

*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 or exclusions
for reasons other than a food allergy.*

Starters

Shrimp Wraps

Roasted garlic aioli 11.95

☞① Hummus of the Day

Your server will provide details / fresh veggies / blue corn tortilla chips 9.95

☞① Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds
Genoa salami / prosciutto ham / sweet gherkin pickle 19.95

☞ Drunken Mussels

Onion / tomato / kale / white wine, garlic, saffron broth / crostini 12.95

Milwaukee Pretzel Company Bavarian Pretzel

Dijon hollandaise sauce 10.95

Duck Bruschetta

Roasted tomatoes / green & red onion / blueberry goat cheese /
rosemary / balsamic drizzle 12.95

Soup + Salad

☞① Soup & Salad

A bowl of our soup of the moment and your choice of our
organic mixed green salad, kale Caesar or lettuce wedge 10.95

☞① Large House Salad or Large Kale Caesar Salad

With: Blackened Red Shrimp, Honey Garlic Norwegian Salmon,
Blackened Ahi Tuna, or Crispy Fried Chicken 16.95

*Here with a loaf of bread beneath the bough,
A flask of wine, a book of verse and thou
Beside me in the wilderness-
And wilderness is paradise enow.
From the Rubaiyat of Omar Khayyam*

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*

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

① Signifies an item that can be made vegetarian.

*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.

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 your choice of: organic mixed green salad, kale Caesar, lettuce wedge or soup of the moment & a loaf of warm sourdough bread

🍷🍷 Pasta Rubaiyat

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

🍷*Grilled Filet Mignon

Nordic Creamery maple, brown sugar, lingonberry butter / smashed potatoes / bacon seared brussels sprouts 29.95

*Blackened Ahi Tuna & Waffle

Organic mixed greens / local sunny side egg / jalapeno ranch / fries 20.95

🍷Grilled *Beeler's* Tomahawk Pork Chop

Bacon / caramelized onions / kale / blueberry Dijon demi- glaze / espresso sea salt / candied pecans / smashed potatoes 24.95

🍷🍷 Flatbread Pizza of the Day

Gluten-free roasted cauliflower crust / your server will provide details 16.95

Chicken Cordon Bleu

Dijon hollandaise / Minnesota wild rice / green beans 21.95

Maple Leaf Farms Duck Pot Pie

Seasonal vegetables / dill & tarragon cream sauce / puff pastry 22.95

🍷Jumbo Garlic Shrimp & Scallops

Asparagus / oven roasted tomatoes / red onion / artichoke hearts / riced cauliflower / champagne garlic butter 24.95

🍷Honey Garlic Norwegian Salmon

Bell peppers & onions / sun-dried tomatoes / Iowa made gnocchi / basil pesto / toasted almonds 23.95

Veal Parmesan

House made vodka, tomato & roasted red pepper sauce / spinach ravioli 21.95

🍷🍷*Roasted Vegetable Ramen Bowl

Garbanzo beans / red onion / roasted tomatoes / asparagus / broccoli / mushrooms / local sunny side egg / savory broth 20.95

🍷*Local *Rock Cedar Ranch* 1/2 lb. Grass Fed Burger

Local Polashek peppered bacon / caramelized onions / muenster cheese / bistro sauce / herbed focaccia / fries 18.95

Split plate charge \$7.95

This includes your choice of soup or salad.

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

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