

Rubaiyat Carryout Menu

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

🍷 Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, honey bourbon BBQ, parmesan garlic 13.95

🍷 Triple Creme Brie

Raspberry & green chile compote / cumin toasted naan bread / black volcanic sea salt 12.95

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Smoked peach vinaigrette dipping sauce 12.95

Salads:

🍷 Large House Salad or Large Caesar Salad

With: Blackened Jumbo Gulf Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Blackened all-natural Chicken breast

16.95

Entrees:

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- **organic mixed green salad w/ grape tomato, asiago cheese crisps, cucumber, watermelon radish, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – King crab & corn chowder**

Weekend Features:

Friday Night- Buttermilk Fried Shrimp (pre orders encouraged)

Sweet pepper slaw / fries / trio of sauces: cocktail, parmesan garlic & creole tarter 22.95

🍷 Saturday Night- Slow Roasted Prime Rib (pre order highly encouraged)

Baked potato / green beans / au jus & creamy horseradish 26.95

Pan Seared Grouper

Sweet pea & onion ravioli / Limoncello chive cream sauce 24.95

🍷 Grilled Bison Filet

Reconnected Farms oyster mushrooms / smashed potatoes / bacon seared brussels sprouts 32.95

🍷 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 & red pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

🍷Crab & Bacon Mac and Cheese

Asparagus, roasted red pepper, caramelized onion, gouda & fontina cheese 23.95

🍷Beeler's Grilled Pork Porterhouse

Roasted mushrooms / brandy caper demi glaze /
smashed potatoes / bacon seared Brussels sprouts 26.95

🍷1/2 Cornish Game Hen

Lingonberry orange glaze / roasted shallots / Minnesota wild rice / snap peas 23.95

Prosciutto Wrapped Norwegian Salmon

Shishito peppers / roasted red & yellow tomatoes /
truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

🍷*Blackened Ahi Tuna Steak

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

🍷🍷Pizza of the Day

Seasoned ground beef / tomatoes / onions / lettuce / black olive / refried beans / five cheese blend /
Doritos® / rustic crust 16.95 (gluten free cauliflower thin crust available upon request)

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

Local Polashek peppered bacon / fire roasted peppers & onions / muenster cheese /
Honey bourbon BBQ sauce / tomato & herb focaccia bun / fries 18.95

Dessert Options: 5.95

Cheesecakes: Irish Crème Bash, Red Velvet, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Bourbon Pecan Pie
Salted Carmel Chocolate Lava Cake (gf)

Kids Menu (10 and under please):

House made Cheese or Pepperoni Pizza 10.95

Chicken tenders & 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: roasted peppers, onions, tomatoes, cheese OR
Meat - Local Polashek bacon, roasted peppers, onions, tomatoes, cheese

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:

Rhubarb Smash

Vodka, soda, ginger, rhubarb bitters, lime

Lavender Gin Buck

Gin, crème de violette, ginger beer, lemon

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Black Walnut Old Fashion

Buffalo Trace, sweet vermouth, black walnut bitters, West Indian orange bitters, raw sugar, cherry

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

The Classic

Vodka, ginger beer, lime

Black Currant

Gin, black currant syrup, ginger beer, lime

Caribbean

Dark spiced rum, ginger beer, lime

Cherry Limeade

Vodka, cherry bitters, cherry juice, ginger beer, lime

Cucumber

Pearl Cucumber vodka, ginger beer, lime

Irish

Jameson Irish Whiskey, ginger beer, lime

Lemondrop

Lemon vodka, ginger beer, lemon

Mediterranean

Figenza Fig vodka, ginger beer, lime

Pineapple Jalapeno

S&B Farmstead Pineapple Jalapeno moonshine, ginger beer, lime

Beer by the Can / Bottle :

*******Limited Quantity:** Founders KBS Maple Mackinac Fudge- barrel aged imperial stout
Iowa Brewing Company Iowa Fest
Lake Time Brewery Pumpkin Spice Latte English Stout
Leinenkugel's Oktoberfest
Pulpit Rock Maple Granola Pour Over Porter
Pulpit Rock Alma Mater
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: Callia Bella Pinot Grigio, Stone Cellars Moscato,

Miraval Rose, Materra Sauvignon Blanc,

Trackers Crossing Chardonnay, Camelot Chardonnay, Salmon Creek White Zinfandel,
Dark Horse Pinot Grigio

Red: Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red,

Peterson Barbera, Cooper & Thief Pinot Noir or Red Blend, Unscripted Red Blend

J.Lohr Cabernet Sauvignon, Stonecap Merlot