

Carryout & Dine - In Dinner Menu:

Carryout available Wednesday – Saturday 4:30-7:30pm

We only do a certain number of carryout orders per 15 minutes to ensure your safety and the safety of our staff. Carryout times do fill up so please call 563-382-9463 in advance to place your order. Thank you for your support of our locally owned small business!

Dine – In Served Wednesday thru Saturday 4:30-7:30pm

Reservations Required - Call 563-382-9463

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:

Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

Pumpkin Hummus

Fresh veggies / blue corn tortilla chips 9.95

Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, Nashville BBQ, parmesan garlic 13.95

Caramel Apple Brie


Fire roasted Fuji apples / espresso sea salt / toasted naan bread 12.95


Shrimp Wraps

Pumpkin honey mustard sauce 12.95

Soup + Salad:

Large House Salad or Large Caesar Salad With: Blackened Shrimp, Honey Garlic Norwegian Salmon, Blackened Ahi Tuna, or Applewood Smoked Chicken 16.95

 Signifies gluten free or can be prepared gluten free menu item.
Add 2.00 for gluten free crackers, bun, or pasta.

 Signifies an item that can be made vegetarian

Local Suppliers:

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

Cedar Ridge Farm, Country View Dairy, Impact Coffee Roasters, Iowa Food Hub, Milton Creamery, Nordic Creamery, PIVO Brewing Co., Polashek Locker, Pulpit Rock Brewing Co., River Root Farm, Rock Cedar Ranch, Swiss Valley Farms, Toppling Goliath Brewing Co., WW Homestead Dairy, Westby Dairy

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. 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

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- local River Root Farms organic mixed green salad w/ raspberry walnut vinaigrette
 - romaine Caesar w/ Hook's 2yr aged sharp cheddar
 - lettuce wedge w/ applewood smoked blue cheese dressing
 - soup- chicken & white bean chili

🌱🍷 Pasta Rubaiyat

Shrimp / scallop / blue crab / fresh basil / linguini / house alfredo 21.95

🌱*Grilled USDA Prime Flat Iron Steak & Lobster

Roasted shallot & green onion beurre blanc / lobster claw meat / smashed potatoes / roasted green top carrots 29.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

🌱Autumn Mac and Cheese

Local Polashek sausage / red onion / celery /dried cranberries / candied walnuts / orange sage cream sauce 23.95

🌱Beeler's Pork Porterhouse

Fire roasted Fuji apples & onions / bourbon smashed sweet potatoes 26.95

Honey Garlic Norwegian Salmon

Butternut squash & sage ravioli / roasted tomatoes Swiss chard / mushroom & brie bisque / apple chips 23.95

🌱*Bacon Wrapped Turkey Filets

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts / bourbon brown sugar sweet potatoes 22.95

🌱*Blackened Ahi Tuna Steak

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95

🌱🍷Pizza of the Day

Applewood smoked chicken / bacon / caramelized onions / scallions / lingonberry sauce / rustic crust 16.95

(gluten free cauliflower thin crust available upon request)

🌱*1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon

Local Polashek cinnamon bacon / fire roasted peppers & onions / muenster / Nashville BBQ sauce tomato & herb foccacia / fries 18.95

Weekend Features:

Friday Night- Shrimp Platter

Shrimp scampi / grilled shrimp skewers / coconut shrimp / Minnesota wild rice / snap peas 25.95

🌱Saturday Night- Prime Rib

Baked potato / green beans / au jus & creamy horseradish 26.95

Split plate charge \$7.95

This includes your choice of soup or salad.

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