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.

Starters

Shrimp Wraps 9.95

honey chipotle lime dipping sauce

Free Range Chicken Tenders 9.95

House-made amaretto BBQ

🔊 The Supper Club 8.95 🕫

braunschweiger / cheese spread / carrot / celery / radish / green onion / pickled beets / pickles / edible plate

VJalapeno Cornbread French Toast 7.95

blueberry maple cream/ goat cheese / crispy La Quercia prosciutto / local micro arugula

Bison Meatballs 9.95

bacon seared Brussels sprouts / sriracha

○♥Hummus of the Day w/ Warm Pita 7.95

your server will provide details

Soup + Salad

Soup

cup 2.95 / bowl 4.95

Large salad w/ shrimp, salmon or chicken 12.95

Soup & Salad 8.95

©®Blackened Mahi Mahi Salad 13.95

mixed greens / heart of palm / grapefruit / radish / red onion / feta / almonds / cilantro citrus vinaigrette

Small Plates

Served with your choice of our house salad / kale Caesar / lettuce wedge / soup & house bread

Solution State of the Day 12.95 States 12.9

ask your server for details / add \$2 for gluten free crust

№ Local *Rock Cedar Ranch* Burger 15.95

smoky ghost pepper cheese / local bacon / avocado buttermilk dressing / LTO / add \$2 for gluten free bun

№ Local Walnut Burger Sliders 13.95

smoked gouda / honey Dijon / LTO

Drink wine. This is life eternal.
This is all that youth will give you.
It is the season for wine, roses and drunken friends.
Be happy for this moment. This moment is your life."
-Omar Khayyam

Entrees

Served with your choice of our house salad / kale Caesar / lettuce wedge / soup & house bread

№ Pasta Rubaiyat 19.95

shrimp / scallops/ crabmeat / basil / house alfredo / add \$2 for gluten free pasta *can be made with chicken and/or vegetables instead of seafood

New Zealand Lamb Chops 23.95

strawberry mint demi glace / asparagus / Iowa spaetzle

Pesto Chicken Lasagna 18.95

artichoke hearts / sun-dried tomatoes / local micro greens

Coconut Shrimp 19.95

roasted pineapple / coconut milk / rum / asparagus / risotto

Blackened Iowa Pork Chop 21.95

cucumber wasabi aioli / black bean corn salsa / garlic smashed potatoes

🍑 Norwegian Salmon 🛮 20.95

grapefruit / caramelized fennel / teriyaki / fried quail egg / Iowa spaetzle

○♥Wild Boar Sausage Pasta 21.95

pears / fava beans / Vidalia onion / goat cheese / crispy kale / add \$2 for gluten free pasta

Serilled Beef Tenderloin 24.95

bourbon / mushroom peppercorn cream / local bacon seared Brussels sprouts / garlic smashed potatoes

Our menu is carefully hand crafted by our chefs. 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. Thank you.

 \bigcirc Signifies gluten free or can be prepared gluten free menu item. \bigcirc Signifies an item that can be made vegetarian.

We cannot be responsible for medium well or well done entrees. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

We would like to thank our local farm to table suppliers: Rock Cedar Ranch, Lynch Livestock, River Root Farm Patchwork Green Farms & the Decorah Farmer's Market

As a small business, we greatly appreciate payment via cash or check; however, we also accept Visa, MasterCard, and American Express.

Thank you for supporting this locally owned business.

We look forward to seeing you again soon!

Cheers,

Andy & Kim

And much as Wine has played the Infidel And robbed me of my robe of Honour, well ... I often wonder what the vintners buy One half so precious as the stuff they sell - From the Rubaiyat of Omar Khayyam