

# RUBAIYAT SUMMER MENU

*While the Rose blows along the river brink,  
With old Khayyam the Ruby vintage drink.  
And when the Angel with his darker draught  
Draws up to Thee- take that and do not shrink.  
From the Rubaiyat of Omar Khayyam*

## STARTERS

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### **CALAMARI FRITTI 8**

*Lightly breaded, creamy chipotle sauce*

### **KASSERI 8**

*Baked Greek cheese, toasted pita points*

### **GRILLED ASPARAGUS BOUQUETS 7**

*Asparagus wrapped in prosciutto ham, horseradish cream sauce*

### **SEAFOOD MARTINI 10**

*Ask your server for details*

### **BRUSCHETTA 7**

*Beets, goat cheese, candied pecans, balsamic reduction*

## ENTREES

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All entrees are served with Miranda's homemade bread and your choice of one of the following:

*House Salad  
Lettuce Wedge  
Caesar Salad  
Soup of the Day*

### **CHICKEN PICCATA 18**

*Capers, artichokes, white wine lemon butter; rice medley*

### **EGGPLANT PARMESAN 16**

*Panko crusted, marinara sauce, three cheese blend;  
garlic rosemary smashed potatoes*

### **CEDAR PLANK SALMON 21**

*Cucumber, Vidalia onion & dill aioli; rice medley*

### **CAPON CARBONARA 18**

*Local Wapsie Capon, prosciutto ham, peas, mushrooms,  
jumbo cheese ravioli, homemade alfredo sauce*

### **BEEF TENDERLOIN 24**

*Lingonberry & horseradish butter; garlic rosemary smashed potatoes*

**NEW ZEALAND LAMB CHOPS 26**

*Cherry, leek & mint relish; garlic rosemary smashed potatoes*

**SUMMER SURF & TURF 22**

*Flat iron steak & jumbo shrimp, whiskey peach barbeque sauce;  
garlic rosemary smashed potatoes*

**RABBIT GUMBO 20**

*Rabbit loin, andouille sausage, shrimp, okra, spicy gumbo sauce; rice medley*

**RED SNAPPER VERA CRUZ 19**

*Clams, mussels & calamari in a seafood tomato broth; rice medley*

**SMOKED IOWA PORK TENDERLOIN 19**

*Blood orange marmalade & blackberries; rice medley*

**SUMMER FETTUCCINI 17**

*Zucchini, summer squash, eggplant, asparagus, red onion, tomato;  
garlic, white wine, olive oil sauce*

**CAJUN CATFISH 18**

*Black bean, corn & watermelon salsa; rice medley*

**ROCK CEDAR RANCH VEGAS STRIP 25**

*Bacon seared brussels sprouts; garlic rosemary smashed potatoes*

**TENDERLOIN TIP PASTA 18**

*Onions, mushrooms, peppers, gnocchi, vodka tomato cream sauce;  
three cheese blend*

**BACON WRAPPED JUMBO SEA SCALLOPS 24**

*Applewood bacon, sun-dried tomato pesto; rice medley*

**PASTA RUBAIYAT 18**

*Shrimp, scallops, crabmeat, homemade alfredo sauce; lemon parsley linguini*

*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*

Split plate charge \$6

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." \*\*\*