# **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, we often fill all of our carryout time slots. 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

#### **BLT Meatballs**

Bacon / leeks / roasted tomatoes / white bbq sauce 12.95

#### Tempura Shrimp

Lingonberry white balsamic shallot dipping sauce 11.95

#### Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 12.95

#### Skewers Skewers

Heirloom tomatoes / fresh mozzarella / fresh basil / balsamic / Meyer lemon olive oil 10.95

### Salads:

#### Selection Carge 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, vinaigrette of the week
- romaine Caesar w/ Prairie Breeze aged white cheddar
- lettuce wedge w/ applewood smoked blue cheese dressing
- soup ask for details

## **Friday Seafood Feature:**

#### Friday Night – Scolossal Garlic Shrimp

Sun-dried tomato, garlic butter / Minnesota wild rice 26.95

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:

#### Set a State St

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 22.95

#### \*Grilled USDA Prime Filet Mignon & Lobster Butter Sauce

Roasted shallot & green onion beurre blanc / lobster claw meat / smashed potatoes / bacon & maple brussels sprouts 35.95

#### **Chicken Parmesan**

House made roasted tomato & red pepper sauce / cheese tortellini  $\ \ 22.95$ 

#### Summer Picnic Mac and Cheese

Pulled pork, pickle, roasted red peppers, roasted sweet corn, vidalia onion, gouda & fontina cheese, bbq drizzle 23.95

#### Beeler's Grilled Pork Tomahawk Chop

Apple & pineapple pico de gallo / Alabama white bbq drizzle / smashed potatoes 27.95

#### Summer "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

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Changes weekly, ask for details 18.95 (gluten free cauliflower thin crust available upon request)

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

Local Polashek peppered bacon / provolone / caramelized onion / local River Root Farms micro greens / Buffalo Trace bourbon cherry jam / ciabatta bun / fries 18.95

## Dessert Options: 5.95

**Cheesecakes:** Lemon Mixed Berry, Red Velvet, Salted Caramel (gf) **Other:** Chocolate Overload, 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