

(We will be closed Friday July 3 thru  
Wednesday July 8)

## Rubaiyat Carryout Menu July 9-11

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 Tenders**

Lemon basil aioli 11.95

### **Shrimp Wraps**

Southwest ranch sauce 11.95

🍷🍷 **Roasted Red Pepper 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 Mojito Lime 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 green goddess
- romaine Caesar
- lettuce wedge
- soup- smoked chicken w/green chile, quinoa & chickpeas

### Weekly Features:

🍷 **Grilled Filet Mignon Medallions**

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

## 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

## Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

## ☉ⓅPasta Rubaiyat

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

## ☉ⓅFlatbread Pizza of the Day

BBQ shrimp / roasted peppers & onions / spinach / five cheese blend / gluten free cauliflower & parmesan crust 16.95

## ☉Pan Seared Mahi Mahi

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

## Honey Garlic Norwegian Salmon

Artichoke hearts / olives / roasted tomatoes / asparagus / red onion / lemon white wine garlic sauce / Iowa made gnocchi 23.95

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

Local Polashek peppered bacon / caramelized onions /

Colby jack 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 / Chocolate Overload / Banana Chocolate Swirl Cake

Campfire S'mores Lava Cake / Peanut Butter Chocolate Cake

Salted Caramel Chocolate Lava Cake (gf)

## 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- mushrooms, asparagus, caramelized onions, cheese) OR  
(Meat- Bacon, mushrooms, asparagus, caramelized onions, cheese)