

# Rubaiyat Carryout Menu April 1-4

## Starters

### Shrimp Wraps

Roasted garlic aioli 11.95

### 🍷🍷Toasted Coconut & Pineapple 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 minestrone soup and your choice of our organic mixed green salad with apple cider 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 apple cider vinaigrette, romaine Caesar, lettuce wedge or minestrone soup & a loaf of warm sourdough bread

### Weekly Features:

#### 🍷🍷Shrimp Scampi

Pasta alfredo / asparagus 21.95

#### 🍷🍷Applewood Smoked Baby Back Ribs

Black cherry hickory bbq sauce / jalapeno cornbread / sweet pepper coleslaw / baked beans 23.95

#### Crab Cakes & Beef Tenderloin

Minnesota wild rice / avocado poblano aioli / bacon seared brussels sprouts 29.95

### Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

### 🍷🍷Chicken Marsala

Mushrooms / roasted tomatoes / pink peppercorn Marsala wine demi-glaze / smashed potatoes / asparagus 21.95

### 🍷🍷Pasta Rubaiyat

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

### \*Blackened Ahi Tuna & Waffle

Organic mixed greens / local sunny side egg / jalapeno ranch / fries 20.95

### 🍷🍷Pan Seared Mahi Mahi

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

## 🌱🍷 Flatbread Pizza of the Day

Beeler's chorizo / caramelized onion / goat cheese / River Root Farms arugula / roasted red pepper tomato sauce / 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 9<sup>th</sup>

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  
(Pecan smoked shoulder bacon, asparagus, tomato, cheese)