

Rubaiyat Carryout Menu September 16-19

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!)

OUTSIDE SEATING now available on a first come basis in front of the restaurant to enjoy your carryout food and drink.

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

🍷 Pretzel Bites

Pumpkin honey mustard sauce 9.95

🌱🍷 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 are served with a loaf of warm bread & your choice of a salad or soup:

- local River Root Farms organic mixed green salad w/ red wine vinaigrette
- romaine Caesar w/ Hook's 2yr aged sharp cheddar
- lettuce wedge w/ applewood smoked blue cheese dressing
- soup - tomato, basil, feta & artichoke

Weekly Features:

🌱🍷 Seared Chilean Sea Bass

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

🌱🍷 Maple Leaf Farms Duck Bratwurst

Tropical mango salsa / chevre / white wine grained mustard / whole wheat seeded bun / duck fat fries 14.95

Friday Night- Shrimp Platter (pre orders encouraged)

Shrimp scampi / grilled shrimp skewers / fried shrimp / Minnesota wild rice / asparagus 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: also choose a salad (mixed green, Caesar, wedge) or soup:

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

Honey Garlic Norwegian Salmon

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

☉ **Grilled USDA Prime Flat Iron Steak**

Fire roasted corn, poblano pepper & tomato relish / applewood smoked blue cheese / smashed potatoes / bacon seared brussels sprouts 27.95

☉ **Beeler's Pork Porterhouse**

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

☉ **Blackened Swordfish**

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**

Grilled sirloin steak / roasted peppers, onions & mushrooms / sriracha bourbon sauce / GF cauliflower & parmesan crust 16.95

☉ ***1/2 lb. Bacon, Mushroom & Swiss Angus Burger**

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

Dessert Options: 5.95

Red Velvet Cheesecake / Chocolate Overload / Mixed Berry Cheesecake
Cookie Crazy Cheesecake / Tuxedo Cheesecake / Walnut Carrot Cake
Salted Caramel Chocolate Lava Cake (gf) / Irish Crème Bash Pie

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
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

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

White: Stone Cellars Pinot Grigio, Moscato, Chardonnay
Camelot Chardonnay, Settesoli Chardonnay, Geysers Peak Chardonnay,
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

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)