

# Rubaiyat Carryout Menu Oct 21-Oct 24

**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. 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:**

**Feature:** 🍷🌱 Caramel Apple Brie

Local apples / caramel drizzle / espresso sea salt / toasted naan bread 12.95

**Fried Canadian Lake Perch Filets**

Basil aioli / lemon 11.95

**Shrimp Wraps**

Pumpkin honey mustard sauce 12.95

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

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

**Bloody Mary Meatballs**

Pickled vegetables / shaved parmesan 11.95

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

- **local River Root Farms organic mixed green salad w/ raspberry walnut vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup- New Orleans style gumbo**

## **Weekly Features:**

🍷 **\*Bacon Wrapped Turkey Filets**

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts /  
bourbon brown sugar sweet potatoes 22.95

**Friday Night- Shrimp Platter (pre orders encouraged)**

Shrimp scampi / grilled shrimp skewers / coconut shrimp \*\*new /  
Minnesota wild rice / green beans 25.95

🍷 **Saturday Night- Prime Rib (pre orders encouraged) Sold out for 10/24**

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

**Blackened Ahi Tuna & Waffles**

Sunny side egg / River Root Farms greens / pumpkin honey mustard / fries 21.95

**Honey Garlic Norwegian Salmon**

Butternut squash & sage ravioli / roasted tomatoes / Swiss chard / mushroom & brie bisque / apple chips 23.95

🍷 **Autumn Mac and Cheese**

Local Polashek sausage / red onion / celery / dried cranberries / candied walnuts / orange sage cream sauce 23.95

**Swedish Meatballs**

Lingonberry jam / smashed potatoes / green beans 19.95

🍷 **Grilled USDA Prime Flat Iron Steak & Lobster**

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

🍷 **Beeler's Pork Porterhouse**

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes / bacon seared brussels sprouts 26.95

**Chicken Parmesan**

House made roasted tomato & pepper sauce / tortellini 21.95

🍷 **Pasta Rubaiyat**

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

🍷 **Flatbread Pizza of the Day**

Applewood smoked chicken / bacon / caramelized onions / scallions / lingonberry sauce / rustic crust 16.95  
(gluten free cauliflower crust available upon request)

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

Local Polashek cinnamon bacon / fire roasted peppers & onions / muenster  
Nashville BBQ sauce / tomato & herb foccacia / fries 18.95

**Dessert Options: 5.95**

**Cheesecakes:** Tuxedo, Sweet Potato Maple, Pumpkin Pie, Red Velvet

**Warm:** Salted Caramel Chocolate Lava Cake (gf)

**Other:** Chocolate Overload, Walnut Carrot Cake

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

House made Cheese or Pepperoni Pizza 10.95

Chicken nuggets & 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

**Cocktails to go!!! Wine to go!!! Beer to go!!!** (See next page for details)

**Half Gallon of Millstream Root Beer 4.95**

**Breakfast Options:** Available for pickup Friday and Saturday 4:30-7pm.

(24 hour advanced notice required)

**Cinnamon Rolls:** 5.95 each

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

2 Options – (Vegetarian- tomato, roasted corn, peppers, onions, cheese) OR

(Meat- Local bacon, tomato, roasted corn, peppers, onions, cheese)

**New!!!! 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:

#### **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

#### **Toasty Old Fashion**

Buffalo Trace, sweet vermouth, angostura bitters, Aztec chocolate bitters, orange bitters, cherry juice, raw sugar

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

#### **Apple Cider**

Vodka, ginger beer, lime

#### **The Classic**

Vodka, ginger beer, lime

#### **Cucumber**

Pearl Cucumber vodka, ginger beer, lime

#### **Irish**

Jameson Irish Whiskey, ginger beer, lime

#### **Mediterranean**

Figenza Fig vodka, ginger beer, lime

### Beer by the Can \$3 :

Bell's Mango Oberon

Bell's Flamingo Fruit Flight

Big Grove Easy Eddy IPA

Big Grove Strawberry Lemonade Iowa Ale

Boulevard Cherry Lime Radler

Lake Time "All you cool cats & kittens" IPA

Odell Pulp Theory IPA

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:** Stone Cellars Pinot Grigio, Moscato, Chardonnay

Hampton Water Rose, King Chanco Sauvignon Blanc,

Stags Leap Aveta Sauvignon Blanc

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

Peterson Barbera, Camelot Pinot Noir, King Chanco Red Blend, Stonecap

Cabernet Sauvignon, Trackers Crossing Shiraz, Cooper & Thief Red Blend,

Cooper & Thief Pinot Noir