

Rubaiyat Menu

"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

Starters

 Summer Caprese 8.95


Local tomatoes, fresh mozzarella,
local basil, balsamic drizzle

Lamb Bruschetta 9.95


Driftless Hills lamb, red onions,
local summer squash & zucchini,
ricotta cheese, fresh mint

Tiger Shrimp Wraps 8.95

Rice noodle wrap; mango
wasabi dipping sauce

 Hummus of the Day 6.95

Served with vegetables & blue corn chips

 Roasted Sweet Corn Dip 7.95

Served with warm pita points

Soup & Salad

Each entrée comes with your
choice of one of the following:

A la carte 4.95

Take home any dressing 4.95

Soup of the Day - changes daily

House Salad- changes daily using the
freshest ingredients; our own vinaigrette

Caesar Salad- romaine, parmesan,
croutons, our own Caesar dressing

Lettuce Wedge- iceberg lettuce,
bacon, tomatoes, hard boiled egg,
homemade bleu cheese dressing

Entrees

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

Pasta Rubaiyat 19.95

Our signature pasta dish; shrimp, scallops, & crabmeat
served over lemon parsley linguini with our homemade alfredo sauce

Citrus Rubbed Salmon 19.95

Orange rub, panko tarragon crust, Greek feta yogurt; rice medley

Spicy Gumbo 19.95

Ridgetop Acres pulled chicken, andouille sausage, shrimp, peppers & okra over rice

 Pan Seared Duck Breast 21.95

Leek & raspberry feta sauce; rice medley

🍷 Chicken Parmesan Rouille 18.95

Roasted red pepper, basil & sracha sauce, shaved parmesan; smashed potatoes

🍷 Pork, Pork, Pork 20.95

Pork loin stuffed with pine nuts, cream cheese, spinach, & Italian sausage,
bacon & smoked gouda cream sauce; rice medley

Grilled Grouper 20.95

Santa Fe cous cous salad; local steamed vegetables

Pizza of the Day 12.95

Changes daily; ask your server for details

Bacon Wrapped Stuffed Jumbo Shrimp 20.95

Crabmeat & mushroom stuffing, lemon basil cream; rice medley

🍷 Grilled Angus Beef Medallions w/ Lobster 23.95

Pink peppercorn hollandaise; smashed potatoes

🍷 *Rock Cedar Ranch Burger 14.95

Swiss cheese, bacon, French fried jalapenos, black bean & cilantro mayo; steak fries

Summer Sausage Scaloppini 18.95

Italian sausage, local summer squash & zucchini, red onions; olive oil red sauce

Garden Vegetarian Pasta 16.95

Asparagus, artichoke hearts, sun-dried tomatoes, red onions,
local summer squash & zucchini, roasted red peppers; garlic, white wine, & olive oil sauce

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

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

Please advise your server of any food allergies.

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.

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 the local farmers that we have built a relationship with:

Rock Cedar Ranch, River Root Farm, Patchwork Green Farm,

Ridgetop Acres, Wapsie Produce, Driftless Hills Farm,

Rolling Hills, Grown Local, and the Decorah Farmers Market.

Thank you for supporting this locally owned business and we look forward to seeing you again soon!