

*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

Avocado poblano 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 / stone ground mustard / lingonberry jam
sweet gherkin pickle 18.95

🌱🍷 Watermelon & Mozzarella Skewers

Fresh mozzarella / fresh mint / balsamic drizzle 9.95

Pork Belly Tater Tots

Espresso sea salt / ancho cocoa demi-glaze / white chocolate 11.95

🍷 Build Your Own Bruschetta

Tomato & red onion / basil pesto / shaved parmesan / toasted naan 10.95

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: Blackened Shrimp, Honey Garlic Norwegian Salmon,
Seared Ahi Tuna, or Mojito Lime Chicken 15.95

🌱🍷 Summer Salad

Local organic mixed greens / grilled peaches / blueberries / roasted sweet corn /
candied pecans / goat cheese / pink watermelon cider vinaigrette

With: Blackened Shrimp, Honey Garlic Norwegian Salmon,
Seared Ahi Tuna, or Mojito Lime 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, 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

Pink peppercorn & truffle butter / smashed potatoes
bacon seared brussels sprouts 27.95

🍷🍷 Norwegian Salmon Scampi

Red onion / bell pepper / garlic white wine butter / Iowa made gnocchi 23.95

🍷🍷 Grilled Pork Medallions

Roasted tomatoes / grilled peaches / kale / Carolina BBQ
Minnesota wild rice 23.95

🍷🍷 Potato & Parmesan Dusted Walleye

Vidalia onion, roasted red pepper & caper tartar
Minnesota wild rice / snap peas 22.95

🍷🍷🍷 Flatbread Pizza of the Day

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

🍷🍷 Blackened Mahi Mahi

Honey lime cilantro slaw / River Root Farm micro greens / cusabi drizzle 23.95

🍷🍷 Grilled New Zealand Elk Chop (prepared medium rare)

Blackberry horseradish demi-glaze / smashed potatoes
bacon seared brussels sprouts 29.95

***Blackened Ahi Tuna & Waffle**

Sunny side egg / River Root Farm micro greens / jalapeno ranch drizzle / fries 19.95

🍷🍷 Caprese Chicken

Fresh mozzarella / heirloom tomato / fresh basil / balsamic reduction
snap peas / smashed potatoes 21.95

🍷🍷🍷 Summer Picnic Mac and Cheese

Pork belly / pickle / roasted sweet corn / Vidalia onion
spinach / gouda & fontina / BBQ sauce 22.95

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

Local jalapeno bacon / guacamole / Swiss / River Root Farm micro greens
Hawaiian brioche / fries 18.95

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