

Welcome to Rubaiyat - nestled in the Driftless Region of Northeast Iowa.

We feature a seasonal American menu, emphasizing straight - forward, approachable cuisine that both looks and tastes clean and composed. This means simply but skillfully prepared ingredient - driven dishes that reveal our commitment to using the highest quality products, in season, and local when available. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions for reasons other than a food allergy.

Starters

Shrimp Wraps

Spiked ranch dipping sauce 10.95

🍷🍷 **BBQ Pork Rib Tips**

Smoked black pepper & Millstream root beer BBQ / fried onion petals 11.95

🍷🍷 **Hummus of the Day**

Your server will provide details / blue corn tortilla chips 8.95

🍷🍷 **Blackened Brie Lettuce Wraps**

Tropical fruit salsa / cucumber wasabi aioli / micro cilantro 10.95

🍷🍷 **Cucumber Tomato "Bruschetta"**

English cucumbers / local tomato / feta / mint / balsamic drizzle 9.95

🍷 **Smoked Salmon Wrapped Asparagus**

Meyer lemon olive oil drizzle / black volcanic sea salt 10.95

Soup + Salad

🍷 **Soup** cup 2.95 / bowl 4.95

🍷🍷 **Soup & Salad** 9.95

🍷🍷 **Large House Salad or Large Kale Caesar Salad** 8.95

Large salad w/ shrimp, salmon, tuna, or chicken 13.95

🍷 **Fried Chicken Salad**

Organic greens / watermelon / vidalia onion / local tomato / fresh basil & mint / goat cheese / toasted macadamia nuts / blueberry poppy seed dressing 14.95

Pizza + Sandwiches

Served with your choice of our house salad / kale Caesar / lettuce wedge / soup & house made bread

🍷🍷 **Flatbread Pizza of the Day**

House made flatbread / your server will provide details 13.95

🍷 ***Local Rock Cedar Ranch 1/2 lb. Burger**

Pecan smoked shoulder bacon / smoked gouda / caramelized onions / smoked black pepper & root beer BBQ / rosemary frites 16.95

🍷 **Mojito Lime Lobster Quesadilla**

Spinach quesadilla / black beans / roasted peppers & onions / sweet corn / tomato / Colby jack cheese / spiked ranch / tropical fruit salsa / organic greens 15.95

We are proud to partner with local farmers and artisans throughout the year whose efforts help inspire our vision:

Buffalo Hills Bison, WW Homestead Dairy, Cedar Ridge Farm, Country View Dairy, Decorah Farmer's Market, Toppling Goliath Brewing, Pulpit Rock Brewing, Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy, Swiss Valley Farms, Spring Grove Soda, Windy Rock Shrimp, Beeler's Pork

The buildings that house Rubaiyat were built in the early 1890's. The original stores housed everything from a mail order dry goods store to a ladies' ready-to-wear boutique. In the early to mid-1900's, the buildings housed a jewelry store, a hardware store, and the original Donlon Drug. The upstairs was also a speak-easy during prohibition. In the 1950's, Bill Brickley opened a five and dime store which he sold in the 1960's to Ben Franklin Stores. The buildings were combined into what you see now as one storefront. After the Ben Franklin closed in the early 1990's, the building housed an office supply store, an antique store, and a dollar store. After Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. The front doors are the original doors that were found upstairs during the renovation. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah.

Entrees

Served with your choice of our house salad / kale Caesar / lettuce wedge / soup & house made bread

🍷*Grilled Angus T-Bone Steak

Lemongrass & sun-dried pomegranate butter / smashed potatoes /
bacon seared brussels sprouts 26.95

🍷🌱Pasta Rubaiyat

Shrimp / scallops / snow crab / fresh basil / linguini / house made alfredo 20.95

🍷Beeler's Blackened Iowa Pork Ribeye

Tropical fruit salsa / cucumber wasabi sauce / smashed potatoes 22.95

Honey Garlic Rubbed Norwegian Salmon

Brie & mushroom bisque / Lynch bacon / lobster ravioli / Moscow mule chip 23.95

🍷🌱Parmesan Chicken Scampi

Roasted tomato / baby bell pepper / kale / red onion / bowtie pasta 20.95

🍷Pan Seared Striped Bass

Guajillo chili dust / local lemon basil yogurt / organic micro greens /
brown rice & red quinoa / 21.95

🍷*Beef Tenderloin Medallions

Snow crab / fried onion petals / parmesan peppercorn cream /
smashed potatoes / asparagus 24.95

🍷Windy Rock Shrimp

Caramelized fennel / red grapefruit / summer squash /
orange ginger teriyaki glaze / brown rice & red quinoa 22.95

🍷Bacon Wrapped Airline Pheasant Breast

Lingonberry & roasted onion glaze / goat cheese / balsamic reduction
smashed potatoes / bacon seared brussels sprouts 24.95

🍷🌱Summer Picnic Mac and Cheese

Fire braised Iowa pork shoulder / pickles / roasted sweet corn / vidalia onion /
spinach / gouda & fontina / gluten free penne 20.95

Split plate charge 6.95

This includes your choice of soup or salad.

An 18 percent gratuity is added to parties of 8 or more to ensure quality service.

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may cause a food borne illness.

We cannot be responsible for medium well or well- done entrees.

🍷 Signifies gluten free or can be prepared gluten free menu item.
Add 2.00 for gluten free crackers, bun, pasta, or pizza crust.

🌱 Signifies an item that can be made vegetarian.

As a small business, we greatly appreciate payment via cash or check

Please consider these options when paying.

Thank you for supporting this locally owned business.

We look forward to seeing you again soon!

Cheers, *Andy & Kim*