

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.

Starters:

🌱🍷 **Spring Cream Cheese Board**- Sun-dried tomato, cucumber, garbanzo bean, kalamata olive, smoked feta, pickled onion, olive oil drizzle, toasted naan bread 19.95

Maple Leaf Farms Duck Bacon & Sweet

Corn Wontons- Sweet chili sauce 17.95

🌱🍷 **Crispy Fried Cauliflower**- Bacon, applewood smoked bleu cheese, capers, toasted almonds, balsamic 16.95

Shrimp Tempura- Strawberry basil vinaigrette 17.95

🌱 **Ahi Tuna Bites**- Cucumber, banh mi slaw, green onion, local microgreens, sesame seeds, everything aioli 19.95

Large Salads:

🌱🍷 **Large House or Large Caesar w/ your choice of:** 20.95

Blackened Ahi Tuna, Wild Argentine Red Shrimp, Crispy Chicken, Basil Citrus Rubbed Norwegian Salmon

Entrees:

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

- Organic mixed green salad w/ our vinaigrette/dressing of the day
- Caesar salad w/ *Prairie Breeze* aged white cheddar, cornbread crouton, house made Caesar
- Lettuce wedge w/ bacon, tomato, local egg, house made blue cheese dressing
- Soup – your server will provide details

🌱 ***Certified Angus Beef Filet Mignon**- Mexican street corn, herbed butter, smashed potatoes, maple & bacon brussels sprouts 39.95

🌱 **Macadamia Nut Encrusted Mahi Mahi**- Purple rice & quinoa, fruit salsa, snap peas 26.95

🌱🍷 **Elote Cajun Chicken Pasta**- Sweet bell & poblano pepper, local oyster mushroom, roasted tomato, Mexican street corn, cheese tortellini, smoked gouda chorizo cream sauce 25.95

Swedish Meatballs- Smashed potatoes, snap peas, lingonberry jam 25.95

🌱 **“Notorious P.I.G.”**- Peaches, caramelized onions, broccolini, raspberry glaze, smashed potatoes 29.95

🌱 **Spring “Thyme” Salmon**- Blue crab, thyme infused hollandaise, purple rice & quinoa, asparagus 28.95

🌱🍷 **Pasta Rubaiyat** - Red shrimp, scallop, blue crab, basil, linguini, house made alfredo 28.95

🌱🍷 **Rustic Flatbread Pizza**- Your server will provide details 20.95
(GF cauliflower thin crust available upon request)

🌱 **Chicken Marsala**- Local oyster mushroom, pink peppercorn marsala cream, smashed potatoes 27.95

***Blackened Ahi Tuna & Waffle or Fried**

Chicken & Waffle- Banh mi slaw, local sunny side egg, everything aioli, fries 25.95
(due to the nature of this dish, split plate not available)

🌱🍷 **Mediterranean Pasta**- Sun-dried tomato, kalamata olive, eggplant, spinach, smoked feta, white wine lemon garlic olive oil sauce 20.95

***Add Grilled Chicken, Blackened Ahi Tuna, Basil Citrus Rubbed Norwegian Salmon, or Wild Argentine Red Shrimp 27.95

🌱 ***½lb. Certified Angus Beef Burger**- A craft blend of ground chuck, brisket, & short rib Polashek bacon, Colby jack, lettuce, tomato, spicy pickle, garlic parmesan, fried onion strings, fries 21.95 (due to the nature of this dish, split plate not available)

Weekly Features:

Wednesday 🌱 ***Grilled New York Strip** –

Fire roasted pepper & onion, local oyster mushroom, applewood smoked bleu cheese, balsamic drizzle, smashed potatoes 39.95

Thursday – 🌱 **Blackened Fish & Grits** -

Seafood of the week with cheddar cheese grits, roasted broccolini MKT PRICE

Friday – 🌱 **Jumbo Garlic Shrimp on the Half**

Shell - White wine butter parmesan sauce, asparagus, Minnesota wild rice 29.95

Saturday – 🌱 ***Slow Roasted Prime Rib** -

Baked potato, sugar snap peas, creamy horseradish & au jus 39.95

Split plate charge \$7.95 - includes soup or salad

🌱 Signifies gluten free or can be gluten free

🍷 Signifies an item that can be made vegetarian or vegan
*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.

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

We would like to thank our local producers & suppliers:

WW Homestead Dairy, Cedar Ridge Farm, PIVO Brewing, Pulpit Rock Brewing Company, Convergence Ciderworks, Toppling Goliath, Iowa Food Hub, Polashek's Locker, Impact Coffee Bar & Roasters, River Root Farm, Patchwork Green Farm, Reconnected Farms

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. After 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