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

White Bean Bruschetta 8.95

Tomatoes, basil, red onions, fresh mozzarella, toast points

Corn Tostada 8.95

Duck confit, red onions, cilantro, roasted red pepper, brie sauce

Tiger Shrimp Wraps 8.95

Avocado dipping sauce

Scrilled Asparagus 9.95

Crispy prosciutto ham, goat cheese

Warm BLT Cheese Dip 7.95

Bacon, leek, sun-dried tomato, warm pita (can be made vegetarian)

Small Plates

Large House Salad Changes daily, our own dressing 6.95
Large Caesar Salad House made Caesar dressing 6.95

With shrimp skewers 10.95 With grilled chicken 10.95 With salmon 10.95

Soup & Salad 8.95

Our soup of the day accompanied with our house salad, Caesar salad, or lettuce wedge

Pizza of the Day 9.95

Ask your server for details Gluten free crust add \$2.00

STHE Burger 12.95

Rock Cedar Ranch burger, bacon, cheddar, sautéed mushrooms, spinach, horseradish Dijon; choice of soup, salad, or fries

Caprese Chicken Sandwich 10.95

Fresh mozzarella, basil, tomatoes, balsamic; choice of soup, salad, or fries

Yellowfin Tuna Sandwich 11.95

Cucumber wasabi aioli, alfalfa sprouts; choice of soup, salad, or fries

Open-Faced Local Bratwurst Sliders 10.95

House made sauerkraut, white wine Dijon mustard; choice of soup, salad, or fries

Entrees

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

Pasta Rubaiyat 19.95

Our signature pasta dish; shrimp, scallops, & crabmeat in our house made alfredo sauce with linguine

Blackened Jumbo Shrimp 20.95

Quinoa, cucumber, roasted red pepper salad

Secondaria Secondaria 20.95

Coconut curry sauce; rice medley

*Grilled Salmon Oscar 22.95

Lobster meat, béarnaise sauce, asparagus; rice medley

Chicken Toscana 19.95

Spinach, sun-dried tomatoes, rosemary cream sauce; rice medley

*Surf & Turf 24.95

Flat iron steak & crab cake, smoked pepper aioli ; smashed potatoes

Sefection 25.95

Chimichurri sauce; smashed potatoes

Pasta Carbonara 18.95

Bacon, peas, mint, mushrooms, egg, house made cream sauce

Sausage Cacciatore 19.95

Sausage, peppers, onions, mushrooms, cheese blend, marinara

Greek Pasta 18.95

Sun dried tomatoes, artichoke hearts, kalamata olives; red onions, garlic, basil & white wine-olive oil, feta cheese

*Grilled Pork Flat Iron 21.95

Orange, blackberry mustard demi-glaze; rice medley

Smoked Beef Brisket 19.95

Espresso bourbon barbeque sauce; smashed potatoes

Veal Marsala 19.95

Mushroom marsala cream sauce; smashed potatoes

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

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

We would like to thank our local farm to table suppliers:

Rock Cedar Ranch, Ridgetop Acres, River Root Farm, and Driftless Hills Farm. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

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