

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. Thank you.

Starters

🍷📍 "Smoked" Spinach, Artichoke & Sun-dried Tomato Dip

Minnesota wild rice & cranberry toast 9.95

🍷📍 Iowa Pork Belly

Toasted sesame glaze / kale confetti 9.95

🍷📍📍 Hummus of the Day

Your server will provide details / blue corn tortilla chips 8.95

Shrimp Wraps

Parmesan peppercorn sauce 10.95

Maple Leaf Farms Duck Spring Rolls

Orange sesame ginger sauce 10.95

🍷📍📍 Housemade Chips

Trio of dipping sauces - blue cheese / Carolina BBQ / Sriracha ketchup 9.95

Soup + Salad

🍷📍 Soup

cup 2.95 / bowl 4.95

🍷📍📍 Soup & Salad 9.95

🍷📍📍 Large House Salad or Large Kale Caesar Salad 8.95

Large salad w/ shrimp, salmon, crab cake, or chicken 12.95

🍷📍📍* Greek Ahi Tuna Salad

Baby organic spinach / artichoke heart / grape tomato / kalamata olive / onion / English cucumber / asiago cheese crisp / Greek feta dressing 14.95

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 13.95

🍷📍* Local Rock Cedar Ranch Burger

Lynch bacon / fried green tomato / Swiss cheese / parmesan peppercorn dressing / fries 15.95

🍷📍 Smoked Iowa Beef Brisket Melt

Horseradish chive cheddar / Dijon mustard / tomato / spinach / caramelized onion / Minnesota wild rice & cranberry bread / fries 14.95

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."

- From the Rubaiyat of Omar Khayyam

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

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

🌱🍷 Pasta Rubaiyat

Our signature dish / shrimp / scallops / snow crab / fresh basil / house made alfredo w/ local heavy cream 20.95

🌱 Grilled Iowa Organic Pork Porterhouse

Mushroom / sun-dried tomato / peppercorn marsala wine demi-glaze / smashed potatoes 21.95

🌱 Pan Seared Grouper

Vegetable & kale orzo / green tomato pico de gallo / pomegranate balsamic glaze 21.95

Maryland Lump Blue Crab Cakes

Edamame succotash / spinach / bacon aioli 22.95

🌱 Roasted Italian Chicken

Whole wheat spaghetti / mushroom / tomato / crispy kale / Italian cream sauce 19.95

🌱 Blackened Norwegian Salmon

Roasted cauliflower / sweet corn / red pepper / farro / citrus dill aioli 21.95

🌱*Grilled New York Strip Steak

Blue cheese & chive butter / bacon seared Brussels sprouts / smashed potatoes 23.95

🌱 Half Cornish Game Hen

Lingonberry bourbon demi-glaze / goat cheese / bacon seared Brussels sprouts / smashed potatoes 20.95

Chianti Braised Beef Ravioli w/ Local Vegetables

Butternut squash / onion / beet / carrot / Yukon potato / roasted red pepper cream 19.95

🌱🍷 Crab & Local Bacon Mac 'N Cheese

Snow crab / Lynch bacon / spinach / onion / tomato / smoked gouda & fontina cheese / gluten free penne 20.95

Split plate charge 6.95

This includes your choice of soup or salad.

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

🍷 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.

**We are proud to partner with local farmers and artisans whose efforts help inspire our vision:
WW Homestead Dairy, Hansen's 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, Beeler's Pork**