

Rubaiyat Carryout Menu May 6- May 9

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:

🍷Featured Starter: Fried Calamari

Southwest ranch sauce 10.95

🍷🍷Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 9.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

Shrimp Wraps

Roasted garlic aioli 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 are served with a loaf of warm bread & your choice of:

- organic mixed green salad with a balsamic vinaigrette
- romaine Caesar
- lettuce wedge
- lobster & green chile bisque

Weekly Features:

🍷Grilled Flat Iron Steak

Himalayan sea salt & lobster butter / smashed potatoes /
bacon seared brussels sprouts 24.95

Buffalo Chicken Sandwich

Lettuce / tomato / onion / pickles / stout beer bun / fries 16.95

🍷Ham Steak

Mango salsa / cheesy hash brown casserole / green beans 21.95

🍷Applewood Smoked Baby Back Ribs

Carolina strawberry BBQ sauce / jalapeno cornbread / sweet pepper coleslaw /
baked beans 23.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷Shrimp Scampi

Pasta alfredo / asparagus 21.95

🍷Sweet and Sour Chicken

Chicken / peppers / onions / pineapple / Minnesota wild rice 21.95

🍷🍷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

🌱 Pan Seared Norwegian Salmon

Roasted peppers, onions, red potatoes / garlic parmesan sauce 23.95

🌱*Charbroiled 1/2 lb. Angus Steak 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

Chocolate Lovers Cake / Red Velvet Cheesecake / Lemon Mixed Berry Cheesecake
Campfire S'mores Lava Cake / Salted Caramel Chocolate Lava Cake /
Peanut Butter Chocolate Cake / Brown Cow Cheesecake / Pineapple Upside Down Cake

Need Wine?

We have so many wines \$20 and under for you to enjoy with
dinner tonight!!! (Ask Kim, she knows what you like)

New Items This Week:

Eggs: One Dozen non-gmo, free range, organic brown eggs from our friends at
Cedar Ridge Farm in Elgin, Iowa 3.95/dozen

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, Vermont cheddar) OR
(Meat- Bacon, roasted peppers & onions, spinach, cheese)

Mother's Day Wish List



Must be ordered by noon Thursday May 7th
Pick up on Saturday May 9th

Package #1- Breakfast in Bed

Quiche, 2 cinnamon rolls,
bottle of sparkling wine \$50

Package #2- Weekly Wine Prep

8 half bottles of wine; one for each day of the week-
and a BONUS bottle for the day Mom needs it the most \$70



Package #3- Moscow Mule Lover

Iowa made gluten free vodka, ginger beer, fresh lime,
copper Moscow Mule mug \$35

Package #4- Bloody Mary Lover

Iowa made gluten free vodka, Bloody Mary mix, hot sauce, spice mix,
stuffed olives & pickled vegetables \$25

Add a fresh flower bouquet from
The Country Garden \$30

Mother's Day Menu



Must be ordered by noon Thursday May 7th

Pick up on Saturday May 9th

Lasagna Dinner (serves 4):

House made lasagna, organic mixed green salad, bread, shrimp cocktail, lemon torte with raspberries \$69.95

Steak Dinner (serves 4):

Ribeye's, baked potatoes, organic mixed green salad, bread, shrimp cocktail, lemon torte with raspberries \$99.95

Cinnamon Rolls 5.95 each

Quiche (serves 4-6) 19.95

Vegetarian (mushrooms, asparagus, Vermont cheddar) OR
Meat (bacon, roasted peppers & onions, spinach, cheese)

Add a fresh flower bouquet from

The Country Garden \$30

Call 563-382-9463 to place your order.