

Rubaiyat Carryout Menu June 17 - June 20

Carryout available Wednesday - Saturday 4:30-7pm

(We only do a certain number of carryout orders per

15 minutes to ensure your safety and the safety of our staff.

Often all carryout times fill up so please call well in advance to place your order. Thank you for your support!)

Starters:

Fried Baby Portabella Mushrooms

Southwest ranch sauce 10.95

🍷🍷Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 9.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

🍷Mojito Lime Brie

Mango salsa / balsamic / local *River Root Farm* microgreens 11.95

🍷Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

Salads:

🍷🍷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 a loaf of warm bread & your choice of:

- local River Root Farms organic mixed green salad with green goddess
- romaine Caesar
- lettuce wedge
- roasted red pepper, gouda & smoked salmon bisque

Weekly Features:

🍷Friday Night- Shrimp Platter (pre orders encouraged)

Shrimp scampi / grilled shrimp skewers / fried shrimp /

Minnesota wild rice / green beans 25.95

🍷Saturday Night - Prime Rib (pre orders encouraged)

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

🍷Grilled Flat Iron Steak

Morel mushrooms / parmesan garlic butter / smashed potatoes /

bacon seared brussels sprouts 26.95

🍷Applewood Smoked Baby Back Ribs

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

🍷Blackened Walleye

Tropical fruit salsa / Minnesota wild rice / asparagus / balsamic 23.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 20.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

Buffalo Chicken Sandwich

Lettuce / tomato / onion / pickles / stout beer bun / fries 16.95

🍷 Seared Pork Loin Carbonara

Bacon / peas / mushrooms / house alfredo / smashed potatoes 23.95

🍷🌱 Pasta Rubaiyat

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

🍷🌱 Flatbread Pizza of the Day

BBQ shrimp / roasted peppers & onions / spinach / five cheese blend / naan flatbread crust (not gluten free) 16.95

🍷 Pan Seared Mahi Mahi

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

Honey Garlic Norwegian Salmon

Artichoke hearts / olives / roasted tomatoes / asparagus / red onion / lemon white wine garlic sauce / Iowa made gnocchi 23.95

🍷*Charbroiled 1/2 lb. Angus Steak Burger

Local Polashek peppered bacon / caramelized onions / morel mushrooms / Colby jack cheese / Nashville BBQ 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

Red Velvet Cheesecake / Chocolate Overload / Pineapple Upside Down Cake
Campfire S'mores Lava Cake / Walnut Carrot Cake / Peanut Butter Chocolate Cake
Salted Caramel Chocolate Lava Cake / Banana Chocolate Swirl Cake

Eggs: a dozen cage free organic eggs from our friends

at Cedar Ridge Farm in Elgin 3.95

Root Beer: Half gallon Millstream Root Beer from the Amana Colonies 4.95

Breakfast Options: Available for pickup Friday and Saturday

4:30-7pm - must be ordered at least 24 hours in advance

Cinnamon Rolls: 5.95 each

Homemade Quiche: 19.95 per quiche (serves 4-6)

2 Options - (Vegetarian-Morel mushrooms, asparagus, caramelized onions, cheese) OR
(Meat- Bacon, morel mushrooms, asparagus, caramelized onions, cheese)

Drink Feature:

MIX AND MATCH SIX PACK \$5:

Amstel Light, Bud Light, Budweiser, Busch Light, Coors Light,
Leinie's Honey Weiss, Michelob Golden Light, Michelob Ultra, Miller Lite,

To Go Drinks, Beer & Wine:

Cocktails \$7:

Cherry Smash

Bourbon, amaretto, brandy, cola, cherry

Ocean Breeze

Ketel One Peach & Orange Blossom vodka, triple sec, soda, lime

Triple "T" aka So Skinny Margarita

Tequila, triple sec, tonic, agave nectar, lime

Rubaiyat's Own Bloody Mary

Absolut peppar, Morning Wood Thrill of Dill mix, pickle

Moscow Mules \$7:

The Classic

Vodka, ginger beer, lime

Strawberry Banana

Strawberry banana vodka, ginger beer, lemonade, lime

Cucumber

Pearl Cucumber vodka, ginger beer, lime

Irish

Jameson Irish Whiskey, ginger beer, lime

Mediterranean

Figenza Fig vodka, ginger beer, lime

Peach Whiskey

Sir Winston peach whiskey, ginger beer, lime

Pulpit Rock Cans:

BTO \$4/can or \$14/ 4 pack

Toppling Goliath Cans:

King Sue \$17/ 4 pack

MIX AND MATCH SIX PACK \$5:

Amstel Light, Bud Light, Budweiser, Busch Light, Coors Light, Leinie's Honey Weiss, Michelob Golden Light, Michelob Ultra, Miller Lite,

Tons of wines available by the bottle in our retail wine shop in all prices