

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

Cucumber wasabi dipping sauce 10.95

🍷 Wild Mushroom & Kale Ravioli

Thai satay sauce / local microgreens 10.95

🍷 Boneless Chicken Wings

White peach bbq sauce 10.95

🍷🍷 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

🍷🍷 Artisan European Cheese Plate

Grana Padano / Piave Vecchio / Beemster Classic / Manchego / Dutch Smoked Gouda / blueberry bourbon pecan jam / almonds / grapes / pickles 15.95

🍷 Smoked Norwegian 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, seared tuna, or chicken 13.95

Pizza + Sandwiches

Served with your choice of house salad / kale Caesar / lettuce wedge or soup of the moment & a loaf of warm sourdough bread

🍷🍷 Flatbread Pizza of the Day

Flatbread crust / your server will provide details 14.95

🍷 *Local Rock Cedar Ranch Grass Fed Burger

Local bacon / Swiss / avocado / LTO / white peach bbq / cheddar ciabatta / frites 16.95

🍷 *Ahi Tuna Sandwich

Goat cheese / local micro pea shoots / roasted tomatoes / cucumber wasabi sauce / toasted butter croissant / frites 15.95

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

WW Homestead Dairy, Cedar Ridge Farm, Country View Dairy, Fifth Season Cooperative, Toppling Goliath Brewing Co., PIVO Brewing Co., Pulpit Rock Brewing Co., Deb's Brewtopia, River Root Farm, Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy, Swiss Valley Farms, Spring Grove Soda, Windy Rock Shrimp, Shullsburg Creamery

🍷 Signifies gluten free or can be prepared gluten free menu item.

Add 2.00 for gluten free crackers, bun, or pasta.

Add 3.00 for gluten free pizza crust.

🍷 Signifies an item that can be made vegetarian.

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 house salad / kale Caesar / lettuce wedge or soup of the moment & a loaf of warm sourdough bread

🍷🍷Pasta Rubaiyat

Shrimp / scallops / snow crab / fresh basil / linguini / house alfredo 21.95

Pan Seared Norwegian Salmon

Lobster & kale bisque / cheese ravioli / local microgreens 23.95

🍷*Grilled Ribeye Steak & Frites

Béarnaise sauce / asparagus / frites 24.95

🍷🍷Mean Green Mac n' Cheese

Asparagus / zucchini / snap peas / brussels sprouts / spinach / gouda & fontina cheese / gluten free penne 22.95

🍷*Grilled Iowa Pork Chop

Orange, blackberry & sage butter / smashed potatoes / bacon seared brussels sprouts 22.95

🍷Blackened Tilapia

Mango pineapple salsa / ancient grains, barley & kale / cucumber wasabi drizzle / local micro greens / sugar snap peas 21.95

🍷Chicken Caprese

Oven roasted tomatoes / spinach / basil / fresh mozzarella / balsamic reduction / Iowa-made spaetzle 20.95

🍷🍷Local *Windy Rock Shrimp* Gumbo

Andouille sausage / chicken / okra / peppers / onions / jasmine rice 23.95

🍷Veal Parmesan

Bacon, roasted red pepper & tomato sauce / smashed potatoes / bacon seared brussels sprouts 21.95

🍷Braised Beef Short Ribs

Roasted carrot / caramelized onion / balsamic demi-glace / smashed potatoes 25.95

Split plate charge 6.95

This includes your choice of soup or salad.

*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.

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*