

Rubaiyat Carryout Menu April 8-11

Starters

Shrimp Wraps

Roasted garlic aioli 11.95

🍷🍷Roasted Red Pepper 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 lobster & shrimp bisque and your choice of our organic mixed green salad with a tropical mango 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 a tropical mango vinaigrette, romaine Caesar, lettuce wedge or lobster & shrimp bisque & a loaf of warm sourdough bread

Weekly Features:

🍷🍷Shrimp Scampi

Pasta alfredo / asparagus 21.95

🍷🍷Applewood Smoked Baby Back Ribs

Carolina strawberry bbq sauce / jalapeno cornbread /
sweet pepper coleslaw / baked beans 23.95

🍷🍷Prime Rib (Friday & Saturday)

Baked potato / green beans / au jus & creamy horseradish 24.95

🍷🍷Surf & Turf

Prime flat iron steak / 3oz. lobster tail / smashed potatoes /
bacon seared brussels sprouts 29.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷🍷Chicken Cacciatore

Peppers / onions / mushrooms / house made tomato sauce / mozzarella / penne 21.95

🍷🍷Pasta Rubaiyat

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

🍷 Blackened Ahi Tuna

Tropical fruit salsa / quinoa / local River Root Farms microgreens / balsamic reduction 20.95

🍷 Pan Seared Mahi Mahi

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

🍷🍃 Flatbread Pizza of the Day

Chicken / bacon / tomato / onion / jalapeno ranch / gluten-free roasted cauliflower crust 16.95

🍷 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

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
(Meat- Ham, bacon, asparagus, tomato, cheese)