

Rubaiyat Carryout Menu

Carryout available Wednesday – Saturday

******Carryout orders must be placed by 5pm as we coordinate along with dine-in reservations ******

Call 563-382-9463 to place your order.

Thank you for your support of our locally owned small business!

Starters:

🍷 Triple Crème French Brie

Amaretto & red raspberry jam / sweet onion & crème fraiche sourdough crisps 13.95

🥗 Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 10.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 12.95

Shrimp Tempura

Blueberry pomegranate vinaigrette 13.95

Salads:

🥗 Large House Salad or Large Caesar Salad

With: Blackened Jumbo Gulf 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/ Calabrian sweet peppers, feta, cucumber, watermelon radish, vinaigrette of the week
- romaine Caesar w/ Prairie Breeze aged white cheddar
- lettuce wedge w/ applewood smoked blue cheese dressing
- soup – ask for details

Features:

Friday Night – 🍷 Colossal Garlic Shrimp

Sun-dried tomato, garlic butter / Minnesota wild rice 27.95

Cinnamon Rolls: 5.95 each

Available for pickup Friday and Saturday 5pm-close.
(24 hour advanced notice required for proofing and baking)

Entrees: also choose a salad (mixed green, Caesar, wedge) or soup:

½ Pound Wagyu Burger

(A partnership between Rubaiyat & the John and Meghan Palmer Family of Waukon)

Polashek cinnamon bacon / Meister Brothers morel & leek cheese / fried onion strings / Buffalo Trace
bourbon cherry jam / fries 19.95

Swedish Meatballs

Smashed potatoes / green beans / lingonberry jam 22.95

🍷🍷 Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 24.95

🍷🍷 Everything Bagel Encrusted Norwegian Salmon

Basil hollandaise / Minnesota wild rice / asparagus 24.95

🍷🍷 Chicken Cacciatore

House made roasted red pepper marinara / local mushrooms / fire roasted peppers & onions /
gemelli pasta / five cheese blend 23.95

🍷🍷 Rustic Flatbread Pizza

Your server will provide details 18.95

(GF cauliflower thin crust available upon request)

🍷🍷 Blackened Swordfish

Tropical fruit salsa / Minnesota wild rice / asparagus 25.95

🍷🍷 *Grilled USDA Prime Filet Mignon & Lobster Butter Sauce

Local chive beurre blanc / lobster claw meat / smashed potatoes /
bacon & maple brussels sprouts 36.95

🍷🍷 Grilled Beeler's Pork Porterhouse

Local roasted oyster mushrooms / tomatoes / bacon & maple brussels sprouts /
brandy peppercorn cream sauce / smashed potatoes 27.95

Split plate charge \$7.95 - includes soup or salad

🍷🍷 Signifies gluten free or can be gluten free

(Add 2.00 for GF pizza crust, bun or pasta)

🍷 Signifies an item that can be made vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

We cannot be responsible for medium well or well- done entrees.

As a small business, we greatly appreciate payment via cash or check.

Please consider these options when paying.

Dessert Options: 6.95

Cheesecakes: Colossal New York Style, Raspberry Donut

Irish Crème Bash, Lingonberry White Chocolate Macadamia Nut

Other: Chocolate Beyond Reason, Lemon Berry Mascarpone Cake

Salted Caramel Chocolate Lava Cake (gf)

Kids Menu (10 and under please):

House made Cheese or Pepperoni Pizza 13.95

Chicken tenders & fries 11.95

Mini corn dogs & fries 10.95

Hamburger & fries 12.95 or Cheeseburger & fries 13.95

Kraft Macaroni & Cheese 7.95

Noodles with Marinara or Alfredo 7.95

add veggies 9.95 / add chicken or shrimp 12.95