

Rubaiyat Carryout Menu April 15-18

Carryout available Wednesday - Sunday 4:30-7pm

Starters

🍷 Featured Starter: Classic Shrimp Cocktail

House made cocktail sauce 11.95

🍷 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

Soup + Salad

🍷 Soup & Salad

A bowl of our white bean & ham soup and your choice of our organic mixed green salad with a sun-dried tomato vinaigrette, romaine Caesar or lettuce wedge 10.95

🍷 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 your choice of: organic mixed green salad with a sun-dried tomato vinaigrette, romaine Caesar, lettuce wedge or white bean & ham soup & a loaf of warm sourdough bread

Weekly Features:

🍷 Local *Luna Valley Farms* Lamb Chops

Lingonberry mint demi-glaze / smashed potatoes /
bacon seared brussels sprouts 29.95

🍷 Prime Rib (Friday & Saturday)

Baked potato / green beans / au jus & creamy horseradish 24.95

House Made Lasagna

Polashek Italian sausage / roasted red peppers / spinach /
slow roasted tomato sauce 21.95

🍷 Applewood Smoked Baby Back Ribs

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

🍷 Steak & Shrimp

Cheesy hashbrown casserole / bacon seared brussels sprouts 29.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷 Shrimp Scampi

Pasta alfredo / asparagus 21.95

🍷 Chicken Carbonara

Bacon / peas / mushrooms / house alfredo / penne 21.95

🍷 Pasta Rubaiyat

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

🍷 Pan Seared Mahi Mahi

Blue crab meat / mojito lime bearnaise / asparagus / Minnesota wild rice 23.95

🍷 Honey Garlic Norwegian Salmon Piccata

Artichoke hearts / capers / red onions / spinach / lemon white wine butter sauce / Iowa made gnocchi 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 / Moscato Berry Tiramisu / Campfire S'mores Cake / Key Lime Cheesecake / Salted Caramel Chocolate Lava Cake / Walnut Carrot Cake / Brown Cow Cheesecake

Wines by the bottle:

Stone Cellars Chardonnay, Pinot Grigio, or Moscato \$19

Cline Farmhouse White Blend \$19

Stag's Leap Aveta Sauvignon Blanc \$25

Kendall Jackson Reserve Riesling \$24

Stone Cellars Cabernet Sauvignon or Pinot Noir \$19

CK Mondavi Merlot \$19

Cline Farmhouse Red \$19

Foodie Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir \$10

Many other wines available by the bottle in our wine shop!

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-Peppers, onions, tomatoes, spinach, cheese) OR (Meat- Ham, bacon, asparagus, tomato, cheese)

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