

Lounge Menu

Welcome to Rubaiyat. 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.

For the continued efficiency of the lounge & restaurant, all food ordered in the lounge is served at the same time, kindly not in courses.

🌱🍷 Applewood Smoked Bone-In

Chicken Wings

Trio of sauces: buffalo, garlic parmesan & honey bourbon bbq 19.95

Shrimp Tempura

Cucumber wasabi dipping sauce 14.95

🌱🍷 Smoked Salmon Board

Cream cheese / red onion / caper / Meyer lemon olive oil / garlic & chili toasted naan bread 15.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 15.95

🌱🍷 Roasted Red Pepper Hummus

Fresh veggies / blue corn tortilla chips 11.95

Large Salads:

🍷 Large House or Large Caesar \$17.95

w/ your choice of:

- Blackened Ahi Tuna
- Wild Argentine Red Shrimp
- Blackened Chicken
- Herb Encrusted Norwegian Salmon
- Blackened Steak Tips

🌱🍷 *Certified Angus Beef Filet Mignon

Impact Coffee espresso butter / smashed potatoes / bacon & maple brussels sprouts 37.95

Swedish Meatballs

Smashed potatoes / green beans / lingonberry jam 21.95

🌱🍷 Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house made alfredo 23.95

🌱 Spring "Thyme" Salmon

Blue crab / thyme infused hollandaise / asparagus Minnesota wild rice 23.95

🌱🍷 Rustic Flatbread Pizza

Your server will provide details 17.95
(GF cauliflower thin crust available upon request)

🌱 *½lb. Certified Angus Beef Burger

A craft blend of ground chuck, brisket, & short rib Polashek peppered bacon / Kindred Creamery hickory smoked cheddar / fried onion strings / blueberry bourbon pecan jam / fries 19.95

🌱🍷 Smoked Chicken Carbonara

Bacon / local Reconnected Farms oyster mushroom/ peas / hard-boiled egg / house made alfredo 22.95

*Blackened Ahi Tuna & Waffle

Local sunny side egg / local organic greens / jalapeno ranch drizzle / fries 22.95

🌱 Wild Argentine Red Shrimp

Sun-dried tomato / spinach / local garlic butter / white wine / Minnesota wild rice 26.95

Weekend Features:

Friday – Honey Butter Biscuit

Breaded Shrimp

Fries / sweet pepper slaw / cajun aioli 24.95

Saturday – 🌱 *Prime Rib

Baked potato / green beans / creamy horseradish & au jus 32.95

Sweet Treats: 7.95

Cheesecake:

Original, Ultimate Red Velvet, Salted Caramel (gf), Butterfinger

Other:

Kahlua Toffee Mousse Cake, Key Lime, Lemon Berry Mascarpone Cake, Peanut Butter Explosion Torte, Rotational Crème Brulee (gf), Salted Caramel Chocolate Lava Cake w/ local ice cream (gf)

🌱 Signifies gluten free or can be prepared gluten free menu item

🍷 Signifies an item that can be made vegetarian
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

Paying by cash or check is a great way to support us! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year.

Our Story:

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. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah. Thank you for supporting this locally owned business.

We look forward to seeing you again soon!
Cheers, Andy & Kim