

Rubaiyat Carryout Menu

Carryout available Wednesday – Saturday

******Carryout orders must be placed by 5pm as we coordinate them along with dine-in reservations ******

Call 563-382-9463 to place your order.

Thank you for your support of our locally owned small business!

Starters:

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:

  Large House or Large Caesar \$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

Entrees:

All entrees are served with a loaf of warm bread & your choice of a salad or soup:

- Local River Root Farm organic mixed green salad w/ our vinaigrette of the day
- Caesar w/ Prairie Breeze aged white cheddar, cornbread crouton, house made Caesar
- Lettuce wedge w/ bacon, tomato, local egg, house made blue cheese dressing
 - Soup – your server will provide details

*Certified Angus Beef Filet Mignon

Garlic herb butter, smashed potatoes, bacon & maple brussels sprouts 39.95

Swedish Meatballs

Smashed potatoes, green beans, lingonberry jam 23.95

Pasta Rubaiyat

Shrimp, scallop, blue crab, fresh basil, linguini, house made alfredo 25.95

Grilled Beeler's Pork Porterhouse

Fresh fruit salsa, honey bourbon bbq, asparagus, smashed potatoes 28.95

Norwegian "Bruschetta" Salmon

Tomato, red onion, parmesan, balsamic drizzle, basil citrus rub, asparagus, Minnesota wild rice 25.95

Rustic Flatbread Pizza

Your server will provide details 19.95

(GF cauliflower thin crust available upon request)

*Blackened Ahi Tuna & Waffle

Local sunny side egg, local micro greens, cucumber wasabi drizzle, fries 24.95

* $\frac{1}{2}$ 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 20.95

Summer Picnic Mac & Cheese

Smoked beef brisket burnt ends, pickle, roasted sweet corn, vidalia onion, tomato, gouda & fontina, cornbread crumble, bbq 26.95

Grilled Free-Range Greek Chicken

Red onion, sun-dried tomato, artichoke heart, spinach, feta, garlic white wine olive oil,
Minnesota wild rice 25.95

Roasted Vegetables w/ Cilantro Pesto


Seasonal vegetables, cotija cheese, Minnesota wild rice 21.95

Weekly Features:

Wednesday – Half Price Wine Night

Thursday –  Espresso Chili Rubbed Smoked Beef Brisket Burnt Ends

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

Friday –  1 ½ lbs. Snow Crab Legs

Minnesota wild rice, asparagus, lemon, drawn butter 39.95

Saturday –  *Slow Roasted Prime Rib

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

Cinnamon Rolls: 5.95 each

Available for pickup Friday and Saturday

(24 hour advanced notice required for proofing and baking)

Kids Menu (10 and under please):

House made Cheese or Pepperoni Pizza 13.95

Chicken tenders & fries 11.95

Mini corn dogs & fries 10.95


Hamburger & fries 12.95 or Cheeseburger & fries 13.95

Kraft Macaroni & Cheese 7.95

Noodles with Marinara or Alfredo 7.95

add veggies 9.95 / add chicken or shrimp 12.95

Split plate charge \$7.95 - includes soup or salad

 Signifies menu item that is or can be made gluten free

(Add 2.00 for GF pizza crust, bun or pasta)

 Signifies menu 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.

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.

Dessert Options: 7.95

Cheesecake: Original, Black Raspberry, Ultimate Red Velvet

Other:

Brown Butter Cake w/ Strawberry Rhubarb Compote, Chocolate Peanut Butter Explosion Torte,
Lemon Berry Mascarpone Cake, Salted Caramel Chocolate Lava Cake w/local ice cream (gf)

Our Story:

The original space housed everything from a mail order dry goods store to a ladies' ready-to-wear boutique, 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. 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 and brick walls were exposed.

Now, at Rubaiyat, we hope that you sit back and enjoy the history and work of art that we have created here in Decorah.