

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, 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 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/ beets, grape tomatoes, goat cheese, cucumbers, toasted pine nuts, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Italian sausage w/ kale & white bean**

Weekend Features:

Friday Night- Buttermilk Fried Shrimp

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

🍷🌱 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

 ***Crab & Bacon Mac and Cheese**

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

 **Beeler's Pork Porterhouse**

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

Prosciutto Wrapped Norwegian Salmon

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

 ***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**

Baby shrimp / bacon / fire roasted peppers, onions & sweet corn / honey bourbon bbq / 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 cheese /
Nashville BBQ sauce / tomato & herb foccacia bun / fries 18.95

Dessert Options: 5.95

Cheesecakes: Tuxedo, White Chocolate Raspberry, Chocolate Candy Cane, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Granny's Caramel Apple Pie,
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 - 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:

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 :

*****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: Stone Cellars Pinot Grigio, Moscato, Chardonnay

Hampton Water Rose, Stags Leap Aveta 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, Camelot Pinot Noir, Cooper & Thief Pinot Noir or Red Blend,
J.Lohr Valdiguie or Cabernet Sauvignon