

Rubaiyat Carryout Menu April 22-25

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:

🍷 Featured Starter: Classic Shrimp Cocktail

House made cocktail sauce 11.95

🍷 Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 9.95

Whiskey Battered Onion Rings

Avocado poblano dipping sauce 9.95

Shrimp Wraps

Roasted garlic aioli 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:

- organic mixed green salad with a sun-dried tomato vinaigrette
- romaine Caesar
- lettuce wedge
- tomato, basil, feta & artichoke soup

Weekly Features:

🍷 Steak & Local Eggs (soft poached)

Cheesy hash brown casserole / bearnaise / bacon seared brussels sprouts 24.95

House Made Lasagna

Polashek's Italian sausage / roasted red peppers / spinach / slow roasted tomato sauce 21.95

🍷 Prime Rib (Friday & Saturday)

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

Buffalo Chicken Sandwich

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

🍷 Applewood Smoked Baby Back Ribs

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

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷 Shrimp Scampi

Pasta alfredo / asparagus 21.95

Sweet and Sour Chicken

Chicken / peppers / onions / pineapple / Iowa made gnocchi 21.95

Pasta Rubaiyat

Shrimp / lobster meat / blue crab / fresh basil / linguini / house alfredo 21.95

Flatbread Pizza of the Day

BBQ shrimp / roasted peppers & onions / spinach / five cheese blend /
gluten-free roasted cauliflower crust 16.95

Pan Seared Mahi Mahi


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


Pan Seared Norwegian Salmon

Roasted peppers, onions, red potatoes / garlic parmesan sauce 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

Chocolate Lovers Cake / Red Velvet Cheesecake / Lemon Mixed Berry Cheesecake
Campfire S'mores Lava Cake / Salted Caramel Chocolate Lava Cake /
Peanut Butter Chocolate Cake / Brown Cow Cheesecake

Need Wine?

We have so many wines \$20 and under for you to enjoy with
dinner tonight!!! (Ask Kim, she knows what you like)

New Items This Week:

Eggs: One Dozen non-gmo, free range, organic brown eggs from our friends at
Cedar Ridge Farm in Elgin, Iowa 3.95/dozen

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-Peppers, onions, tomatoes, spinach, cheese) OR
(Meat- Ham, bacon, asparagus, tomato, cheese)