

# Rubaiyat 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:**

Duck Potato Skins 8.95

Pulled duck, red onions, lingonberries,  
gouda & fontina cheese

Caramel Apple Brie 8.95

Cinnamon toast points; local roasted garlic

Mussels 9.95

Red onions, celery, tomatoes, saffron, Toppling Goliath Rush Pilsner beer; crostini

Meatballs 8.95

Philo shell, cilantro & cumin smoked gouda cream sauce

Stuffed Portabella Mushroom 7.95

Shredded capon, red onion, roasted red peppers, feta, balsamic reduction

Schlitz Farms Smoked Goose Breast Crepes 9.95

Peas, mushrooms, red onions, cream sauce

## **Entrees:**

All entrees are served with bread and your choice of one of the following:  
*House Salad, Lettuce Wedge, Caesar Salad, Soup of the Day*

Lobster Mac and Cheese 21.95

Spinach, tomatoes, red onions, fontina & gouda cheese; whole wheat penne

Rum Plum Pheasant 23.95

Dark rum, plums, brown sugar sauce, poppy seeds; bourbon brown sugar sweet potatoes

Stuffed Pork Chop 20.95

Apples, Maytag bleu cheese, walnuts, sage stuffing, natural reduction;  
bourbon brown sugar sweet potatoes

Chicken Scampi 19.95

Peppers, onions, angel hair pasta; white wine garlic olive oil sauce

Pumpkin Seed Encrusted Snapper 20.95

Sun-dried tomato, artichoke & rosemary aioli; rice medley

Bison Strip Steak 24.95

Figs, pearl onions, port wine demi-glaze; local garlic smashed potatoes

Almond Encrusted Chicken 18.95

Warm bacon & gooseberry sauce; local garlic smashed potatoes

**Kobe Beef Short Ribs 25.95**

Balsamic demi-glaze; local garlic smashed potatoes

**Pizza of the Day 12.95**

Ask your server for details

**Harvest Pasta 20.95**

Roasted turkey breast, celery, red onions, cranberries,  
pumpkin sage ravioli; bleu cheese cream sauce

**Blackened Salmon 19.95**

Edamame succotash; rice medley

**Pasta Rubaiyat 18.95**

Shrimp, scallops, crabmeat, lemon parsley pasta; homemade alfredo sauce

**Beef Tenderloin 24.95**

Amaretto pumpkin butter; local garlic smashed potatoes

**Capon Cacciatore 17.95**

Capon, peppers, mushrooms, pearl onions, homemade marinara, cheese blend

**Stuffed Pangasius 19.95**

Crabmeat, spinach and Panko; rice medley

**Bacon Wrapped Turkey Filet Mignon 18.95**

Lingonberry mascarpone sauce; bourbon brown sugar sweet potatoes

**Mediterranean Jumbo Shrimp 20.95**

Capers, sun-dried tomatoes, artichokes, feta; rice medley

**Local Rock Cedar Ranch Burger 13.95**

Swiss & American, bacon, alfalfa sprouts, onion rings,  
cranberry chipotle mayo; kettle chips

*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*

We would like to thank our local farmers and the relationship we share:

Rock Cedar Ranch, River Root Farm, Patchwork Green Farm,  
Canoe Creek Produce, Ridgetop Acres, and the Decorah Farmers Market.

\*Split plate charge \$6.95. An extra soup or salad, starch and vegetable is included.

\*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.\*\*\*\*