

Rubaiyat Carryout Menu November 18-21

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

Pumpkin Hummus

Fresh veggies / blue corn tortilla chips 9.95

Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

Caramel Apple Brie

Fire roasted Fuji apples / espresso sea salt / toasted naan bread 12.95

Shrimp Wraps

Pumpkin honey mustard sauce 12.95

Salads:

Large House Salad or Large Caesar Salad

With: Blackened 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/ raspberry walnut vinaigrette**
 - **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
 - **lettuce wedge w/ applewood smoked blue cheese dressing**
 - **soup- chicken & white bean chili**


Weekly Features:


Friday Night- Shrimp Platter (pre orders encouraged)

Shrimp scampi / grilled shrimp skewers / coconut shrimp **new /
Minnesota wild rice / snap peas 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

 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:

 **Pasta Rubaiyat**

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

 ***Grilled USDA Prime Flat Iron Steak & Lobster**

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

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

 **Autumn Mac and Cheese**

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

 **Beeler's Pork Porterhouse**

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes 26.95

Honey Garlic Norwegian Salmon

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

 ***Bacon Wrapped Turkey Filets**

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts /
bourbon brown sugar sweet potatoes 22.95

 ***Blackened Ahi Tuna Steak**

Roasted pineapple, peppers & onions / Minnesota wild rice /
balsamic reduction / snap peas 23.95

 **Pizza of the Day**

Applewood smoked chicken / bacon / caramelized onions / scallions /
lingonberry sauce / rustic crust 16.95

(gluten free cauliflower thin crust available upon request)

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

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

Dessert Options: 5.95

Cheesecakes: Tuxedo, Red Velvet, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Granny's Caramel Apple Pie,
Pumpkin Cream Cheese Bundt Cake, Salted Carmel Chocolate Lava Cake (gf)

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

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:

Half Gallon of Millstream Root Beer (Non-alcoholic) 4.95

Cocktails (served in adult juice boxes) \$8:

Cherry Smash

Bourbon, amaretto, brandy, cola, cherry

Lavender Gin Buck

Gin, crème de violette, ginger beer, lemon

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Toasty Old Fashion

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

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

The Classic

Vodka, ginger beer, lime

Cucumber

Pearl Cucumber vodka, ginger beer, lime

Irish

Jameson Irish Whiskey, ginger beer, lime

Mediterranean

Figenza Fig vodka, ginger beer, lime

Beer by the Can / Bottle \$3 :

Bell's Mango Oberon

Bell's Flamingo Fruit Flight

Bell's Light Hearted Ale

Big Grove Easy Eddy IPA

Big Grove Strawberry Lemonade Iowa Ale

Boulevard Cherry Lime Radler

Iowa Brewing Company Iowa Fest

Lake Time Brewery Pumpkin Spice Latte English Stout

Leinenkugel's Oktoberfest

Odell Pulp Theory IPA

Odell Peach Stand Rambler

Surly Warp Zone Pilsner

Surly Furious IPA

Surly Rocket Surgery IPA

Surly Mango Supreme

Surly Sabro Tooth Tiger IPA

Surly Stunner Ale

Surly Xtra Citra

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

Hampton Water 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, Trackers Crossing Shiraz, Cooper & Thief Red Blend or Pinot Noir