

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:

🌱🍷 Caramel Apple Brie

Caramelized apples & onions / espresso sea salt / toasted naan bread 13.95

🌱🍷 Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 10.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 12.95

Shrimp Tempura

Lingonberry champagne vinaigrette 12.95

Large Salads:

🌱🍷 Large House or Large Caesar w/:

Blackened Ahi Tuna,

Blackened Argentinian Red Shrimp,

Blackened Chicken, or

Honey Garlic Norwegian Salmon 16.95

Entrees:

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

--Local River Root Farms organic mixed green salad w/ grape tomato, feta, cucumber, watermelon radish, vinaigrette of the day

--Romaine Caesar w/ Prairie Breeze aged white cheddar

--Lettuce wedge w/ applewood smoked blue cheese dressing

--Soup – your server will provide details

NEW!!!

½ Pound Wagyu Burger

(A partnership between Rubaiyat & the John and Meghan Palmer Family of Waukon)

Polashek cinnamon bacon / Meister Brothers morel & leek cheese / fried onion strings / Buffalo Trace bourbon cherry jam / fries 19.95

Swedish Meatballs

Smashed potatoes / green beans / lingonberry jam \$22.95

🌱🍷 Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 24.95

Chicken Marsala

Homemade marsala demi-glaze / wild mushrooms sun-dried tomatoes / peppered spinach & three cheese ravioli 23.95

🌱 Fall "Thyme" Salmon

Blue crab / thyme infused hollandaise / asparagus / Minnesota wild rice 24.95

🌱🍷 Rustic Flatbread Pizza

Your server will provide details 18.95
(GF cauliflower thin crust available upon request)

🌱*Grilled USDA Prime Filet Mignon & Lobster Butter Sauce

Local chive beurre blanc / lobster claw meat / smashed potatoes / bacon & maple brussels sprouts 36.95

🌱 Grilled Beeler's Pork Porterhouse

Tart cherry, apple, rosemary glaze / caramelized onions / goat cheese / bourbon brown sugar sweet potatoes / bacon & maple brussels sprouts 27.95

Weekend Features:

Friday – 🌱🍷 Colossal Garlic Shrimp

Sun-dried tomato, garlic butter / Minnesota wild rice 27.95

Saturday - 🌱 Slow Roasted Prime Rib

Baked potato / green beans / creamy horseradish & au jus 31.95

Split plate charge \$7.95 – includes choice of soup or salad

🌱 Signifies gluten free or can be prepared gluten free menu item

(Add 2.00 for GF pizza crust or pasta)

🍷 Signifies an item that can be made vegetarian
*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.

An 18% gratuity will be added to parties of 6 or more to ensure quality service.

As a small business, we greatly appreciate payment via cash or check. Please consider these options when paying.

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 in our small local business.

We look forward to seeing you again soon!

Cheers, Andy & Kim