

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

☉ Shrimp Wraps

Roasted garlic parmesan dipping sauce 10.95

☉ Beef Marrow Bones

Capers / olive oil / fresh parsley / crispy bread 9.95

Maple Leaf Farms Duck Potstickers

Duck bacon / roasted sweet corn / cream cheese / Sriracha bourbon sauce 9.95

☉ ⊕ Hummus

Your server will provide details / blue corn tortilla chips 8.95

☉ ⊕ Caramel Apple Brie

Local roasted garlic / cranberry rosemary crisps 10.95

☉ Gluten-Free Iowa Pork Meatballs

House made bacon infused red pepper & tomato sauce / shaved parmesan 9.95

⊕ Baked Bavarian Pretzel Bites

Toppling Goliath Rover Truck honey mustard 8.95

Soup + Salad

☉ Soup

cup 2.95 / bowl 4.95

☉ ⊕ Soup & Salad 9.95

☉ ⊕ Large House Salad or Large Kale Caesar Salad 9.95

Large salad w/ shrimp, salmon, tuna or chicken 12.95

☉ ⊕ Seared Yellowfin Tuna Salad

Organic greens / medium rare chilled tuna / sun-dried pomegranate seed / English cucumbers / vidalia onion / candied walnut / Granny Smith apple / applewood smoked bleu cheese / white balsamic shallot vinaigrette 15.95

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

Onion bacon jam / New Zealand white sharp cheddar / LTO / fries 16.95

☉ Turkey Melt

Fire roasted Fuji apples / tomato / spinach / horseradish chive cheddar / bistro mayo / Minnesota wild rice and cranberry bread / fries 15.95

- ☉ 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.

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 crabmeat / fresh basil / house made alfredo w/ local cream 20.95

🍷🍴 ***Iowa Pork Belly & Octopus Black Ramen**

Roasted vegetable & pork broth / green onion / shitake / carrot / sunny egg 21.95

🍷🍴 **Beeler's Raspberry Espresso Dusted Iowa Pork Ribeye**

Caramelized onion port wine demi glaze / bacon seared Brussels sprouts / amaretto brown sugar sweet potato mash 22.95

🍷🍴 **Pistachio Encrusted Chicken**

Fire roasted artichokes / spinach / lemon cream sauce / smashed potatoes 19.95

🍷🍴 **🍷🍴 Crab and Bacon Mac and Cheese**

Oven roasted tomato / caramelized onions / kale / gluten free penne 20.95

🍷🍴 ***Buffalo Hills Bison Strip Steak Al Forno**

Fire roasted pepper & onion / whiskey demi-glaze / applewood smoked bleu cheese crumbles /smashed potatoes 23.95

🍷🍴 **Blackened Orange Roughy**

Vanilla bean crème freche / roasted red pepper / kale / riced cauliflower / freekah / toasted pumpkin seed dust 19.95

🍷🍴 ***Iowa Grass Fed Beef Ribeye**

Parmesan peppercorn butter / bacon seared Brussels sprouts / smashed potatoes 24.95

🍷🍴 **Honey Garlic Rubbed Norwegian Salmon**

Butternut squash ravioli / wild mushroom, bacon and brie ragout / crispy kale 22.95

🍷🍴 **Bacon Wrapped Turkey Filet**

Lingonberry mascarpone sauce / bacon seared Brussels sprouts / amaretto brown sugar sweet potato mash 20.95

Stuffed Quail

Panko / fig / sage / celery / carrot / herbed brown butter pan jus / amaretto brown sugar sweet potato mash 23.95

🍷🍴 **Seared Sea Scallops**

Caramelized onions / sun-dried cranberries / toasted pine nuts / Grand Marnier & rosemary cream sauce / freekah 25.95

Split plate charge 6.95

This includes your choice of soup or salad.

*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, 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, Buffalo Hills Bison,

River Root Farm, Beeler's Pork, Swiss Valley Farms, Patchwork Green Farm, Decorah Farmer's Market