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

- Sun-dried Tomato Spinach Artichoke Dip 7.95
- Shummus of the Day Raw vegetables, blue corn chips 6.95

Shrimp Wraps Ginger mango barbecue sauce **8.95**

Bloody Mary Meatballs House made vodka tomato sauce 7.95

Grilled Calamari Steak Cilantro soy vinaigrette, fried won tons 8.95

Smaller Plates (Served a la carte)

Large House Salad Changes daily, our own dressing 6.95 **▶Large Caesar Salad** House made Caesar dressing **6.95** With shrimp skewers 9.95

With grilled chicken skewers 10.95 With Norwegian salmon 11.95

Soup & Salad 8.95

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

Pizza of the Day 9.95

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

Local Buffalo Chicken Sliders 10.95

Ridgetop Acres chicken, celery, bleu cheese, buffalo sauce; choice of soup, salad, or fries

Isaiah's Chicken Sandwich 10.95

Country fried chicken filet, Carolina BBQ sauce, caramelized onions, tomato, bacon, pickles, Swiss cheese; choice of soup, salad, or fries

*THE Burger 11.95

Rock Cedar Ranch burger, bacon, Swiss & American, bleu cheese dressing; choice of soup, salad, or fries

Please advise your server of any food allergies or dietary restrictions.

Entrees

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

Pasta Rubaiyat 19.95

Our signature pasta dish; shrimp, scallops, & crabmeat in our house made alfredo sauce with linguine

Apricot brandy mustard glaze, balsamic drizzle; rice medley

Mediterranean Airline Chicken 19.95

Sun-dried tomatoes, artichoke hearts, green onion, feta cheese, lemon garlic butter; rice medley

*Pan Seared Blackened Salmon 20.95

Pesto yogurt sauce; rice medley

*Surf and Turf 23.95

Two tiger shrimp skewers, 8oz. sirloin; smashed potatoes

Strilled Ahi Tuna 21.95

Roasted beets, wilted kale; green onion & lemon saffron risotto

Local Lamb Bolognaise 20.95

Driftless Hills Farm lamb, gnocchi, mushrooms, red onions, carrots, feta cheese, fresh mint; homemade Bolognaise sauce

Smoked Salmon Fettuccini 19.95

Smoked salmon, capers, artichoke hearts, grape tomatoes, lemon basil cream sauce; spinach fettuccini

*Grilled Iowa Pork Flat Iron 21.95

14oz. cut, roasted garlic, bacon, green onion, port wine demi-glaze; smashed potatoes

*12oz. Ribeye 24.95

Grilled to your liking; smashed potatoes

Pistachio Encrusted Walleye 20.95

Avocado coulis; 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.

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 our local farm to table suppliers:

Rock Cedar Ranch, Ridgetop Acres, and Driftless Hills Farm.

Thank you for supporting this locally owned business.
We look forward to seeing you again soon!