

# 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 Applewood Smoked Chicken 16.95**

## Entrees:

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

- **local River Root Farms organic mixed green salad w/ cranberry pomegranate vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
  - **soup – butternut squash & apple bisque (gf)**

## Weekly Features:

### **Friday Night- Shrimp Platter (pre orders encouraged)**

Shrimp scampi / grilled shrimp skewers / coconut shrimp /  
Minnesota wild rice / snap peas 25.95

### **🌱🍷 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

 **\*Autumn Mac and Cheese**

Local Polashek sausage / red onion / celery / dried cranberries / candied walnuts /  
orange sage cream sauce 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 /  
Iowa made gnocchi / smokehouse maple hollandaise 23.95

 **\*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**

Applewood smoked chicken / bacon / caramelized onions / scallions /  
lingonberry sauce / 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, Red Velvet, Salted Caramel (gf), Chocolate Candy Cane

**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)

**New!!!! 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 \$3 :

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