

Rubaiyat Carryout Menu May 13- May 16

Carryout available Wednesday - Saturday 4:30-7pm

(We only do a certain number of carryout orders per

15 minutes to ensure your safety and the safety of our staff.

Often all carryout times fill up so please call well in advance to place your order. Thank you for your support!)

Starters:

Featured Starter: Fried Calamari

Southwest ranch sauce 10.95

🍷Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 9.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

🍷Mojito Lime Brie

Mango salsa / balsamic / local *River Root Farm* microgreens 11.95

🍷Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

Salads:

🍷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 a loaf of warm bread & your choice of:

- organic mixed green salad with green goddess dressing
- romaine Caesar
- lettuce wedge
- roasted red pepper bisque

Weekly Features:

🍷Friday Night- Shrimp Platter (pre orders encouraged)

Shrimp scampi / grilled shrimp skewers / fried shrimp /
Minnesota wild rice / green beans 25.95

🍷Saturday Night - Prime Rib (pre orders encouraged)

Baked potato / bacon seared brussels sprouts / au jus & creamy horseradish 24.95

🍷Luna Valley Farm Lamb Chops

Lingonberry mint demi-glaze / smashed potatoes /
bacon seared brussels sprouts / balsamic drizzle 29.95

🍷Applewood Smoked Baby Back Ribs

Carolina strawberry BBQ sauce / jalapeno cornbread / sweet pepper coleslaw /
baked beans 23.95

🍷Toasted Sesame Seed Seared Duck Breast

Oven roasted peppers, onion, red potatoes 23.95

🍷Grilled Ribeye Steak

Blueberry & espresso sea salt butter / smashed potatoes /
bacon seared brussels sprouts 24.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷 Sweet and Sour Chicken

Chicken / peppers / onions / pineapple / Minnesota wild rice 21.95

Buffalo Chicken Sandwich

Lettuce / tomato / onion / pickles / stout beer bun / fries 16.95

🍷 Seared Pork Loin

Marsala & mushroom demi-glaze / roasted tomatoes / asparagus / smashed potatoes 22.95

🍷🍷 Pasta Rubaiyat

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

🍷🍷 Flatbread Pizza of the Day

BBQ shrimp / roasted peppers & onions / spinach / five cheese blend / naan flatbread crust (not gluten free) 16.95

🍷 Pan Seared Mahi Mahi

Blue crab meat / mojito lime bearnaise / asparagus / Minnesota wild rice 23.95

🍷 Honey Garlic Norwegian Salmon

Mango salsa / quinoa with edamame & kale 23.95

🍷*Charbroiled 1/2 lb. Angus Steak Burger

Local Polashek peppered bacon / caramelized onions / Colby jack cheese / Nashville BBQ 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

Chocolate Lovers Cake / Red Velvet Cheesecake / Lemon Mixed Berry Cheesecake
Campfire S'mores Lava Cake / Salted Caramel Chocolate Lava Cake /
Banana Chocolate Swirl Cake / Peanut Butter Chocolate Cake /
Walnut Carrot Cake / Pineapple Upside Down Cake

Eggs: One Dozen non-gmo, free range, organic brown eggs from our friends at Cedar Ridge Farm in Elgin, Iowa 3.95/dozen

Root Beer: Half gallon Millstream Root Beer from the Amana Colonies 4.95

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

Cinnamon Rolls: 5.95 each

Homemade Quiche: 19.95 per quiche (serves 4-6)

2 Options - (Vegetarian-Mushrooms, asparagus, Vermont cheddar) OR
(Meat- Bacon, roasted peppers & onions, spinach, cheese)

This Weeks Drink Feature:

ONE DOLLAR BOTTLES!!!!!! Bottled Beer \$1 each mix and match:

Amstel Light, Bud Light, Budweiser, Busch Light, Coors Light, Heineken,
Leinie's Honey Weiss, Michelob Golden Light, Michelob Ultra, Miller Lite,
Newcastle, Pacifico, Sam Adams Boston Lager

To Go Drinks, Beer & Wine:

Cocktails \$7:

Cherry Smash

Bourbon, amaretto, brandy, cola, cherry

Ocean Breeze

Ketel One Peach & Orange Blossom vodka, triple sec, soda, lime

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Rubaiyat's Own Bloody Mary

Absolut peppar, Morning Wood Thrill of Dill mix, pickle

Moscow Mules \$7:

The Classic

Vodka, ginger beer, lime

Blueberry Lemonade

Blueberry vodka, ginger beer, lemonade, lime

Cucumber

Pearl Cucumber vodka, ginger beer, lime

Irish

Jameson Irish Whiskey, ginger beer, lime

Mediterranean

Figenza Fig vodka, ginger beer, lime

Peach Whiskey

Sir Winston peach whiskey, ginger beer, lime

Pulpit Rock Cans:

BTO \$4/can or \$14/ 4 pack

Dirty Secret \$4.50/ can or \$16/ 4 pack

El Salvador Micro Pour Over Porter \$5.50/can or \$20/ 4 pack

Toppling Goliath Cans:

Dragon Fandango \$22/ 4 pack

Nugmo \$17/ 4 pack

King Sue \$17/ 4 pack

Scorpius Morchella \$17/ 4 pack

ONE DOLLAR BOTTLES!!!!!! Bottled Beer \$1 each mix and match:

Amstel Light, Bud Light, Budweiser, Busch Light, Coors Light, Heineken, Leinie's Honey Weiss, Michelob Golden Light, Michelob Ultra, Miller Lite, Newcastle, Pacifico, Sam Adams Boston Lager

White & Rose Wine by the Bottle:

(when ordering let me know if you would like me to chill the bottle for pick up)

Gerard Bertrand Cote des Roses Rose & Sauvignon Blanc \$16.99

Hugel Gentil \$15.99

Unicorn Rose Bubbles (can) \$5.99

Foodies Chardonnay, Sauvignon Blanc or Pinot Grigio \$9.99

Red Wine by the Bottle:

Peterson Barbera \$13.99

Foodies Pinot Noir or Cabernet \$9.99

J. Lohr Valdiguie \$9.99

Gerard Bertrand Cote des Roses Pinot Noir \$16.99

Bertrand Art de Vivre Red Blend \$20.99

J.Lohr Syrah \$12.99

Many more wines available by the bottle in our retail wine shop