

Rubaiyat Carryout Menu August 12-15

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:

Feature: Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

🍷🌱 Caprese Skewers

Local heirloom tomatoes / fresh mozzarella / local basil / EVOO / balsamic 11.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 10.95

Fried Asparagus Spears

Bacon jam / parmesan 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 Applewood Smoked Chicken 16.95

Entrees:

All entrees listed below are served with a loaf of warm bread & your choice of a salad or soup:

- local River Root Farms organic mixed green salad with blueberry pomegranate vinaigrette
- romaine Caesar
- lettuce wedge
- soup - Manhattan Clam Chowder (tomato based)

Weekly Features:

🍷🌱 Seared U-10 Sea Scallops

Grilled peaches / local bacon / local green tomato / local chive / local sweet corn risotto / balsamic 29.95

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 / green beans / au jus & creamy horseradish 26.95



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.

Entrees continued (please also choose a salad or soup):

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

Honey Garlic Norwegian Salmon

Artichoke hearts / olives / roasted tomatoes / asparagus / red onion / basil pesto sauce / Iowa made gnocchi 23.95

☉ **Grilled Filet Mignon Medallions**

Whiskey, peppercorn & mushroom demi-glaze / roasted tomatoes / smashed potatoes / bacon seared brussels sprouts 29.95

☉ **Beeler's Pork Porterhouse**

Roasted peppers, onions & red potatoes / garlic, rum & brown sugar butter / sweet corn 25.95

☉ **Blackened Mahi Mahi**

Tropical fruit salsa / Minnesota wild rice / asparagus / balsamic drizzle 23.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

☉ **VPasta Rubaiyat**

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

☉ **VPFlatbread Pizza of the Day**

Mojito lime shrimp / local roma tomatoes / local basil / balsamic five cheese blend / EVOO rubbed gluten free cauliflower & parmesan crust 16.95

☉ ***1/2 lb. Local Rock Cedar Ranch Grass Fed Burger**

Local Polashek peppered bacon / mushroom / swiss cheese Nashville BBQ sauce / stout beer bun / fries 18.95



Add a bottle of wine to your order for \$13!!!

White: Stone Cellars Pinot Grigio, Moscato, Chardonnay

Candy Rose, Camelot Chardonnay

Settesoli Chardonnay, Geyser Peak Chardonnay, King Chanco Sauvignon Blanc

Red: Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red,

Three Finger Jack Cabernet Sauvignon, Cline Farmhouse Red, Peterson Barbera

Dessert Options: 5.95

Red Velvet Cheesecake / Chocolate Overload / Mixed Berry Cheesecake

Campfire S'mores Lava Cake / Tuxedo Cheesecake / Walnut Carrot Cake

Salted Caramel Chocolate Lava Cake (gf)

Half Gallon of Millstream Root Beer 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- tomato, onion, asparagus, sweet corn, cheese) OR

(Meat- Local bacon, tomato, onion, asparagus, sweet corn, cheese)