

*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

Pumpkin honey mustard dipping sauce 11.95

☺🍷 Hummus of the Day

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

☺🍷 Artisan Meat & Cheese Board

Five unique cheeses / charcoal crackers / Marcona almonds
Genoa salami / prosciutto ham / beets / sweet gherkin pickle 18.95

☺ Gluten Free Boneless Wings

Trio of sauces: house made bleu cheese, bourbon sriracha, garlic parmesan 11.95

☺ Sweet Potato Tots

Bacon / applewood smoked bleu cheese / mango habanero apple butter 10.95

☺🍷 Spinach, Artichoke & Roasted Red Pepper Dip

Toasted naan bread 9.95

Soup + Salad

☺🍷 Soup & Salad

A bowl of our soup of the moment and your choice of our
local organic green salad, kale Caesar or lettuce wedge 9.95

☺🍷 Large House Salad or Large Kale Caesar Salad

With: Buttermilk Fried Shrimp, Honey Garlic Norwegian Salmon,
Blackened Ahi Tuna, or Smokehouse Maple Chicken 15.95

☺🍷 Harvest Salad

Local River Root organic mixed greens / dried cranberries / beets /
fire roasted apples / candied pecans / applewood smoked bleu cheese /
apple cider vinaigrette

With: Buttermilk Fried Shrimp, Honey Garlic Norwegian Salmon,
Blackened Ahi Tuna, or Smokehouse Maple Chicken 16.95

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.

🍷 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: local organic 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**

Maple, brown sugar, bacon & cherry butter / smashed potatoes
bacon seared brussels sprouts 28.95

Honey Garlic Rubbed Norwegian Salmon

Brie, mushroom, roasted red pepper & kale bisque /
butternut squash ravioli / toasted pumpkin seeds 23.95

🍷 **Caramel Apple Pork Medallions**

Roasted onion & apple compote / bourbon brown sugar sweet potatoes 23.95

🍷 ***Bacon Wrapped Turkey Filet**

Lingonberry, mascarpone & shallot cream / bacon seared brussels sprouts /
bourbon brown sugar sweet potatoes 21.95

🍷 **🍷 Flatbread Pizza of the Day**

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

🍷 **Mediterranean Swordfish**

Roasted tomato / artichoke / kalamata olive / onion / feta cheese /
garlic white wine olive oil / Minnesota wild rice 23.95

🍷 ***Grilled New Zealand Venison Chop** (prepared medium rare)

Southern Comfort dried fruit demi-glaze / Minnesota wild rice
bacon seared brussels sprouts 30.95

***Blackened Ahi Tuna & Waffle**

Sunny side egg / River Root Farm greens / pumpkin honey mustard / fries 20.95

🍷 **Chicken Carbonara**

Prosciutto / peas / mushrooms / sage cream sauce / smashed potatoes 21.95

🍷 **🍷 Autumn Mac and Cheese**

Local Polashek sausage / red onion / celery / dried cranberries /
candied walnuts / orange cream sauce 22.95

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

Local Polashek cinnamon bacon / caramelized onion /
muenster cheese / lingonberry jam / Autumn ciabatta / fries 18.95

🍷 **Seared U-10 Scallops**

Bacon / swiss chard / sundried tomatoes / hubbard squash risotto / balsamic 26.95

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