

Rubaiyat Carryout Menu April 15-18

Carryout available Wednesday - Sunday 4:30-7pm

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

Soup + Salad

🍷🍷 Soup & Salad

A bowl of our white bean & ham soup and your choice of our organic mixed green salad with a sun-dried tomato 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 a sun-dried tomato vinaigrette, romaine Caesar, lettuce wedge or white bean & ham soup & a loaf of warm sourdough bread

Weekly Features:

🍷 Local *Luna Valley Farms* Lamb Chops

Lingonberry mint demi-glaze / smashed potatoes /
bacon seared brussels sprouts 29.95

🍷 Prime Rib (Friday & Saturday)

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

🍷 Applewood Smoked Baby Back Ribs

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

🍷 Steak & Shrimp

Cheesy hashbrown casserole / bacon seared brussels sprouts 29.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 19.95

🍷 Shrimp Scampi

Pasta alfredo / asparagus 21.95

🍷 Chicken Carbonara

Bacon / peas / mushrooms / house alfredo / penne 21.95

🍷🍷 Pasta Rubaiyat

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

Pan Seared Mahi Mahi


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


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 / 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 / Moscato Berry Tiramisu / Campfire S'mores Cake / Key Lime Cheesecake / Salted Caramel Chocolate Lava Cake / Walnut Carrot Cake / Brown Cow Cheesecake

Wines 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

Unicorn Rose Cans \$??

Stone Cellars Cabernet Sauvignon or Pinot Noir \$19

CK Mondavi Merlot \$19

Cline Farmhouse Red \$19

Foodie Chardonnay, Pinot Grigio, Sauvignon Blanc, Cabernet Sauvignon, Pinot Noir \$10

Many other wines available by the bottle in our wine shop!

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)

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