

# Rubaiyat Carryout Menu

**Carryout available Wednesday – Saturday 5:00pm-close**

**Kitchen closing time is based on business so please plan accordingly and call in advance. We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Call 563-382-9463 to place your order. Thank you for your support of our locally owned small business!**

## Starters:

### 🌱 Pecan Smoked Ribs

Honey bourbon bbq sauce 13.95

### 🌱🍃 Triple Creme Brie

Black 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 Pretzel**

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, carrot ginger miso dressing**
- **romaine Caesar w/ Prairie Breeze aged white cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Thai chicken & rice**

## 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 - 🌱\*New Zealand Rack of Lamb**

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

### **All Week - 🌱 Pan Roasted Halibut**

Lobster & saffron risotto / roasted tomatoes / asparagus /  
local Reconnected Farms oyster mushrooms 24.95

🌱 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 & maple 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**

Local Reconnected Farms oyster mushrooms / sun dried tomatoes / spinach /  
creamy marsala sauce / smashed potatoes 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**

Beeler's smoked ham & chorizo / green onions / fresh pineapple / house red sauce /  
local River Root Farms microgreens / 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:** Lemon Mixed Berry, Red Velvet, Salted Caramel (gf), Chocolate Cherry

**Other:** Chocolate Overload, Smores Campfire Lava Cake, Chocolate Peanut Butter Landslide,  
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 5pm-close.

(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

Michelob Ultra

Miller Lite

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!