

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

🍷🍷Artisan 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

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

🍷🍷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 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

🍷*Grilled Filet Mignon

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

Chicken Cordon Bleu

Dijon hollandaise / Minnesota wild rice / green beans 21.95

🍷🌱 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

🍷🌱 *Charbroiled 1/2 lb. Angus Steak Burger

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.

🌱 Signifies an item that can be made vegetarian.

Dessert Options: 5.95

Big Big Big Chocolate Cake
Red Velvet Cheesecake
Moscato Berry Tiramisu
Campfire S'mores Cake
Lemonade Cake with Meyer Lemon Curd
Walnut Carrot Cake

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!

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)