Rubaiyat Carryout Menu April 1-4

Starters

Shrimp Wraps

Roasted garlic aioli 11.95

● Toasted Coconut & Pineapple Hummus

Fresh veggies / blue corn tortilla chips 9.95

SVArtisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

●Applewood Smoked Bone-in Chicken Wings (12)

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

Soup + Salad

Soup & Salad Salad

A bowl of our minestrone soup and your choice of our organic mixed green salad with apple cider vinaigrette, romaine caesar or lettuce wedge 10.95

№ Darge 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 apple cider vinaigrette, romaine Caesar, lettuce wedge or minestrone soup & a loaf of warm sourdough bread

Weekly Features:

Shrimp Scampi

Pasta alfredo / asparagus 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

●Applewood Smoked Baby Back Ribs

Black cherry hickory bbq sauce / jalapeno cornbread / sweet pepper coleslaw / baked beans 23.95

Chicken Marsala

Mushrooms / roasted tomatoes / pink peppercorn Marsala wine demi-glaze / smashed potatoes / asparagus 21.95

№ Pasta Rubaiyat

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

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Nordic Creamery maple, brown sugar, lingonberry butter / smashed potatoes / bacon seared brussels sprouts 29.95

*Blackened Ahi Tuna & Waffle

Organic mixed greens / local sunny side egg / jalapeno ranch / fries 20.95

Pan Seared Mahi Mahi

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

● ♥Flatbread Pizza of the Day

Beeler's chorizo / caramelized onion / goat cheese / River Root Farms arugula / roasted red pepper tomato sauce / gluten-free roasted cauliflower crust 16.95

"Belly Buster" Beer Battered Cod Sandwich

Lettuce / tomato / onion / house tartar / sweet pepper coleslaw / fries / ciabatta hoagie 15.95

♥Honey Garlic Norwegian Salmon Piccata

Artichoke hearts / capers / red onions / spinach / lemon white wine butter sauce / Iowa made gnocchi 23.95

Local Polashek peppered bacon / caramelized onions / Colby jack cheese / bistro 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.

 $oldsymbol{\Psi}_{ ext{Signifies}}$ 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

White Wine 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 CANDY Rose \$20

Red Wine by the bottle:

Stone Cellars Cabernet Sauvignon or Pinot Noir \$19 CK Mondavi Merlot \$19 Cline Farmhouse Red \$19

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

Easter Dinner: must be ordered by noon Thursday April 9th Serves 4 - Beeler's Ham, Cheesy hashbrown casserole, fresh green beans, loaf of our bread, mixed green salad, (4) Red Velvet Cupcakes 69.95

Serves 8 - Beeler's Ham, Cheesy hashbrown casserole, fresh green beans, two loaves of our bread, mixed green salad, (8) Red Velvet Cupcakes 129.95

Breakfast Options:

Cinnamon Rolls - Available for pickup Friday and Saturday 4:30-7pm must be ordered at least 24 hours in advance 5.95

Homemade Quiche - Available for pickup Friday and Saturday 4:30-7pm (serves 4-6) must be ordered at least 24 hours in advance 19.95

2 Options - (Vegetarian-Peppers, onions, tomatoes, spinach, cheese) OR (Pecan smoked shoulder bacon, asparagus, tomato, cheese)