

*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 or exclusions
for reasons other than a food allergy.*

Starters

Shrimp Wraps

Garlic parmesan dipping sauce 10.95

☺🍷 Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds
Genoa salami / prosciutto ham / stone ground mustard / lingonberry jam
sweet gherkin pickle 18.95

🍷 Zesty Cheddar Onion Petals

Dijon mustard & horseradish sauce 10.95

Sea Salt & Cracked Pepper Tots

Local bacon / mango habanero apple butter / goat cheese 11.95

☺🍷 Hummus of the Day

Your server will provide details / fresh veggies / blue corn tortilla chips 9.95

☺ Drunken Mussels

Onion / tomato / kale / white wine, garlic, saffron broth / crostini 12.95

Soup + Salad

☺ Soup cup 2.95 / bowl 4.95

☺🍷 Soup & Salad

A bowl of our soup of the moment and your choice of our
local organic green salad, kale Caesar or lettuce wedge 9.95

☺🍷 Large House Salad or Large Kale Caesar Salad 8.95

Add: Blackened Shrimp

Norwegian Salmon

Seared Ahi Tuna

Garlic Chicken 14.95

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

*Breezy Lane Farms, Cedar Ridge Farm, Country View Dairy,
Impact Coffee Roasters, Lynch Pork, Milton Creamery, Nordic Creamery,
PIVO Brewing Co., Pulpit Rock Brewing Co., River Root Farm,
Rock Cedar Ranch, Swiss Valley Farms, Toppling Goliath Brewing Co.,
WW Homestead Dairy, Westby Dairy*

☺🍷 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.

*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.

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

All entrees are served with your choice of:

local organic green salad, kale Caesar, lettuce wedge

or soup of the moment & a loaf of warm sourdough bread

🍷🍷Pasta Rubaiyat

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

Panko Crusted Chicken Parmesan

Roasted red pepper & bacon marinara / spinach ravioli 21.95

*Blackened Ahi Tuna & Waffle

Sunny side egg / River Root Farms micro greens / ginger miso drizzle / frites 19.95

🍷*Grilled Filet Mignon

Oyster mushrooms / Nordic Creamery basil & garlic butter / smashed potatoes
bacon seared brussels sprouts 26.95

🍷🍷Crab & Bacon Mac and Cheese

Crab / local bacon / asparagus / red onion / tomato / roasted red pepper crisps
tri-colored rotini 22.95

🍷Pork Medallions

Roasted tomato / kale / mushroom / pink peppercorn Marsala cream sauce
smashed potatoes 22.95

🍷🍷Flatbread Pizza of the Day

Gluten-free roasted cauliflower crust / your server will provide details 16.95

🍷Blackened Swordfish

Tropical fruit & black bean salsa / ancient grains 22.95

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

Local bacon / pepper jack / local microgreens / roasted red pepper crisps
French onion spread / Hawaiian brioche / frites 18.95

🍷Almond Encrusted Mahi Mahi

Pineapple beurre blanc / asparagus / Minnesota wild rice / toasted coconut 23.95

Manchester Farms Stuffed Quail

Local green onion sausage, parmesan, fennel, carrot & cornbread stuffing
port wine pan gravy / bacon seared brussels sprouts 24.95

🍷Norwegian Salmon Oscar

Crab meat / asparagus / bearnaise / smashed potatoes 23.95

Split plate charge \$7.95

This includes your choice of soup or salad.

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

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