

Rubaiyat Carryout Menu

Carryout available Wednesday – Saturday 4:30-7:30pm

We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Carryout times do fill up so please call 563-382-9463 in advance to place your order. Thank you for your support of our locally owned small business!

Starters:

Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

🍷🌱 Applewood Smoked Bone-in Chicken Wings (12)

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

🍷🌱 Triple Creme Brie

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

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Smoked peach vinaigrette dipping sauce 12.95

Fried Calamari

Creole tarter dipping sauce 11.95

Buffalo Buttermilk Shrimp

Housemade bleu cheese 11.95

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, blueberry pomegranate vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Maryland crab & tomato bisque (gf)**

Weekly Features:

Friday Night - Buttermilk Fried Shrimp (pre orders encouraged)

Sweet pepper slaw / fries / trio of sauces: cocktail, parmesan garlic & creole tarter 22.95

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

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

All week - 🍷 New Orleans Style Gumbo

Andouille sausage / roasted chicken / shrimp / crawfish / roasted vegetable / rice 22.95

Friday & Saturday - 🍷 Blackened Catfish Filet

Tropical fruit salsa / green beans / hushpuppies / Minnesota wild rice 22.95

🍷 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:

🍷 **Grilled Bison Ribeye**

Reconnected Farms oyster mushrooms / smashed potatoes / bacon seared brussels sprouts 32.95

🍷 **Red Snapper Vera Cruz**

Peppers / onions / olives / roasted tomatoes / capers / spicy red sauce 23.95

🍷🍷 **Pasta Rubaiyat**

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

🍷 ***Grilled USDA Prime NY Strip & Lobster Butter Sauce**

Roasted shallot & green onion beurre blanc / lobster claw meat /
smashed potatoes / roasted green top carrots 29.95

Chicken Parmesan

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

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

🍷 **Crab & Bacon Mac and Cheese**

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

🍷 **Beeler's Grilled Pork Porterhouse**

Roasted mushrooms / brandy caper demi glaze /
smashed potatoes / bacon seared Brussels sprouts 26.95

Prosciutto Wrapped Norwegian Salmon

Shishito peppers / roasted red & yellow tomatoes /
truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

***Blackened Ahi Tuna & Waffle**

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

🍷🍷 **Pizza of the Day**

Smoked Maple Leaf Farms duck sausage / fire roasted pineapple, peppers & onions / chile lime sauce /
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 / fire roasted peppers & onions / muenster cheese /
Honey bourbon BBQ sauce / tomato & herb focaccia bun / fries 18.95

Dessert Options: 5.95

Cheesecakes: Red Velvet, Salted Caramel (gf), Chocolate Cherry

Other: Chocolate Overload, Walnut Carrot Cake, Moscato Berry Tiramisu

Limoncello Torte, Salted Carmel Chocolate Lava Cake (gf)

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 4:30-7:30pm.

(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:

Rhubarb Smash

Vodka, soda, ginger, rhubarb bitters, lime

Lavender Gin Buck

Gin, crème de violette, ginger beer, lemon

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Black Walnut Old Fashion

Buffalo Trace, sweet vermouth, black walnut bitters, West Indian orange bitters, raw sugar, cherry

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

The Classic

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

BOTTLED BEER

Amstel Light

Blue Moon

Bud Light

Budweiser

Busch Light

Coors Light

Leinie's Honey Weiss

Michelob Ultra

Miller Lite

PBR

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, here are just a few:

White: Callia Bella Pinot Grigio, Stone Cellars Moscato, Materra Sauvignon Blanc, Trackers Crossing Chardonnay, Camelot Chardonnay,

Red: Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red, Peterson Barbera, Cooper & Thief Pinot Noir or Red Blend,

Or ask Kim for a recommendation!