

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

Mussels 9.95

Chorizo sausage, red onions, tomatoes, saffron white wine broth, crostini

Venison & Pork Meatballs 9.95

Oyster mushroom gravy

Roasted Beets 7.95

Beets, goat cheese, toasted pistachio, balsamic

Iowa Pork Belly 8.95

Seared pork belly; teriyaki reduction

Smoked Salmon, Roasted Red Pepper & Spinach Dip 9.95

Fresh baked biscuit bites

Salads

Large House Salad or Large Caesar Salad 7.95

With shrimp, salmon or chicken **12.95**

Soup & Salad 8.95

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

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 'Cordon Bleu' Burger 15.95**

Ham, Swiss, fried onion strings; fries


Turkey burger 12.95

Caramelized onions, dill havarti cheese, fried egg, blueberry honey mustard; fries

Please inform your server of any food allergies.

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

Gluten free pasta is available for \$2

 Signifies an item that can be made vegetarian.

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

Beef Pot Pie 18.95

Local potatoes, beets & squash, red onion; puff pastry

🍷Blackened Norwegian Salmon w/ Penne Pasta 21.95

Roasted red pepper sauce, fried kale

🍷Cornish Game Hen 20.95

Blood orange chili glaze, goat cheese; wild rice

🍷Grilled Iowa Pork Chop 21.95

Maple, fennel & chive butter, roasted roma tomatoes; smashed potatoes

🍷Chicken Florentine 18.95

Roma tomatoes, spinach, lemon cream sauce; smashed potatoes

🍷*USDA Prime Grilled Ribeye 22.95

Dark ale mustard demi-glace, fried onion strings; smashed potatoes

🍷V Pasta Carbonara 19.95

Cheese tortellini, La Quercia prosciutto, oyster mushrooms, peas, lemon zest

🍷Bacon Wrapped Jumbo Shrimp 21.95

Local Lynch bacon, Sriracha sauce, gouda cheese grits

🍷Pan Seared Sole 18.95

Golden raisin, roasted cauliflower, pine nuts, lemon dijon sauce; wild rice

🍷V Pasta Rubaiyat 19.95

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

*Can be made with chicken instead of seafood

Split plate charge \$6.95

This includes salad or soup, starch, & vegetable

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,
Fifth Season Cooperative, 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!