

# 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

🍷 Garlic Steak Fries 6.95

Tossed in olive oil, fresh garlic, & parsley

🍷 Sun Dried Tomato Artichoke Dip 7.95

Served with warm pita points

Tiger Shrimp Wraps 8.95

Rice noodle wrap; strawberry - chipotle dipping sauce

🍷 House - Made Crab Salad 8.95

Served with crackers

Baked Brie 9.95

Huckleberry, leek, & golden raisin brandy sauce

## Soup & Salad

(Each entrée comes with your choice of one of the following)

A la carte 4.95

Take home any dressing 4.95

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, hardboiled egg, homemade dressing

Soup of the Day- ask your server for details

## 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

🍷 \*Grilled Beef Medallions 23.95

Sun-dried tomatoes, mushrooms, bacon; smashed potatoes; marsala peppercorn demi-glaze

🍷 Cranberry Chicken 17.95

Blue cornmeal crust, cranberry & Dijon honey mustard sauce; rice medley

Spring Chicken "Pot Pie" 19.95

*Ridgetop Acres* pulled chicken; creamy vegetable gravy

🍷 Prosciutto Wrapped Chilean Sea Bass 24.95


Pan seared, fresh asparagus, balsamic reduction; pearl couscous

Pizza of the Day 12.95

Changes daily; ask your server for details

Lamb Gnocchi 21.95

*Driftless Hills Farm* lamb, gnocchi, asparagus, roma tomatoes, red onion, pesto sauce


 \*Grilled Angus Top Sirloin 21.95

Certified Angus Beef; fresh asparagus; smashed potatoes

\*\*\*Add a grilled jumbo shrimp skewer 6.95 \*\*\*Add a snow crab cluster 9.95

Italian Stallion Pasta 19.95


Spinach, pepperoni, mozzarella & garlic stuffed sausage;  
peppers, onions, mushrooms, marinara sauce

 \*Grilled Yellowfin Tuna Steak 20.95

Cilantro, black bean & broccoli slaw, lemon vinaigrette; fresh asparagus

Salmon Meatball Greek Pasta 20.95

Artichokes, sun dried tomatoes, red onions, kalamata olives;  
Garlic - white wine olive oil sauce; feta cheese

 \*Duroc Dry Aged Pork Ribeye 23.95

Peach, leek & pecan chutney; smashed potatoes

Mushroom Stuffed Quail 23.95

Natural reduction with truffle oil; rice medley



 \**Rock Cedar Ranch* Burger 14.95

Canadian bacon, pineapple, onion rings, American cheese, hickory bbq sauce; kettle chips

 Blackened Mahi Mahi 19.95

Cucumber dill aioli; rice medley

*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.

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of 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, The Herbal Turtle,  
Ridgetop Acres, Wapsie Produce, and the Decorah Farmers Market