

RUBAIYAT

A SEASONAL COMFORT RESTAURANT

Starters

Spinach Artichoke Sun-Dried Tomato Dip 8.95

Served with warm pita

 **Parmesan Basil Chicken Meatballs 7.95**

Sweet chili sauce

Shrimp Wraps 8.95

Lingonberry chipotle aioli

 **Caramel Apple Brie 9.95**


Cinnamon toast points, local roasted garlic

 **Hummus of the Day 7.95**

Changes daily, your server will provide details

Salads

 **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**

Changes daily- Your server will provide details

Gluten free crust add \$2.00

Isaiah's Chicken Sandwich 12.95

Country fried chicken filet, Carolina BBQ sauce, caramelized onions, tomato, bacon, pickles, Swiss cheese; fries

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

Back Forty Farms mushrooms, bacon, American cheese, garlic & rosemary mayo; fries

Crab Cake Sliders 14.95

Lingonberry chipotle aioli, brie cheese; fries

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

We would like to thank our local suppliers for this menu:
Rock Cedar Ranch, Patchwork Green, Peake Orchards,
Back Forty Farms, and Driftless Hills Farm.

Entrees

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

 **Surf and Turf 23.95**

8oz. New York Strip with an amaretto pumpkin butter, jumbo shrimp;
smashed potatoes

 **Pan Seared Pesto Salmon 20.95**

Walnut & bacon pesto; rice medley

 **Cinnamon Chipotle Cocoa Rubbed Pork Loin 19.95**

Peake apples, caramelized onions; bourbon brown sugar sweet potatoes

Pasta Rubaiyat 19.95

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

 **Seared Jumbo Scallops 22.95**

Wilted kale, sage butter cream; sweet potato orzo

Back Forty Farms Mushroom Gnocchi 19.95

Root vegetables, rosemary, roasted carrot sauce

 **Flat Iron Steak Al Forno 21.95**

Peppers, onions, mushrooms, crumbled bleu cheese; smashed potatoes

 **Chicken Vesuvio 19.95**

Peas, pearl onions, white wine garlic olive oil; roasted baby potatoes

Driftless Hills Lamb Sausage 20.95

Feta, mint & lamb sausage (*our own recipe*), sweet onion &
Irish Stout gravy; smashed potatoes

 **Grilled Swordfish 20.95**

Tarragon mustard sauce; rice medley

 **Bacon Wrapped Turkey Filet 18.95**

Lingonberry mascarpone sauce; bourbon brown sugar sweet potatoes

 **Roasted Cornish Hen 19.95**

Orange cranberry glaze; bourbon brown sugar sweet potatoes

Harvest Pasta 19.95

Local chicken, cranberries, walnuts, celery, red onion,
whole wheat penne; gorgonzola cream sauce

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

**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!