Lounge Menu

Welcome to Rubaiyat. We are very passionate about our work and take all food allergies very seriously. Please take this into consideration when asking for substitutions or exclusions for reasons other than a food allergy.

For the continued efficiency of the lounge & restaurant, all food ordered in the lounge is served at the same time, kindly not in courses.

Shrimp Tempura

Cucumber wasabi dipping sauce 14.95

Cream Cheese Board

Smoked salmon, roasted tomato, chickpea, local micro green, olive oil, garlic & chili naan bread 15.95

Duck Bacon & Sweet Corn Wontons

Asian sesame dipping sauce 15.95

◎ © Black Bean Hummus

Fresh veggies, blue corn tortilla chips 12.95

Steamed Mussels w/ Crusty Bread

Chorizo, roasted tomato, pinto beans, fennel, kale, saffron white wine broth 17.95

Large Salads:

\$18.95 w/ your choice of:

- Blackened Ahi Tuna
- Wild Argentine Red Shrimp
- Blackened Chicken Breast
- Herb Encrusted Norwegian Salmon
- Smoked Beef Brisket Burnt Ends

*Certified Angus Beef Filet Mignon

Garlic herb butter, smashed potatoes, bacon & maple brussels sprouts 37.95

Swedish Meatballs

Smashed potatoes, green beans, lingonberry jam 21.95

№ Pasta Rubaiyat

Shrimp, scallop, blue crab, fresh basil, linguini, house made alfredo 23.95

SNorwegian "Bruschetta" Salmon

Tomato, red onion, parmesan, balsamic drizzle, basil citrus rub, asparagus, Minnesota wild rice 23.95

Rustic Flatbread Pizza

Your server will provide details 17.95 (GF cauliflower thin crust available upon request)

*Blackened Ahi Tuna & Waffle

Local sunny side egg, local micro greens, cucumber wasabi drizzle, fries 22.95

🍑 * ½ lb. Certified Angus Beef Burger

A craft blend of ground chuck, brisket, & short rib Polashek bacon, Tillamook smoked black pepper white cheddar, fried onion strings, raspberry honey mustard, fries 18.95

Summer Picnic Mac & Cheese

Smoked beef brisket burnt ends, pickle, roasted sweet corn, vidalia onion, tomato, gouda & fontina, cornbread crumble, bbq 24.95

Grilled Free-Range Greek Chicken

Red onion, sun-dried tomato, artichoke heart, spinach, feta, garlic white wine olive oil, Minnesota wild rice 23.95

©Roasted Vegetables w/ Cilantro Pesto Seasonal vegetables, cotija cheese, Minnesota wild rice 19.95

Weekly Features:

Wednesday – Half Price Wine Night Thursday – Certified Angus Beef Smoked Beef Brisket Burnt Ends

Black raspberry bourbon bbq, cheesy grits, bacon & maple brussels sprouts 24.95

Saturday – №*Slow Roasted Prime Rib

Baked potato, green beans, creamy horseradish & au jus 38.95

Sweet Treats: 7.95

Cheesecake:

Original, Ultimate Red Velvet, Black Raspberry **Other:**

Brown Butter Cake w/ Strawberry Rhubarb Compote, Chocolate Peanut Butter Explosion Torte, Lemon Berry Mascarpone Cake,

- 🍛 Rotational Crème Brulee (gf),
- Salted Caramel Chocolate Lava Cake w/ local ice cream (gf)
- Signifies gluten free or can be prepared gluten free

 Signifies an item that can be made vegetarian

 *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may cause a food borne illness.

Paying by cash or check is a great way to support us! As a small business, we greatly appreciate it, so please consider this option tonight and throughout the year.

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-towear 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 speakeasy 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. When Rubaiyat purchased the building in 2007, the original tin ceiling was exposed as well as the brick walls. Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah. Thank you for supporting this locally owned business. We look forward to seeing you again soon! Cheers, Andy & Kim