

# Rubaiyat Carryout Menu

**Carryout available Wednesday – Saturday 4:30-7:30pm**

**We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Carryout times do fill up so please call 563-382-9463 in advance to place your order. Thank you for your support of our locally owned small business!**

## Starters:

### **Fried Canadian Lake Perch Filets**

Basil aioli / lemon 11.95

### **🌱🍷 Applewood Smoked Bone-in Chicken Wings (12)**

Trio of dipping sauces: buffalo, honey bourbon BBQ, parmesan garlic 13.95

### **🌱🍷 Mojito Lime Brie**

Fire roasted pineapple, peppers & onions / balsamic / toasted naan bread 12.95

### **Shrimp Wraps**

Smoked peach vinaigrette dipping sauce 12.95

## 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/ grape tomato, asiago cheese crisps, cucumber, watermelon radish, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – ancient grains w/ portabella mushroom & asparagus**

## Weekend Features:

### **Friday Night- Buttermilk Fried Shrimp (pre orders encouraged)**

Sweet pepper slaw / fries / trio of sauces: cocktail, parmesan garlic & creole tarter 22.95

### **🌱🍷 Saturday Night- Prime Rib (pre orders encouraged)**

Baked potato / green beans / au jus & creamy horseradish 26.95

🌱 Signifies gluten free or can be prepared gluten free menu item

🍷 Signifies an item that can be made vegetarian

Add 2.00 for gluten free bun or pasta.

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

**🌱🍷 Pasta Rubaiyat**

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

**🌱\*Grilled USDA Prime Flat Iron Steak & Lobster**

Roasted shallot & green onion beurre blanc / lobster claw meat /  
smashed potatoes /roasted green top carrots 29.95

**Chicken Parmesan**

House made roasted tomato & red pepper sauce / tortellini 21.95

**🌱Jumbo Gulf Shrimp w/ Bacon & Gnocchi**

Local Polashek bacon / caramelized onions / scallions / Iowa made gnocchi /  
dark cherry reduction / snap peas 23.95

**Swedish Meatballs**

Lingonberry jam / smashed potatoes / green beans 20.95

**🌱Crab & Bacon Mac and Cheese**

Asparagus, roasted red pepper, caramelized onion, gouda & fontina cheese 23.95

**🌱Beeler's Grilled Pork Porterhouse**

Roasted mushrooms / brandy caper demi glaze /  
smashed potatoes / bacon seared Brussels sprouts 26.95

**🌱1/2 Cornish Game Hen**

Lingonberry orange glaze / roasted shallots / Minnesota wild rice / snap peas 23.95

**Prosciutto Wrapped Norwegian Salmon**

Shishito peppers / roasted red & yellow tomatoes /  
truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

**🌱\*Blackened Ahi Tuna Steak**

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95

**🌱🍷Pizza of the Day**

Baby shrimp / bacon / fire roasted peppers, onions & sweet corn / honey bourbon bbq / rustic crust 16.95  
(gluten free cauliflower thin crust available upon request)

**🌱\*1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon**

Local Polashek peppered bacon / fire roasted peppers & onions / muenster cheese /  
Honey bourbon BBQ sauce / tomato & herb focaccia bun / fries 18.95

**Dessert Options: 5.95**

**Cheesecakes:** Tuxedo, Chocolate Candy Cane, Salted Caramel (gf)

**Other:** Chocolate Overload, Walnut Carrot Cake, Bourbon Pecan Pie  
Salted Carmel Chocolate Lava Cake (gf)

**Kids Menu (10 and under please):**

House made Cheese or Pepperoni Pizza 10.95

Chicken tenders & fries 9.95

Mini corn dogs & fries 8.95

Hamburger & fries 10.95 or Cheeseburger & fries 11.95

Kraft Macaroni & Cheese 6.95

Noodles with Marinara or Alfredo 6.95 add veggies 8.95 add chicken or shrimp 9.95

**Breakfast Options: Available for pickup Friday and Saturday 4:30-7pm.**

(24 hour advanced notice required)

**Cinnamon Rolls: 5.95 each**

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

2 Options – Vegetarian: roasted peppers, onions, tomatoes, cheese OR  
Meat - Local Polashek bacon, roasted peppers, onions, tomatoes, cheese

**LUNCH: Need lunch for the office team? Call Kim for options 563-382-9463**

## To Go Drinks, Beer & Wine:

Half Gallon of Millstream Root Beer (Non-alcoholic) 4.95

### Cocktails (served in adult juice boxes) \$8:

#### **Rhubarb Smash**

Vodka, soda, ginger, rhubarb bitters, lime

#### **Lavender Gin Buck**

Gin, crème de violette, ginger beer, lemon

#### **Triple "T" aka So Skinny Margarita**

Tequila, triple sec, tonic, agave nectar, lime

#### **Black Walnut Old Fashion**

Buffalo Trace, sweet vermouth, black walnut bitters, West Indian orange bitters, raw sugar, cherry

### Moscow Mules (served in adult juice boxes) \$8:

#### **The Classic**

Vodka, ginger beer, lime

#### **Black Currant**

Gin, black currant syrup, ginger beer, lime

#### **Caribbean**

Dark spiced rum, ginger beer, lime

#### **Cherry Limeade**

Vodka, cherry bitters, cherry juice, ginger beer, lime

#### **Cucumber**

Pearl Cucumber vodka, ginger beer, lime

#### **Irish**

Jameson Irish Whiskey, ginger beer, lime

#### **Lemondrop**

Lemon vodka, ginger beer, lemon

#### **Mediterranean**

Figenza Fig vodka, ginger beer, lime

#### **Pineapple Jalapeno**

S&B Farmstead Pineapple Jalapeno moonshine, ginger beer, lime

### Beer by the Can / Bottle :

\*\*\*\*\***Limited Quantity:** Founders KBS Maple Mackinac Fudge- barrel aged imperial stout  
Iowa Brewing Company Iowa Fest  
Lake Time Brewery Pumpkin Spice Latte English Stout  
Leinenkugel's Oktoberfest  
Pulpit Rock Maple Granola Pour Over Porter  
Pulpit Rock Alma Mater  
Surly Sabro Tooth Tiger IPA  
Surly Stunner Ale  
Surly Xtra Citra

## Tons of wines available by the bottle in our retail wine shop in all prices, here are just a few:

**White:** Callia Bella Pinot Grigio, Stone Cellars Moscato,  
Miraval Rose, Materra Sauvignon Blanc,

Trackers Crossing Chardonnay, Camelot Chardonnay, Salmon Creek White Zinfandel,  
Dark Horse Pinot Grigio

**Red:** Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red,  
Peterson Barbera, Cooper & Thief Pinot Noir or Red Blend, Unscripted Red Blend  
J.Lohr Cabernet Sauvignon, Stonecap Merlot