

# Rubaiyat Carryout Menu June 3 -June 6

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:

### Shrimp Wraps

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 tropical fruit & chardonnay vinaigrette
- romaine Caesar
- lettuce wedge
- tomato, basil, feta & artichoke soup

### 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 Grass-fed Bison Strip Steak

Morel mushroom & brie sauce / smashed potatoes /  
bacon seared brussels sprouts 29.95

### 🍷Applewood Smoked Baby Back Ribs

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

### 🍷Toasted Sesame Seed Seared Duck Breast

Oven roasted peppers, onion, red potatoes 23.95

## Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 20.95

## Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

## 🌱 Sweet and Sour Shrimp

Peppers / onions / pineapple / Minnesota wild rice 21.95

## Buffalo Chicken Sandwich

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

## 🌱 Seared Pork Loin

Marsala & mushroom demi-glaze / roasted tomatoes / asparagus / smashed potatoes 22.95

## 🌱🌿 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

Mango salsa / quinoa with edamame & kale 23.95

## 🌱\*Charbroiled 1/2 lb. Angus Steak Burger

Local Polashek peppered bacon / caramelized onions / 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 / Tuxedo Cheesecake (fudge, chocolate, vanilla) /  
Campfire S'mores Lava Cake / Salted Caramel Chocolate Lava Cake /  
Banana Chocolate Swirl Cake / Peanut Butter Chocolate Cake /  
Walnut Carrot Cake / Pineapple Upside Down Cake / Chocolate Overload

**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:

**ONE DOLLAR BOTTLED BEER!!!!!!**

## 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:**

Nugmo \$17/ 4 pack

King Sue \$17/ 4 pack

Scorpius Morchella \$17/ 4 pack

**ONE DOLLAR BOTTLES!!!!!! Bottled Beer \$1 each mix and match:**

Amstel Light, Bud Light, Budweiser, Busch Light, Coors Light, Heineken, Leinie's Honey Weiss, Michelob Golden Light, Michelob Ultra, Miller Lite, Sam Adams Boston Lager

**White & Rose Wine by the Bottle:**

**(when ordering let me know if you would like me to chill the bottle for pick up)**

Gerard Bertrand Cote des Roses Rose & Sauvignon Blanc \$16.99

Unicorn Rose Bubbles (can) \$5.99

Foodies Sauvignon Blanc or Pinot Grigio \$9.99

**Red Wine by the Bottle:**

Peterson Barbera \$13.99

Cooper and Thief Barrel Aged Pinot Noir \$21.99

J.Lohr Syrah \$12.99

Alexander Valley Vineyards Zinfandel \$17.99

**Many more wines available by the bottle in our retail wine shop**