

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

Blueberry pomegranate dipping sauce 10.95

🌱 Moscow Mule Pulled Pork

Ginger beer & lime BBQ / toasted naan bread 10.95

🌱🌿 Artisan Meat & Cheese Board

Five unique cheeses / cracked pepper wafers / Marcona almonds
prosciutto ham / duck bacon / stone ground mustard / pepper piggy jam
sweet gherkin pickle 17.95

🌱 Organic Smoked Chicken Wings

Sriracha bourbon bbq sauce 11.95

🌱🌿 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

🌿 Sea Salt & Cracked Pepper Tots

Applewood smoked bleu cheese / local bacon / buffalo drizzle 9.95

Soup + Salad

🌱 Soup cup 2.95 / bowl 4.95

🌱🌿 Soup & Salad

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

🌱🌿 Large House Salad or Large Kale Caesar Salad 8.95

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

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

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

🌱 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

Served with your choice of organic greens house 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

🍷🍷 Garlic Chicken Carbonara

Prosciutto / peas / mushroom / fried egg / sun-dried tomato ravioli 21.95

🍷🍷 *Grilled Filet Mignon

Bourbon, brown sugar, maple & walnut butter / smashed potatoes / bacon seared brussels sprouts 25.95

🍷🍷 Pecan Shoulder Bacon & Colby Jack Monte Cristo

Dijon mustard / mayo / lingonberry maple syrup / powdered sugar / frites 16.95

🍷🍷 Grilled Iowa Bone-In Pork Chop

Roasted tomato / caramelized onion / mushroom / spinach / apple cider & Dijon demi-glaze / smashed potatoes 22.95

🍷🍷 🍷 Flatbread Pizza of the Day

Gluten-free roasted cauliflower crust / your server will provide details 15.95

🍷🍷 Blackened Jumbo Shrimp

Baby bell pepper / red onion / artichoke / kale / riced cauliflower / Prosecco lemon butter sauce 22.95

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

Pecan smoked shoulder bacon / Colby jack cheese / caramelized onion / Sriracha bourbon bbq sauce / bacon brioche bun / frites 17.95

🍷🍷 Parmesan Pesto Norwegian Salmon

Roasted tomato / charred romaine / fingerling potato / Meyer lemon olive oil 23.95

*Blackened Ahi Tuna & Waffle

Sunny side egg / organic greens / cucumber wasabi aioli / frites 19.95

🍷🍷 Pan Seared Chilean Sea Bass

Lobster, chive & saffron risotto / sweet stem cauliflower / balsamic fig drizzle 26.95

🍷🍷 Cornish Game Hen

Roasted shallot / lingonberry & port glaze / goat cheese / bacon seared brussels sprouts / ancient grains 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