

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

Strawberry poppy seed dipping sauce 10.95

🍷🍷American Artisan Cheese Plate

Bellevitano Merlot Cheddar-Parmesan / Fiscalini Smoked Cheddar / Maytag Blue / Henning's 3-year Cheddar / Rumiano Dry Jack / GF sea salt crackers / bacon jam / River Root Farms microgreens 10.95

🍷🍷Housemade Chips w/ Dipping Sauce Trio

Sriracha ketchup / Carolina bbq / bleu cheese 8.95

🍷🍷Smoked Organic Chicken Wings

Smokehouse maple rub / raspberry chipotle bbq sauce 10.95

🍷🍷Beet Carpaccio

Toasted pine nuts / goat cheese / sugar snap pea pesto / balsamic glaze 9.95

🍷🍷Drunken Mussels w/ Crostini

Onion / sambal pepper / kale / tomato / white wine, garlic & saffron broth 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, crab cakes or chicken 13.95

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 / lettuce / tomato / onion / fresh mozzarella / basil pesto mayo / fries 16.95

🍷🍷Seared Ahi Tuna Sandwich

River Root Farm micro greens / tomato / onion / asiago crisps / cucumber wasabi aioli / fries 14.95

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, Fifth Season Cooperative, Toppling Goliath Brewing, Pulpit Rock Brewing, Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy, Windy Rock Shrimp, Swiss Valley Farms, Patchwork Green Farm, River Root Farm

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*

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 & housemade bread

Pasta Rubaiyat

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

Bone-In Manhattan Strip Steak

Parsley, chili, garlic, lemon zest butter / bacon Brussels sprouts / smashed potatoes (please no medium-well or well done) 25.95

Iowa French Cut Pork Chop

Blackberry Dijon demi-glaze / bacon Brussels sprouts / smashed potatoes 23.95

Windy Rock Shrimp Scampi

Olive oil, garlic butter sauce / potato & cheddar pierogis / asparagus 22.95

Maple Leaf Farms Duck Trio

Seared breast / almond tenders / duck quesadillas / Szechuan sauce / couscous 22.95

Honey Garlic Rubbed Norwegian Salmon

Brie & mushroom bisque / *Lynch* bacon / lobster ravioli / Moscow mule chip 22.95

Chicken Oscar

Blue crab / roasted red pepper hollandaise / asparagus / smashed potatoes 21.95

Local Bacon Mac & Cheese

Lynch bacon / roasted sweet corn / asparagus / caramelized onion / tomato / gouda & fontina cheese / gluten free penne 20.95

Blackened Norwegian Cod

Tropical salsa / cucumber wasabi aioli / couscous / sugar snap peas 20.95

Grilled Petite Sirloin

Port wine & mushroom bordelaise / applewood smoked bleu cheese / smashed potatoes / asparagus 21.95

Maryland Crab Cakes

Vodka, roasted red pepper & smoked gouda cream / sugar snap peas 21.95


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.