

Rubaiyat Carryout Menu July 22-25

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

🍷🍷Roasted Garlic Hummus

Fresh veggies / blue corn tortilla chips 9.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 10.95

🍷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 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 lingonberry white balsamic shallot vinaigrette
- romaine Caesar
- lettuce wedge
- soup - smoked chicken gumbo

Weekly Features:

🍷Grilled U-10 Sea Scallops

Grilled peaches / local green tomato / local bacon / local sweet corn risotto / local chive / balsamic drizzle 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 24.95



UN- Nordic Fest Features (all week long):

Torske & Taters

Norwegian Cod / boiled potatoes / drawn butter / asparagus 19.95

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

🍷 **Applewood Smoked Baby Back Ribs**

Carolina strawberry BBQ sauce / house made jalapeno & cheddar scone / sweet pepper slaw / baked beans 23.95

🍷 **Blackened Walleye**

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

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 / roasted peppers & onions / spinach / five cheese blend pesto sauce / gluten free cauliflower & parmesan crust 16.95

🍷 **Pan Seared Mahi Mahi**

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

🍷 ***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

🍷 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

Red Velvet Cheesecake / Banana Chocolate Swirl Cake / Turtle Cheesecake
Campfire S'mores Lava Cake / Peanut Butter Chocolate Cake / Walnut Carrot Cake
Salted Caramel Chocolate Lava Cake (gf) / Key Lime Cheesecake

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- roasted peppers & onions, spinach, sweet corn, cheese) OR
(Meat- Bacon, roasted peppers & onions, spinach, sweet corn, cheese)