

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:

🌱 Applewood Smoked Bone-in Chicken Wings (12)

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

🌱🍃 Triple Creme Brie

Raspberry & green chile compote / cumin toasted naan bread / black volcanic sea salt 12.95

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Thai peanut dipping sauce 12.95

Tempura Shrimp

Citrus lime vinaigrette 11.95

Milwaukee Pretzel Company

Polashek beef sticks / Homestead Dairy cheese curds / brewpub mustard 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, raspberry vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Bacon & scallop chowder**

Weekly 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 / creamy horseradish & au jus 26.95

All Week - 🌱Red Snapper Vera Cruz

Peppers / onions / olives / roasted tomatoes / capers / spicy red sauce 23.95

Friday and Saturday - 🌱U 10 Sea Scallops

Lobster saffron risotto / asparagus /
local Reconnected Farms oyster mushrooms / balsamic 29.95

🌱 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 Filet Mignon & Lobster Butter Sauce**

Roasted shallot & green onion beurre blanc / lobster claw meat /
smashed potatoes / bacon brussels sprouts 32.95

Chicken Parmesan

House made roasted tomato & red pepper sauce / cheese tortellini 21.95

🌱 **Crab & Bacon Mac and Cheese**

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

🌱 **Beeler's Grilled Pork Chop**

Mojito lime roasted corn, peppers, tomatoes, onions, black beans /
smashed potatoes / Carolina bbq drizzle 26.95

🌱 **Spring "Thyme" Salmon**

Blue crab / thyme infused hollandaise / asparagus
Minnesota wild rice 24.95

***Blackened Ahi Tuna & Waffle**

Sugar waffle / local sunny side egg / local micro pea shoots / jalapeno ranch drizzle / fries 23.95

🌱🍷 **Rustic Flatbread Pizza**

BBQ pulled pork / fire roasted peppers & onions / sweet corn / pickle
five cheese blend / 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 / French triple crème brie / caramelized onion /
local River Root Farms micro greens / bourbon blueberry pecan jam / ciabatta bun / fries 18.95

Dessert Options: 5.95

Cheesecakes: Red Velvet, Salted Caramel (gf), Chocolate Cherry

Other: Chocolate Overload, Moscato Berry Tiramisu, Limoncello Torte w/ black raspberry sauce,
Salted Carmel Chocolate Lava Cake (gf), Walnut Carrot Cake

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 4:30-7:30pm.

(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:

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

BOTTLED BEER

Amstel Light

Blue Moon

Bud Light

Budweiser

Busch Light

Coors Light

Leinie's Honey Weiss

Michelob Ultra

Miller Lite

PBR

Sam Adams Boston Lager

St. Pauli Girl (NA)

Stella Artois

White Claw – Black Cherry Hard Seltzer

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, Materra Sauvignon Blanc, Trackers Crossing Chardonnay, Camelot Chardonnay,

Red: Stone Cellars Cabernet Sauvignon or Merlot, 19 Crimes Cali Red, Peterson Barbera, Cooper & Thief Pinot Noir or Red Blend,

Or ask Kim for a recommendation!