

# Rubaiyat Carryout Menu March 25-28

## Starters

### **Shrimp Wraps**

Roasted garlic aioli 11.95

### 🌱🍷 **Hummus of the Day**

Fresh veggies / blue corn tortilla chips 9.95

### 🌱🍷 **Artisan Meat & Cheese Board**

Five unique cheeses / charcoal crackers / Marcona almonds

Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

### **Boneless Applewood Smoked Chicken Wings**

Trio of dipping sauces: buffalo, Nashville bbq, parmesan garlic 11.95

## Soup + Salad

### 🌱🍷 **Soup & Salad**

A bowl of our curry cauliflower soup and your choice of our organic mixed green salad, Caesar or lettuce wedge 10.95

### 🌱🍷 **Large House Salad or Large Caesar Salad**

With: Blackened Red Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Mojito Lime Chicken 16.95

## Entrees

All entrees are served with your choice of: organic mixed green salad, Caesar, lettuce wedge or cauliflower curry soup & a loaf of warm sourdough bread

### **Weekly Features:**

#### 🌱 **Chicken Marsala**

Mushrooms / asparagus / roasted tomatoes /  
pink peppercorn Marsala demi-glaze / smashed potatoes 21.95

#### **Swedish Meatballs**

Green beans / lingonberry jam / smashed potatoes 19.95

### 🌱🍷 **Pasta Rubaiyat**

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

### 🌱 **\*Grilled Filet Mignon**

*Nordic Creamery* maple, brown sugar, lingonberry butter / smashed potatoes /  
bacon seared brussels sprouts 29.95

### **\*Blackened Ahi Tuna & Waffle**

Organic mixed greens / local sunny side egg / jalapeno ranch / fries 20.95

### 🌱 **Beeler's Blackened Pork Flat Iron**

Granny Smith & pineapple pico de gallo / cherry balsamic drizzle /  
smashed potatoes 24.95

### 🌱 **Pan Seared Mahi Mahi**

Lump blue crab meat / mojito lime bernaise / asparagus / Minnesota wild rice or  
quinoa 23.95

## 🌱🍷 Flatbread Pizza of the Day

Pulled chicken / pineapple / green & red onion / spinach /  
toasted sesame peanut sauce / gluten-free roasted cauliflower crust 16.95

## Chicken Cordon Bleu

Dijon hollandaise / Minnesota wild rice / green beans 21.95

## 🌱 Honey Garlic Norwegian Salmon Piccata

Artichoke hearts / capers / red onions / spinach / lemon white wine butter sauce /  
Iowa made gnocchi 23.95

## 🌱\*Local Rock Cedar Ranch 1/2 lb. Grass Fed Burger

Local Polashek peppered bacon / caramelized onions /  
muenster cheese / bistro sauce / stout beer bun / fries 18.95

🌱 Signifies gluten free or can be prepared gluten free menu item.  
Add 2.00 for gluten free bun or pasta.

🍷 Signifies an item that can be made vegetarian.

## Dessert Options: 5.95

Salted Caramel Molten Lava Chocolate Cake  
Red Velvet Cheesecake  
Chocolate Peanut Butter Landslide  
Moscato Berry Tiramisu  
Walnut Carrot Cake  
Campfire S'mores Cake  
Lemonade Cake with Meyer Lemon Curd

## White Wine by the bottle:

Stone Cellars Chardonnay, Pinot Grigio, or Moscato \$27  
Cline Farmhouse White Blend \$27  
Cakebread Chardonnay \$59  
Stag's Leap Aveta Sauvignon Blanc \$39  
Kendall Jackson Reserve Riesling \$31  
CANDY Rose \$27

## Red Wine by the bottle:

Stone Cellars Cabernet Sauvignon or Pinot Noir \$27  
CK Mondavi Merlot \$27  
Cline Farmhouse Red \$27  
Grgich Hills Cabernet \$71  
Boen Pinot Noir \$39  
Alexander Valley Vineyards Zinfandel \$39  
Cline Syrah \$35  
Astica Malbec \$35

## Breakfast Options:

### Cinnamon Rolls

Available for pickup Friday and Saturday 4:30-7pm -  
must be ordered at least 24 hours in advance 5.95

### Homemade Quiche

Available for pickup Friday and Saturday 4:30-7pm -  
(serves 4-6) must be ordered at least 24 hours in advance 19.95

2 Options - (Vegetarian-Peppers, onions, tomatoes, spinach, cheese) OR  
(Pecan smoked shoulder bacon, asparagus, tomato, cheese)