

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.

Masks must be worn anytime you leave the table. Thank you.

Starters:

Fried Canadian Lake Perch Filets

Basil aioli / lemon 11.95

🍷🍷 Applewood Smoked Bone-in Chicken Wings (12)

Trio of dipping sauces: buffalo, honey bourbon BBQ, parmesan garlic 13.95

🍷🍷 Triple Creme Brie

Raspberry & green chile compote / cumin toasted naan bread / black volcanic sea salt 12.95

Maple Leaf Farms Duck Bacon & Sweet Corn Wontons

Smoked peach vinaigrette dipping sauce 12.95

Soup + Salad:

🍷🍷 Large House Salad or Large Caesar Salad With:

Blackened Jumbo Gulf Shrimp, Blackened Ahi Tuna, Blackened all-natural Chicken breast or Honey Garlic Norwegian Salmon 16.95

Entrees:

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

- **organic mixed green salad w/ grape tomato, asiago cheese crisps, cucumber, watermelon radish, lingonberry champagne vinaigrette**
- **romaine Caesar w/ Hook's 2yr aged sharp cheddar**
- **lettuce wedge w/ applewood smoked blue cheese dressing**
- **soup – Thai chicken & rice (gf)**

🍷🍷 Pasta Rubaiyat

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

🍷🍷 *Grilled USDA Prime Flat Iron Steak & Lobster

Roasted shallot & green onion beurre blanc / lobster claw meat / smashed potatoes / roasted green top carrots 29.95

Chicken Parmesan

House made roasted tomato & pepper sauce / tortellini 21.95

Swedish Meatballs

Lingonberry jam / smashed potatoes / green beans 20.95

🍷🍷 Crab & Bacon Mac and Cheese

Asparagus, roasted red pepper, caramelized onion, gouda & fontina cheese 23.95

🍷🍷 Beeler's Grilled Pork Porterhouse

Roasted mushrooms / brandy caper demi glaze / smashed potatoes / bacon seared Brussels sprouts 26.95

1/2 Cornish Game Hen

Lingonberry orange glaze / roasted shallots / Minnesota wild rice / snap peas 23.95

Prosciutto Wrapped Norwegian Salmon

Shishito peppers / roasted red & yellow tomatoes /
truffle & three cheese pasta purse / Atlantic lobster bisque 24.95

*Blackened Ahi Tuna Steak

Roasted pineapple, peppers & onions / Minnesota wild rice / balsamic reduction / snap peas 23.95


V Pizza of the Day


Baby shrimp / bacon / fire roasted peppers, onions & sweet corn / honey bourbon bbq / rustic crust 16.95
(gluten free cauliflower thin crust available upon request)

*1/2 lb. Charbroiled Angus Steak Burger w/ Polashek Bacon

Local Polashek peppered bacon / fire roasted peppers & onions / muenster /
honey bourbon BBQ sauce / tomato & herb focaccia / fries 18.95

Split plate charge \$7.95 - 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 bun or pasta)

 Signifies an item that can be made vegetarian.

Dessert Options: 5.95

Cheesecakes: Cookie Crazy(Oreo), Chocolate Candy Cane, Salted Caramel (gf)

Other: Chocolate Overload, Walnut Carrot Cake, Salted Caramel Chocolate Lava Cake (gf), Bourbon Pecan Pie

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-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.

**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.*

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