

Dinner Menu: Served Wed - Sat

*****Reservations Appreciated and Recommended*****

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

Pumpkin honey mustard dipping sauce 10.95

🍷Brie & Waffles

Caramel apple sauce / espresso sea salt 11.95

🌱Smoked Norwegian Trout Dip

Sun-dried tomato / artichoke heart / toasted naan bread 9.95

Beer Battered Shark Tenders

Hatch green chile buttermilk ranch 10.95

🌱🍷Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

Soup + Salad

🌱Soup cup 2.95 / bowl 4.95

🌱🍷Soup & Salad 9.95

🌱🍷Large House 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 our house salad / kale Caesar / lettuce wedge / soup & house made bread

🌱🍷Flatbread Pizza of the Day

House made flatbread / your server will provide details 14.95

🌱*Local Rock Cedar Ranch 1/2 lb. Burger

Lynch bacon / caramelized onions / applewood smoked bleu cheese / spicy pickles / lettuce / tomato / pumpkin honey mustard / rosemary fries 16.95

🌱Cherrywood Smoked Ham & Cheese Melt

Blueberry Texas toast / havarti cheese/ local apple / tomato / Sriracha honey mayo / rosemary fries 15.95

🌱 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.

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!

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 our house salad / kale Caesar / lettuce wedge / soup & house made bread

🍷*Grilled New York Strip

Maple, bacon, cranberry butter / smashed potatoes / bacon Brussels sprouts 22.95

🍷Braised Balsamic Barbeque Pork Shank

Hickory brown sugar balsamic bbq / fontina / pine nuts / smashed potatoes 26.95

🍷Bacon Wrapped Turkey Filet

Lingonberry, mascarpone & shallot cream / bacon seared Brussels sprouts / amaretto & brown sugar sweet potatoes 20.95

🍷Autumn Mac and Cheese

Italian sausage / red onions / celery / dried cranberries / toasted walnuts / Grand Marnier cream sauce / gouda & fontina / gluten free penne 21.95

🍷*Maple Leaf Farms Duck Breast

Plums / caramelized onions / kale / plum Saki wine reduction / amaretto & brown sugar sweet potatoes 23.95

🍷Seared Chilean Sea Bass

Mussels / white beans / brussels sprouts / roasted tomatoes / chorizo sausage / smoked vegetable broth 26.95

🍷Chicken Carbonara

Prosciutto ham / shiitake mushrooms / peas / house alfredo / smashed potatoes 21.95

Honey Garlic Rubbed Norwegian Salmon

Brie, mushroom & green chile bisque / butternut squash ravioli / toasted pumpkin seed dust 23.95

🍷*Grilled Filet Mignon

Pinot Noir, mushroom, caramelized onion demi-glaze / applewood smoked bleu cheese / smashed potatoes / green top carrots 27.95

🍷Local Windy Rock Shrimp

Ethiopian spice / ancient grains, quinoa & barley / roasted red peppers / kale / Maple Leaf Farms smoked duck bacon / truffle aioli 22.95

🍷🍷Pasta Rubaiyat

Shrimp / scallops / snow crab / fresh basil / linguini / house alfredo 21.95

Split plate charge 6.95

This includes your choice of soup or salad.

An 18 percent gratuity is added to parties of 8 or more to ensure quality service.

*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.

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

All Seasons Harvest, WW Homestead Dairy, Cedar Ridge Farm, Country View Dairy, Fifth Season Cooperative, Toppling Goliath Brewing, Pulpit Rock Brewing, Rock Cedar Ranch, Lynch Pork, Impact Coffee Roasters, Iowa Food Hub, Westby Dairy, Swiss Valley Farms, Spring Grove Soda, Windy Rock Shrimp, CC Greens, Johnson Orchards