

Rubaiyat

A Seasonal Comfort Restaurant

*A Book of Verses underneath the Bough,
A Jug of Wine, a Loaf of Bread--and Thou
Beside me singing in the Wilderness--
Oh, Wilderness were Paradise enow!"
-from the Rubaiyat of Omar Khayyam*

Starters

🌱🍷 **Roasted Sweet Corn Dip 7.95**
Blue corn tortilla chips

Tiger Shrimp Wraps 8.95
Passion fruit & coconut puree dipping sauce

🌱 **Grilled Asparagus 9.95**
Crispy prosciutto ham, goat cheese

🌱🍷 **Hummus of the Day 7.95**
Your server will provide details; served with warm pita

🌱 **Mussels 9.95**
Red onions & tomatoes, saffron white wine broth;
toasted baguette

Salads

🌱🍷 **Large House Salad or Large Caesar Salad 7.95**
With grilled shrimp, salmon, chicken,
or a pan fried lump crab cake **11.95**

🌱🍷 **Soup & Salad 8.95**
Our soup of the day accompanied with our house salad,
Caesar salad, or lettuce wedge with house-made dressings

🌱🍷 **Blackened Jumbo Shrimp Salad 13.95**
English candied lemon cheddar, strawberries, tomatoes,
roasted sweet corn, red onions, toasted almonds,
cucumber wasabi dressing

Small Plates

*All small plates are served with your choice of our house
salad, Caesar salad, lettuce wedge or soup*

🌱🍷 **Pizza of the Day 12.95**
Changes daily- Your server will provide details
Gluten free crust add \$2.00

🌱 ***Local Rock Cedar Ranch Bleu Burger 14.95**
Bacon, bleu jack cheese, buffalo caramelized onions; fries

🌱 **Caprese Chicken Sliders 13.95**
Tomato, basil, fresh mozzarella, balsamic reduction; fries

🌱 **Venison Sliders 13.95**
Brie cheese, stone ground mustard; fries

Crab Cake Sliders 14.95
Swiss cheese, lemon aioli; fries

Entrees

All entrees are served with your choice of our house salad, Caesar salad, lettuce wedge with house-made dressings or soup, and our house bread

🌱🍃 **🍷 Jumbo Shrimp Fusilli Pasta 20.95**

Roasted red peppers & sweet corn, jalapeno bacon, red onion; lemon cream sauce

🌱 **🍷 Blackened Chicken Breast 18.95**

Cucumber cilantro aioli; rice medley

🌱 ***🍷 Grilled Beef Tenderloin 23.95**

Roasted shallot & herb butter; smashed potatoes

🌱 **🍷 Grilled Norwegian Salmon 21.95**

Louisiana caper remoulade; rice medley

🌱 **🍷 Pan Roasted Sea Bass 23.95**

Cilantro, roasted red pepper, mandarin orange, and jicama slaw; rice medley

🌱🍃 **🍷 Back Forty Farms Oyster Mushroom "Lasagna" 20.95**

Summer squash, asparagus, cherry tomatoes, fresh herbs; garlic white wine sauce

Veal Oscar 19.95

Pan seared, crab meat, asparagus, béarnaise sauce; smashed potatoes

🌱 **🍷 Pan Seared Duck Breast 21.95**

Raspberry leek sauce, goat cheese; rice medley

🌱 **🍷 Caribbean Jerk Iowa Pork Ribeye 20.95**

Mango, pineapple salsa; smashed potatoes

🌱🍃 **🍷 Pasta Rubaiyat 19.95**

OUR SIGNATURE PASTA DISH: shrimp, scallops, & crabmeat house-made alfredo sauce over linguine

Split plate charge \$6.95. This includes salad or soup, starch, & vegetable.

Please inform your server of any food allergies.

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

🍃 Signifies an item that can be made vegetarian.
Gluten free pasta is available upon request for \$2.

We cannot be responsible for medium well or well done entrees.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.
An 18% gratuity will be added to parties of eight or more to ensure quality service.

We would like to thank our local farm to table suppliers:
Rock Cedar Ranch, Lynch Livestock, River Root Farm, Patchwork Green Farm, Back Forty Farm, and the Decorah Farmer's Market.

As a small business, we greatly appreciate payment via cash or check; however, we also accept Visa, MasterCard, and American Express.

**Thank you for supporting this locally owned business.
We look forward to seeing you again soon!**