

Rubaiyat Carryout Menu

Carryout available Wednesday – Saturday 5:00pm-close

Kitchen closing time is based on business so please plan accordingly and call in advance. We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Call 563-382-9463 to place your order. Thank you for your support of our locally owned small business!

Starters:

🍷 Applewood Smoked Bone-In Chicken Wings

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

🍷🌱 Triple Creme Brie

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

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Thai peanut dipping sauce 12.95

Tempura Shrimp

Citrus lime vinaigrette 11.95

Milwaukee Pretzel Company Pretzel

Polashek beef sticks / Homestead Dairy cheese curds / brewpub mustard 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, citrus lime vinaigrette
- romaine Caesar w/ Prairie Breeze aged white cheddar
- lettuce wedge w/ applewood smoked blue cheese dressing
- soup – Thai chicken & rice

Weekly Features:

Friday Night – Pan Seared U10 Sea Scallops (pre orders encouraged)

Strawberry & local rhubarb puree / local chives / brown rice & quinoa / roasted carrots / balsamic 29.95

Saturday Night - 🍷*Prime Rib (pre orders encouraged)

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

All Week - 🍷*New Zealand Rack of Lamb

Lingonberry mint demi-glaze / smashed potatoes / bacon & maple brussels sprouts 29.95

All Week - 🍷 Pan Roasted Halibut

Lobster & saffron risotto / roasted tomatoes / asparagus / local Reconnected Farms oyster mushrooms 24.95

🍷 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 Filet Mignon & Lobster Butter Sauce**

Roasted shallot & green onion beurre blanc / lobster claw meat /
smashed potatoes / bacon & maple brussels sprouts 32.95

Chicken Parmesan

House made roasted tomato & red pepper sauce / cheese tortellini 21.95

 **Crab & Bacon Mac and Cheese**

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

 **Beeler's Grilled Pork Chop**

Local Reconnected Farms oyster mushrooms / sun dried tomatoes / spinach /
creamy marsala sauce / smashed potatoes 26.95

 **Spring "Thyme" Salmon**

Blue crab / thyme infused hollandaise / asparagus /
Minnesota wild rice 24.95

***Blackened Ahi Tuna & Waffle**

Sugar waffle / local sunny side egg / local micro pea shoots / jalapeno ranch drizzle / fries 23.95

 **Rustic Flatbread Pizza**

Beeler's smoked ham & chorizo / green onions / fresh pineapple / house red sauce /
local River Root Farms microgreens / five cheese blend / 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 / French triple crème brie / caramelized onion /
local River Root Farms micro greens / bourbon blueberry pecan jam / ciabatta bun / fries 18.95

Dessert Options: 5.95

Cheesecakes: Lemon Mixed Berry, Red Velvet, Salted Caramel (gf)

Other: Chocolate Overload, Smores Campfire Lava Cake, Chocolate Peanut Butter Landslide,
Salted Carmel Chocolate Lava Cake (gf), Walnut Carrot Cake

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 5pm-close.

(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:

Cardamom Old Fashion

Blended whiskey, sweet vermouth, cardamom bitters, West Indian orange bitters, raw sugar, cherry

Lavender Gin Buck

Gin, crème de violette, ginger beer, lemon

Pimm's Cup

Pimm's #1, lemon juice, ginger, orange & cucumber garnish

Dark 'N Stormy

Dark rum, ginger beer, lime

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

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

The Classic

Vodka, ginger beer, lime

Blueberry Lemonade

Pearl Blueberry 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

Peach & Orange Blossom

Ketel One peach & orange blossom vodka, ginger beer, lime

Raspberry

Absolut raspberry vodka, ginger beer, lime

White Grape

Ciroc white grape vodka, ginger beer, lime

BOTTLED BEER

Amstel Light

Blue Moon

Bud Light

Budweiser

Busch Light

Coors Light

Michelob Ultra

Miller Lite

Sam Adams Boston Lager

St. Pauli Girl (NA)

Stella Artois

White Claw – Black Cherry Hard Seltzer

Tons of wines available by the bottle in our retail wine shop in all prices.