

Welcome to Rubaiyat. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions or exclusions for reasons other than a food allergy.

Paying by cash or check is a great way to support us! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year.

Starters:

Applewood Smoked Bone-In

Chicken Wings (12)

Trio of sauces: buffalo, garlic parmesan & honey bourbon bbq 19.95

Shrimp Tempura

Cucumber wasabi dipping sauce 14.95

Smoked Salmon Board

Cream cheese / red onion / caper / Meyer lemon olive oil / garlic & chili toasted naan bread 15.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 15.95

Black Bean Hummus

Fresh veggies / blue corn tortilla chips 12.95

Large Salads:

 **Large House or Large Caesar** \$18.95

w/ your choice of:

- **Blackened Ahi Tuna**
- **Wild Argentine Red Shrimp**
- **Blackened Smoked Chicken**
- **Herb Encrusted Norwegian Salmon**
- **Blackened Steak Tips**

Entrees:

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- **Local River Root Farm organic mixed green salad w/ our vinaigrette of the day**
- **Caesar salad w/ Prairie Breeze aged white cheddar, cornbread crouton, house made Caesar**
- **Lettuce wedge w/ bacon, tomato, local egg, house made blue cheese dressing**
- **Soup – your server will provide details**

***Certified Angus Beef Filet Mignon**

Mexican street corn butter / smashed potatoes bacon & maple brussels sprouts 39.95

Swedish Meatballs

Smashed potatoes / green beans / lingonberry jam 23.95

Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house made alfredo 25.95

Summer “Thyme” Salmon

Blue crab / thyme infused hollandaise / asparagus / Minnesota wild rice 25.95

Rustic Flatbread Pizza

Your server will provide details 19.95
(GF cauliflower thin crust available upon request)

***Blackened Ahi Tuna & Waffle**

Local sunny side egg / local organic greens / cucumber wasabi drizzle / fries 24.95

***1/2lb. Certified Angus Beef Burger**

A craft blend of ground chuck, brisket, & short rib Polashek peppered bacon / Milton Creamery tomato garlic cheddar / fried onion strings / blueberry bourbon pecan jam / fries 20.95

Smoked Chicken Carbonara Pasta

Bacon / local Reconnected Farms oyster mushroom/ peas / hard-boiled egg / house made alfredo 24.95

Wild Argentine Red Shrimp

Sun-dried tomato / spinach / local garlic butter / white wine / Minnesota wild rice 28.95

Grilled Beeler’s Pork Porterhouse

Local Reconnected Farms oyster mushroom / sun dried tomato / spinach / creamy marsala sauce / smashed potatoes 28.95

Weekend Features:


Friday – 1 ½ lbs. Snow Crab Legs


Minnesota wild rice / asparagus / drawn butter 39.95

Saturday – *Slow Roasted Prime Rib

Baked potato / green beans / creamy horseradish & au jus 38.95

Split plate charge \$7.95 - includes soup or salad

 Signifies gluten free or can be gluten free
(Add 2.00 for GF pizza crust, bun or pasta)

 Signifies an item that can be made vegetarian
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

We cannot be responsible for medium well or well-done entrees.

An 18% gratuity will be added to parties of 6 or more to ensure quality service.

Our Story:

The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies ready-to-wear boutique. In the early to mid-1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront. After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store. After Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here with our small locally owned family business. We look forward to seeing you again!

Cheers, Andy & Kim