

Rubaiyat Carryout Menu Oct 7-Oct 10

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. Carryout times do fill up so please call 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. (weather permitting)

Starters:

Feature:   **Caramel Apple Brie**

Local apples / caramel drizzle / espresso sea salt / toasted naan bread 12.95

Fried Canadian Lake Perch Filets

Basil aioli / lemon 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

Bloody Mary Meatballs

Pickled vegetables / shaved parmesan 11.95

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/ Luther Blue vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup- New Orleans style gumbo**

Weekly Features:



Luther College Homecoming Special (all week):

Pay it forward- purchase a gift certificate for your favorite Luther faculty, staff, alumni or friend of the college and we will add to it: Purchase \$50 and we will add \$10, purchase \$100 and we will add \$20! GO NORSE!!

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 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:

🌱 **Seared Chilean Sea Bass**

Roasted tomato / artichoke / kalamata olive / onion /
garlic white wine butter sauce / Minnesota wild rice 29.95

Blackened Ahi Tuna & Waffles

Sunny side egg / River Root Farms greens / pumpkin honey mustard / fries 21.95

Honey Garlic Norwegian Salmon

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

🌱 **Autumn Mac and Cheese**

Local Polashek sausage / red onion / celery / dried cranberries /
candied walnuts / orange sage cream sauce 23.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🌱 **Grilled USDA Prime Flat Iron Steak**

Fire roasted corn, poblano pepper & tomato relish / avocado butter /
smashed potatoes / bacon seared brussels sprouts 27.95

🌱 **Beeler's Pork Porterhouse**

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes / green beans 25.95

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**

Applewood smoked chicken / caramelized onions / scallions / lingonberry sauce
gluten free cauliflower crust 16.95

🌱 ***1/2 lb. Bacon Charbroiled Angus Beef Burger**

Local Polashek cinnamon bacon / fire roasted peppers & onions / muenster
Nashville BBQ sauce / tomato & herb foccacia / fries 18.95

Dessert Options: 5.95

Cheesecakes: Mixed Berry, Tuxedo, Sweet Potato Maple

Warm: Salted Caramel Chocolate Lava Cake (gf), Rustic Apple Tart

Other: Chocolate Overload, Walnut Carrot Cake

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 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

Cocktails to go!!! Wine to go!!! Beer to go!!! (See next page for details)

Half Gallon of Millstream Root Beer 4.95

Breakfast Options: Available for pickup Friday and Saturday 4:30-7pm.

(24 hour advanced notice required)

Cinnamon Rolls: 5.95 each

Homemade Quiche: 19.95 per quiche (serves 4-6)

2 Options – (Vegetarian- tomato, roasted corn, peppers, onions, cheese) OR
(Meat- Local bacon, tomato, roasted corn, peppers, onions, cheese)

New!!!! 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:

Cherry Smash

Bourbon, amaretto, brandy, cola, cherry

Ocean Breeze

Ketel One Peach & Orange Blossom vodka, triple sec, soda, lime

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Toasty Old Fashion

Buffalo Trace, sweet vermouth, angostura bitters, Aztec chocolate bitters, orange bitters, cherry juice, raw sugar

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

Apple Cider

Vodka, ginger beer, lime

The Classic

Vodka, ginger beer, lime

Strawberry Banana

Strawberry banana vodka, ginger beer, lemonade, lime

Cucumber

Pearl Cucumber vodka, ginger beer, lime

Irish

Jameson Irish Whiskey, ginger beer, lime

Mediterranean

Figenza Fig vodka, ginger beer, lime

Peach Whiskey

Crown Royal peach whiskey, ginger beer, lime

Beer by the Can :

Bell's Mango Oberon

Bell's Flamingo Fruit Flight

Big Grove Easy Eddy IPA

Big Grove Strawberry Lemonade Iowa Ale

Boulevard Cherry Lime Radler

Lake Time "All you cool cats & kittens" IPA

Odell Pulp Theory IPA

Surly Sabro Tooth Tiger IPA

Surly Stunner Ale

Surly Xtra Citra

Toppling Goliath Nugmo IPA

Tons of wines available by the bottle in our retail wine shop in all prices, here are just a few:

White: Stone Cellars Pinot Grigio, Moscato, Chardonnay

Candy Rose, King Chancho Sauvignon Blanc, Stags Leap Aveta Sauvignon Blanc

Red: Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red, Peterson Barbera, Camelot Pinot Noir, King Chancho Red Blend, Stonecap Cabernet Sauvignon, Trackers Crossing Shiraz, Cooper & Thief Red Blend, Cooper & Thief Pinot Noir