Please inform your server of any food allergies.

 **Signifies gluten free or can be prepared gluten free menu item.**

Gluten free pasta is available upon request for \$2.

 **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.

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 also accept Visa, MasterCard, and American Express.

Thank you for supporting this locally owned business.

We look forward to seeing you again soon!