

# Rubaiyat Winter Menu

*And if the wine you drink, the lip you press,  
End in the nothing all things end in-yes-  
Then fancy while thou art, Thou art but what  
Thou shalt be- nothing- Thou shalt not be less.  
- From the Rubaiyat of Omar Khayyam*

## Starters

### ***Brie Pizza 8.95***

Local Wapsie capon, red onions, brie, lingonberries

### ***Spinach, Artichoke, Sun-dried Tomato Dip 7.95***

Served with warm pita points

### ***Hummus of the Day 6.95***

Ask your server for details

### ***Portabella Mushroom Spears 7.95***

Lightly breaded; ancho-chili aioli, local roasted garlic

### ***Bloody Mary Meatballs 8.95***

Tomatoes, red onions, vodka tomato sauce

## Entrees

**All entrees are served with our homemade bread and  
your choice of one of the following:**

**House Salad**

**Lettuce Wedge**

**Caesar Salad**

**Tomato, Basil, Feta, Artichoke Soup**

**Soup of the Day**

### ***Pork Porterhouse 19.95***

Southern Comfort dried fruit demi-glaze;  
garlic & chive smashed potatoes

### ***Filet Mignon 24.95***

Chestnut butter; garlic & chive smashed potatoes

### ***Seafood Mixed Grill 21.95***

Swordfish, mahi mahi, & salmon over basil pesto gnocchi

### ***Cherry Duck 23.95***

Twin duck confit, cherry balsamic sauce;  
garlic & chive smashed potatoes

### ***Baked Salmon 20.95***

Stone ground mustard & lemon; seasonal rice medley

***Stuffed Quail 24.95***

Chorizo sausage, panko breadcrumbs, dried cranberries,  
natural reduction; seasonal rice medley

***Tuna Pot Pie 17.95***

Yellow fin tuna, broccoli, mushrooms, peas, corn,  
red onions, tarragon dill cream

***Pasta Rubaiyat 18.95***

Shrimp, scallops, & crabmeat  
lemon parsley linguini; homemade alfredo

***Mediterranean Chicken 18.95***

Parmesan crusted, artichokes, sun dried tomatoes,  
basil & lemon butter; seasonal rice medley

***Fettuccine Alfredo Primavera 13.95***

Seasonal vegetables; homemade alfredo sauce

\*With smoked capon *or* shrimp **15.95**

***Capon Saltimbocca Pasta 17.95***

Smoked capon, prosciutto ham, red onions  
goat cheese & sage cream sauce

***Surf and Turf 22.95***

New York strip, baby shrimp, toasted fennel seed,  
white wine & garlic butter; garlic & chive smashed potatoes

***Peppercorn Hanger Steak 19.95***

Marsala wine, mushrooms; garlic & chive smashed potatoes

***Grilled Grouper 17.95***

Grand Marnier, apricot & onion sauce; seasonal rice medley

Split plate charge \$6.95

Please advise your server of any food allergies.

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

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!\*\*\*

\*\*\*"Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish  
reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk  
if these foods are consumed raw or undercooked. Consult your physician or public health official for  
further information." \*\*\*

*While the Rose blows along the river brink,  
With old Khayyam the Ruby vintage drink:  
And when the Angel with his darker draught  
Draws up to Thee- take that and do not shrink.  
-From the Rubaiyat of Omar Khayyam*