

Rubaiyat Carryout Menu July 1-2

(We will be closed

Friday July 3 thru Wednesday July 8)

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:

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 Feature:

Grilled Filet Mignon Medallions

🍷Whiskey, peppercorn & morel mushroom sauce / roasted tomatoes / smashed potatoes / bacon seared brussels sprouts 29.95



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 / naan flatbread crust (not gluten free) 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 / Walnut Carrot Cake / Peanut Butter Chocolate Cake
Salted Caramel Chocolate Lava Cake (gf) / Raspberry White Chocolate Cheesecake

Root Beer: Half gallon Millstream Root Beer from the Amana Colonies 4.95

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)