

Rubaiyat Winter Menu

*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*

Starters

Brie Pizza 8.95

Local Wapsie capon, red onions, brie, lingonberries

Spinach, Artichoke, Sun-dried Tomato Dip 7.95

Served with warm pita points

Hummus of the Day 6.95

Ask your server for details

Portabella Mushroom Spears 7.95

Lightly breaded; ancho-chili aioli, local roasted garlic

Bloody Mary Meatballs 8.95

Tomatoes, red onions, vodka tomato sauce

Entrees

**All entrees are served with our homemade bread and
your choice of one of the following:**

House Salad

Lettuce Wedge

Caesar Salad

Tomato, Basil, Feta, Artichoke Soup

Soup of the Day

Iowa Pork Porterhouse 19.95

Southern Comfort dried fruit demi-glaze;
garlic & chive smashed potatoes

Filet Mignon 24.95

Chocolate raspberry espresso butter; garlic & chive smashed potatoes

Seafood Mixed Grill 21.95

Swordfish, mahi mahi, & salmon over basil pesto gnocchi

Cherry Duck 23.95

Twin duck confit, cherry balsamic gravy;
garlic & chive smashed potatoes

Baked Salmon 20.95

Stone ground mustard & lemon; seasonal rice medley

Stuffed Quail 24.95

Chorizo sausage, panko breadcrumbs, dried cranberries,
natural reduction; seasonal rice medley

Tuna Pot Pie 17.95

Yellow fin tuna, broccoli, mushrooms, peas, corn,
red onions, tarragon dill cream

Pasta Rubaiyat 18.95

Shrimp, scallops, & crabmeat
lemon parsley linguini; homemade alfredo

Mediterranean Chicken 18.95

Parmesan crusted, artichokes, sun dried tomatoes,
basil & lemon butter; seasonal rice medley

Fettuccine Alfredo Primavera 13.95

Seasonal vegetables; homemade alfredo sauce

*With smoked capon *or* shrimp **15.95**

Capon Saltimbocca Pasta 17.95

Smoked capon, prosciutto ham, red onions
goat cheese & sage cream sauce

Surf and Turf 22.95

New York strip, baby shrimp, toasted fennel seed,
white wine & garlic butter; garlic & chive smashed potatoes

Peppercorn Hanger Steak 19.95

Marsala wine, mushrooms; garlic & chive smashed potatoes

Grilled Grouper 17.95

Grand Marnier, apricot & onion sauce; seasonal rice medley

Split plate charge \$6.95

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!***

***"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
further information." ***

*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*