

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

White balsamic lingonberry shallot dipping sauce 10.95

🍷 Fried Spinach & Cheese Ravioli

Templeton Bloody Mary barbeque sauce 9.95

🍷 Steamed Blue Mussels

Brussels sprouts / roasted tomato / chorizo sausage / red onion /
smoked vegetable broth / Texas toast 10.95

🍷 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

🍷 Artisan Cheese Plate

Maytag bleu / Vermont cheddar / double creme brie / sage derby / smoked gouda /
pepper bacon jam / GF sea salt crackers 12.95

🍷 *Brinner (Breakfast for Dinner)

Iowa pork belly / local organic poached eggs / arugula / balsamic drizzle 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 / caramelized onions / house made slaw / ghost pepper cheese /
Templeton Bloody Mary barbeque sauce / rosemary frites 16.95

🍷 Brisket Melt

Banana peppers / arugula / smoked provolone / bistro sauce / rosemary 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., Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters,
Iowa Food Hub, Westby Dairy, Swiss Valley Farms, Spring Grove Soda, Windy Rock Shrimp,
Shullsburg Creamery, Breezy Lane Farm*

🍷 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

Roasted red pepper & gouda bisque / spinach & cheese ravioli / dill pickle chip 23.95

🍷🍷 *Grilled Filet Mignon

Parmesan peppercorn champagne butter sauce / asiago cheese crisps / bacon seared brussels sprouts / smashed potatoes 27.95

🍷🍷🍷 Lobster & Local Bacon Mac n' Cheese

Roasted red pepper / caramelized onion / kale / gouda & fontina cheese / gluten free penne 22.95

🍷🍷 *"Figgy Piggy" -Breezy Lane Farm Bone-in Iowa Pork Chop

Smokehouse maple rub / fig, kale, brussels sprout, red & Napa cabbage, radicchio, carrot blend / balsamic fig glaze / smashed potatoes 23.95

🍷🍷 Blackened Grouper

Ancient grains, quinoa & barley / roasted red peppers / lemon caper tartar 21.95

🍷🍷 Chicken Marsala

Oven roasted tomatoes / roasted mushrooms / sweet marsala wine sauce / smashed potatoes 20.95

🍷🍷🍷 Local Greek Style Windy Rock Shrimp

Roasted tomato / artichoke heart / Vidalia onion / kalamata olive / feta cheese / Iowa made gnocchi / lemon garlic white wine olive oil sauce 22.95

🍷🍷 *New Zealand Lamb Chops

Lingonberry mint demi - glace / candied pecans / bacon seared brussels sprouts / smashed potatoes 26.95

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*