

# Rubaiyat Carryout Menu

**Carryout available Wednesday – Saturday 4:30-7:30pm**

**We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Carryout times do fill up so please call 563-382-9463 in advance to place your order. Thank you for your support of our locally owned small business!**

## Starters:

### **Fried Canadian Lake Perch Filets**

Basil aioli / lemon 11.95

### **🍷 Applewood Smoked Bone-in Chicken Wings (12)**

Trio of dipping sauces: buffalo, honey bourbon BBQ, parmesan garlic 13.95

### **🍷 Triple Creme Brie**

Raspberry & green chile compote / cumin toasted naan bread / black volcanic sea salt 12.95

### **Maple Leaf Farms Duck Bacon & Sweet Corn Wontons (back Friday 2/19)**

Smoked peach vinaigrette dipping sauce 12.95

## Salads:

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

**With: Blackened Jumbo Gulf Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Blackened all-natural Chicken breast 16.95**

## Entrees:

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

- **organic mixed green salad w/ grape tomato, asiago cheese crisps, cucumber, watermelon radish, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Chicken & artichoke florentine**

## Weekly Features:

### **Friday Night Only- Buttermilk Fried Shrimp (pre orders encouraged)**

Sweet pepper slaw / fries / trio of sauces: cocktail, parmesan garlic & creole tarter 22.95

### **Saturday Night Only- 🍷 Slow Roasted Prime Rib**

Baked potato / green beans / creamy horseradish & au jus 26.95

### **All Week- 🍷 Red Snapper Vera Cruz**

Peppers / onions / olives / roasted tomatoes / capers / spicy red sauce 23.95

### **All Week- 🍷 Grilled Bison Filet**

Reconnected Farms oyster mushrooms / cheesy hashbrowns / bacon seared brussels sprouts 32.95

🍷 Signifies gluten free or can be prepared gluten free menu item

🍷 Signifies an item that can be made vegetarian

Add 2.00 for gluten free bun or pasta.

**Entrees: also choose a salad (mixed green, Caesar, wedge) or soup:**

 **Pasta Rubaiyat**

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

 **\*Grilled USDA Prime NY Strip & Lobster Butter Sauce**

Roasted shallot & green onion beurre blanc / lobster claw meat /  
smashed potatoes /roasted green top carrots 29.95

**Chicken Parmesan**

House made roasted tomato & red pepper sauce / tortellini 21.95

**Swedish Meatballs**

Lingonberry jam / smashed potatoes / green beans 20.95

 **Crab & Bacon Mac and Cheese**

Asparagus, roasted red pepper, caramelized onion, gouda & fontina cheese 23.95

 **Beeler's Grilled Pork Porterhouse**

Roasted mushrooms / brandy caper demi glaze /  
smashed potatoes / bacon seared Brussels sprouts 26.95

 **1/2 Cornish Game Hen**

Lingonberry orange glaze / roasted shallots / Minnesota wild rice / snap peas 23.95

**Prosciutto Wrapped Norwegian Salmon**

Shishito peppers / roasted red & yellow tomatoes /  
truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

 **\*Blackened Ahi Tuna Steak**

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95

 **Pizza of the Day**

Black mission figs / prosciutto ham / caramelized onion / walnuts / goat cheese / fresh arugula /  
balsamic drizzle / rustic crust 16.95

(gluten free cauliflower thin crust available upon request)

 **\*1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon**

Local Polashek peppered bacon / fire roasted peppers & onions / muenster cheese /  
Honey bourbon BBQ sauce / tomato & herb focaccia bun / fries 18.95

**Dessert Options: 5.95**

**Cheesecakes:** Irish Crème Bash, Red Velvet, Salted Caramel (gf)

**Other:** Chocolate Overload, Walnut Carrot Cake, Bourbon Pecan Pie  
Salted Carmel Chocolate Lava Cake (gf)

**Kids Menu (10 and under please):**

House made Cheese or Pepperoni Pizza 10.95

Chicken tenders & fries 9.95

Mini corn dogs & fries 8.95

Hamburger & fries 10.95 or Cheeseburger & fries 11.95

Kraft Macaroni & Cheese 6.95

Noodles with Marinara or Alfredo 6.95 add veggies 8.95 add chicken or shrimp 9.95

**Breakfast Options:** Available for pickup Friday and Saturday 4:30-7:30pm.  
(24 hour advanced notice required)

**Cinnamon Rolls:** 5.95 each

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

2 Options – Vegetarian: roasted peppers, onions, tomatoes, cheese OR  
Meat - Local Polashek bacon, roasted peppers, onions, tomatoes, cheese

**LUNCH:** Need lunch for the office team? Call Kim for options 563-382-9463

## To Go Drinks, Beer & Wine:

### Cocktails (served in adult juice boxes) \$8:

#### **Rhubarb Smash**

Vodka, soda, ginger, rhubarb bitters, lime

#### **Lavender Gin Buck**

Gin, crème de violette, ginger beer, lemon

#### **Triple "T" aka So Skinny Margarita**

Tequila, triple sec, tonic, agave nectar, lime

#### **Black Walnut Old Fashion**

Buffalo Trace, sweet vermouth, black walnut bitters, West Indian orange bitters, raw sugar, cherry

### Moscow Mules (served in adult juice boxes) \$8:

#### **The Classic**

Vodka, ginger beer, lime

#### **Black Currant**

Gin, black currant syrup, ginger beer, lime

#### **Caribbean**

Dark spiced rum, ginger beer, lime

#### **Cherry Limeade**

Vodka, cherry bitters, cherry juice, ginger beer, lime

#### **Cucumber**

Pearl Cucumber vodka, ginger beer, lime

#### **Irish**

Jameson Irish Whiskey, ginger beer, lime

#### **Lemondrop**

Lemon vodka, ginger beer, lemon

#### **Mediterranean**

Figenza Fig vodka, ginger beer, lime

### Beer by the Can / Bottle :

\*\*\*\*\***Limited Quantity:** Founders KBS Maple Mackinac Fudge- barrel aged imperial stout

#### **\$2 can feature all week!!!**

Iowa Brewing Company Iowa Fest

Lake Time Brewery Pumpkin Spice Latte English Stout

Surly Sabro Tooth Tiger IPA

Surly Stunner Ale

Surly Xtra Citra

## **Tons of wines available by the bottle in our retail wine shop in all prices, here are just a few:**

**White:** Callia Bella Pinot Grigio, Stone Cellars Moscato, Materra Sauvignon Blanc, Trackers Crossing Chardonnay, Camelot Chardonnay,

**Red:** Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red, Peterson Barbera, Cooper & Thief Pinot Noir or Red Blend,

Or ask Kim for a recommendation!