

# <u>Starters</u>

## Caprese 7.95

Heirloom tomatoes, fresh basil & mozzarella, olive oil, balsamic reduction

## Steamed Mussels 8.95

Red onions, diced tomatoes, Swiss chard; white wine saffron broth

## Local Ridgetop Acres Chicken Salad 7.95

White figs, celery, red onion, sunflower seeds, cracker assortment

## Summer Napoleon 8.95

Driftless Hills lamb, roasted sweet corn & peppers, ricotta & feta cheese, fresh mint, balsamic reduction

## Shrimp Wraps 8.95

Rice paper wrap; house made raspberry ranch dipping sauce

# <u>Salads</u>

Large House Salad Changes daily, our own dressing 6.95
Large Caesar Salad House made Caesar dressing 6.95
With shrimp skewers, grilled salmon, or grilled chicken 10.95

## Soup & Salad 8.95

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

## **Small Plates**

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

## Pizza of the Day 12.95

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

## Caprese Chicken Sandwich 13.95

Fresh mozzarella, fresh basil, tomatoes, balsamic reduction; steak fries

## Salmon BLT 14.95

Grilled salmon filet, apple wood smoked bacon, lettuce, tomato, guacamole; steak fries

## \*Local Rock Cedar Ranch ½ lb Burger 14.95

Apple wood smoked bacon, lettuce, tomato, red onion, White American & cheddar cheese, whiskey barbeque sauce; steak fries "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!" -Rubaiyat of Omar Khayyam

## **Entrees**

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

### Jumbo Shrimp Scampi w/ Spinach Fettucine Alfredo 21.95

### \*Grilled 8oz. Flat Iron Steak 21.95

Fresh herb butter; smashed potatoes

### Parmesan & Panko Encrusted Catfish 18.95

Roasted cherry tomato jam, balsamic reduction; rice medley

### Spicy Chicken Sausage w/ Gnocchi 18.95

Edamame & sweet corn succotash, roasted red pepper puree

### Pan-Roasted Halibut 21.95

Swiss chard, fresh herb butter; rice medley

### Cedar Plank Salmon 20.95

Cucumber dill aioli; rice medley

### Pasta Rubaiyat 19.95

OUR SIGNATURE PASTA DISH; shrimp, scallops, & crabmeat In our house made alfredo sauce with linguine

#### 10oz. Caribbean Grilled Iowa Pork Ribeye 20.95

Pineapple & mango salsa; smashed potatoes

### Raspberry Chicken 18.95

Raspberry & leek sauce, goat cheese; rice medley

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. \*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, Patchwork Green, Ridgetop Acres and Driftless Hills Farm

Thank you for supporting this locally owned business. We look forward to seeing you again soon! As a small business, we greatly appreciate payment via cash or check; however, we gladly accept Visa, MasterCard, and American Express. Thank you!