


Rubaiyat Winter Menu

And much as Wine has played the Infidel
And robbed me of my robe of Honour, well ...
I often wonder what the vintners buy
One half so precious as the stuff they sell
-from the Rubaiyat of Omar Khayyam

Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

Beef Tenderloin Medallions 23.95
Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

Pangasius 18.95
Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

Our pizza changes daily so be sure to ask your server for details.

Smoked Iowa Beef Brisket 17.95

Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

Please advise your server of any food allergies.

We cannot be responsible for medium well or well done entrees.

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!



Signifies gluten free menu item



We would like to thank the local farmers that we have built a relationship with:
Rock Cedar Ranch, River Root Farm, Patchwork Green Farm, Schiltz Farms,
The Herbal Turtle, Ridgetop Acres, Wapsie Produce, and the Decorah Farmers Market

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Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

Our pizza changes daily so be sure to ask your server for details.

Smoked Iowa Beef Brisket 17.95

Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

Please advise your server of any food allergies.

We cannot be responsible for medium well or well done entrees.

An 18% gratuity will be added to parties of eight or more to ensure quality service.

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Rubaiyat Winter Menu

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One half so precious as the stuff they sell
-from the Rubaiyat of Omar Khayyam

Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

Beef Tenderloin Medallions 23.95
Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

Pangasius 18.95
Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

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Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

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House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

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Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes


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Walnut encrusted, finished with a maple glaze; rice medley

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Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

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Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

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Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

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Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

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Lobster meat & succotash served with
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Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

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House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

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Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

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Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

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Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

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Snow crab cluster 6.95

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Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

Beef Tenderloin Medallions 23.95
Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

Pangasius 18.95
Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes


Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

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Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

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Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

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Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

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Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

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Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

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Seared jumbo sea scallops 9.95

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Lobster meat & succotash served with
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Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
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Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

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House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

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Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
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Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

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Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

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Lobster meat & succotash served with
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Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
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Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
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Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
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A la carte 4.95

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dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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Chipotle cinnamon rub, mint jelly; smashed potatoes

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Walnut encrusted, finished with a maple glaze; rice medley

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Marinated in a curried brandy barbeque sauce; smashed potatoes

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Signifies gluten free menu item



We would like to thank the local farmers that we have built a relationship with:
Rock Cedar Ranch, River Root Farm, Patchwork Green Farm, Schiltz Farms,
The Herbal Turtle, Ridgetop Acres, Wapsie Produce, and the Decorah Farmers Market

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness


Rubaiyat Winter Menu

And much as Wine has played the Infidel
And robbed me of my robe of Honour, well ...
I often wonder what the vintners buy
One half so precious as the stuff they sell
-from the Rubaiyat of Omar Khayyam

Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

Beef Tenderloin Medallions 23.95
Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

Pangasius 18.95
Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

Our pizza changes daily so be sure to ask your server for details.

Smoked Iowa Beef Brisket 17.95

Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

Please advise your server of any food allergies.

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Starters

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Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

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freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

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Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

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Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

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Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

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Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

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Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

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Lobster meat & succotash served with
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Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
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Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

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Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

Our pizza changes daily so be sure to ask your server for details.

Smoked Iowa Beef Brisket 17.95

Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

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Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

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Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

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Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

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Starters

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Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

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Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

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Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

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Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

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Lobster meat & succotash served with
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Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
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Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

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House Salad-changes daily using the
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dressing, seasoned croutons & parmesan cheese

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Soup of the Day- ask your server for details;
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Chipotle cinnamon rub, mint jelly; smashed potatoes

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Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

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Wrapped in rice noodles;
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Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
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Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

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dressing, seasoned croutons & parmesan cheese

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Lobster meat & succotash served with
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Wrapped in rice noodles;
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Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

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Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
sure to warm you up even on the coldest of days


Entrees

(all entrees are served with your choice of house salad, Caesar, lettuce wedge or soup)

Beef Tenderloin Medallions 23.95
Sun-dried tomatoes, mushrooms, bacon, smashed potatoes; Marsala wine peppercorn gravy

Pangasius 18.95
Mango, jicama, orange, red pepper, mint & cilantro slaw; rice medley

Goose Carbonara 18.95
Schiltz Farms goose breast, peas, mushrooms, red onions;
homemade cream sauce over cheese tortellini

Grilled New Zealand Lamb Chops 24.95 
Chipotle cinnamon rub, mint jelly; smashed potatoes

Walnut Encrusted Salmon 20.95
Walnut encrusted, finished with a maple glaze; rice medley

Grilled Iowa Pork Cutlets 19.95 

Marinated in a curried brandy barbeque sauce; smashed potatoes

Pasta Rubaiyat 17.95

Our signature pasta dish; shrimp, scallops & crabmeat served over lemon parsley linguini with our homemade alfredo sauce

Seared Jumbo Sea Scallops 24.95 

Jumbo scallops, crispy bacon, balsamic drizzle; seafood potato puree

Capon Poblano Pasta 18.95

Wapsie capon, poblano peppers, red onions, mushrooms, homemade marinara sauce

Crabby Chicken 18.95

Sautéed chicken breast, smoked crabmeat cream sauce, spinach; rice medley

Pizza of the Day 12.95

Our pizza changes daily so be sure to ask your server for details.

Smoked Iowa Beef Brisket 17.95

Tender brisket with a cognac and dried fruit demi-glaze; smashed potatoes

Grilled Flat Iron Steak 21.95 

Served with smashed potatoes

***Make it a surf and turf by adding:

Grilled jumbo shrimp 6.95

Snow crab cluster 6.95

Seared jumbo sea scallops 9.95

Rock Cedar Ranch Burger* 13.95

Local beef, Swiss & American cheese, bacon, onion rings, bleu cheese dressing; kettle chips

Split plate charge \$6.95. This includes salad, starch and vegetable.

Please advise your server of any food allergies.

We cannot be responsible for medium well or well done entrees.

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!



Signifies gluten free menu item



We would like to thank the local farmers that we have built a relationship with:
Rock Cedar Ranch, River Root Farm, Patchwork Green Farm, Schiltz Farms,
The Herbal Turtle, Ridgetop Acres, Wapsie Produce, and the Decorah Farmers Market

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness


Rubaiyat Winter Menu

And much as Wine has played the Infidel
And robbed me of my robe of Honour, well ...
I often wonder what the vintners buy
One half so precious as the stuff they sell
-from the Rubaiyat of Omar Khayyam

Starters

Lobster & Succotash Dip 9.95
Lobster meat & succotash served with
warm pita points

Tiger Shrimp Wraps 8.95
Wrapped in rice noodles;
cucumber wasabi dipping sauce

Tuna Tartar* 9.95 
Seared sushi grade tuna;
orange ginger sauce

Curry Chicken Sliders 7.95
Ridgetop Acres curried chicken, roasted red,
peppers, Havarti cheese; horseradish cream sauce

Baked Havarti Cheese 7.95
Dill & smoked paprika dusting;
flatbread crackers

Soup & Salad

(each entrée comes with your choice of
one of the following)

A la carte 4.95

Take home any of our dressings 4.95

House Salad-changes daily using the
freshest ingredients; made with our own vinaigrette

Caesar Salad- romaine & our own caesar
dressing, seasoned croutons & parmesan cheese

Lettuce Wedge- iceberg lettuce, hardboiled egg,
tomatoes, bacon, & our homemade bleu cheese dressing

Soup of the Day- ask your server for details;
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