



AMES, IA • 515-233-4136

DINNER MENU

FEATURES

ADD HOUSE SALAD \$4.00

*ROASTED SALMON

Barley Pilaf | Spinach | Malt Vinaigrette | Honey | Goat Cheese Balls **\$33.00**

*GRILLED PORK LOIN

New Orleans Shrimp | Creamy Polenta | BBQ Carrots **\$29.00**

POBLANO CRISPY CHICKEN THIGHS

Poblano Cream Sauce | Crispy Smashed Red Potatoes | Ray Olson's Sweet Corn **\$25.00**

SMOKED GOUDA MAC & CHEESE

Smoked Gouda Sauce | Peas | Shallots | Penne Pasta | Herbed Bread Crumbs **25.00**

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP:

Rich & Tangy Sauce | Sliced French Bread **\$15.25**

TRUFFLE FRIES: House-Made French Fries | Truffle Oil

Parmesan Reggiano | Chives Rosemary Aioli **\$13.25**

GRILLED BRIE: Apple Butter | Balsamic Reduction

Toasted Almonds | Toasted Crostini **\$14.25**

HOUSE-MADE POTATO CHIPS:

Served w/ Roasted Red Pepper Dip **\$7.75**

BREAD & BUTTER: Toasted Demi Baguette

Whipped Butter **\$5.00**

SOUP

TODAY'S SOUP Cup: **\$5.00** | Bowl: **\$6.00**

TURKEY CHILI Cup: **\$5.50** | Bowl: **\$6.50**

FRENCH ONION Cup: **\$6.00** | Crock: **\$7.00**

SALADS

HOUSE SALAD: Mixed Greens | Chopped Fresh Herbs

Parmesan Reggiano | House-Made Ciabatta Croutons

ALA CARTE: \$6.00 | ENTRÉE: \$9.00

CLASSIC CAESAR: Romaine Lettuce | Parmesan

Reggiano | House-Made Ciabatta Croutons | Anchovies

House-Made Caesar Dressing | Garlic Bread

ALA CARTE: \$7.50 | ENTRÉE: \$10.50

ADD BLACKENED CHICKEN **\$6.00**

***ADD BLACKENED SALMON** **\$7.00**

***ADD ROASTED TRI TIP:** **\$10.50**

*PRINTER'S SALAD: Spinach | Grilled Salmon | Blue

Cheese Crumbles | Walnuts | Tomatoes | Red Wine

Vinaigrette | Garlic Bread

ALA CARTE: \$14.50 | ENTRÉE: \$17.50

COBB SALAD: Chopped Mixed Greens | Chicken

Turkey | Bacon | Cucumbers | Tomatoes | Onions

Egg | Mixed Cheese | Choice of Dressing | Garlic Bread

ALA CARTE: \$13.25 | ENTRÉE: \$17.00

*STEAK SALAD: Mixed Greens | Slow Roasted &

Sliced Tri-Tip | Grilled Potatoes | Sautéed Mushrooms

Jardiniere | Blue Cheese Crumbles | Crispy Onion

Rings | Red Wine Vinaigrette | Garlic Bread

ALA CARTE: \$18.00 | ENTRÉE: \$20.95

KIDS MENU

*KIDS MENU ITEMS ARE PRICED FOR AGES 12 AND UNDER
EACH INCLUDE FRIES & MIXED FRUIT*

HAMBURGER **\$5.50**

CHEESEBURGER **\$5.50**

GRILLED CHEESE **\$5.50**

CHICKEN FINGERS **\$5.50**

PASTA/W/BUTTER or MARINARA **\$5.50**

SANDWICHES

*MAUDE'S BURGER: House-Ground Steak | Lettuce

Tomato | Onion | Toasted Sourdough Bun | House-

Made French Fries **CHOICE OF:** Cheddar, Swiss or

Mozzarella Cheese **\$16.00**

ADD BACON **\$2.00**

ADD BLUE CHEESE **\$2.50**

CRISPY CHICKEN: Breaded Chicken | Monterey Jack

Romaine Lettuce | Tomato | Onion | Mayonnaise

Toasted Brioche Bun | House-Made French Fries **\$15.75**

FRENCH DIP: Roast Beef | Au Jus | Toasted Baguette

House-Made French Fries **\$16.00**

ADD SWISS CHEESE **\$1.50**

ADD GRILLED ONIONS **\$1.50**

*STEAK SANDWICH: Slow Roasted & Sliced Tri-Tip

Maytag Blue Cheese Coleslaw | Shoestring Potatoes

Toasted Rye Bread | Pasta Salad **\$19.50**

*CAJUN PRIME RIB: Slow Roasted & Cajun-Spiced

Prime Rib | Chopped Romaine | Mayonnaise | Tomato

Onion | Toasted Hoagie Bun | Red Beans & Rice **\$20.50**

SUB GLUTEN FREE BUN **\$1.75**

SUB GLUTEN FREE PASTA **\$1.75**

PASTAS

BISTRO PASTAS ARE SERVED WITH A SMALL HOUSE SALAD

ADD HOUSE SALAD TO ENTRÉE SIZE FOR \$4.00

TEQUILA CHICKEN FETTUCCINE: Sautéed Chicken

Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy

Cream Sauce | Spinach Fettuccine | Garlic Bread

BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75

BLACKENED CHICKEN ANGEL HAIR: Blackened

Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms

Light Cream Sauce | Parmesan Reggiano | Garlic Bread

BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75

ENTREES

ADD HOUSE SALAD \$4.00

SEAFOOD JAMBALAYA: Shrimp | Mussels | Scallops

Clams | Potatoes | Tomatoes | House-Made Andouille

Sausage | Clam Broth | White Rice **\$31.00**

*SIMPLY GRILLED SALMON: Grilled Salmon | Lemon

Dill Butter | Basmati Rice | Vegetables

BISTRO SIZE: \$19.00 | ENTRÉE SIZE: \$28.25

MAIN STREET CHICKEN: Sautéed Chicken Breast

Garlic | Herbs | Butter | Chicken Stock | Tomatoes

Mushrooms | Scallions | Basmati Rice | Vegetables

BISTRO SIZE: \$19.00 | ENTRÉE SIZE: \$27.75

*SLOW ROASTED & SLICED TRI-TIP: House-Made

French Fries | Vegetables | Maitre d' Butter

(Limited Availability)

BISTRO SIZE: \$22.50 | ENTRÉE SIZE: \$34.00

*MAUDE'S SLOW ROASTED PRIME RIB: 10 oz Prime

Rib | Au Jus | Mashed Red Potatoes | Vegetables

(Limited Availability) **\$47.95**

*CHILI CURED CENTER CUT FILET: 8 oz Dry-Rubbed

Filet | Portobello Demi-Glace | Crispy Onion Rings

Mashed Red Potatoes | Vegetables **\$59.00**

** Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.*

FRESH • LOCAL • EVERY DAY



Wednesday Night **FEATURES • JANUARY**

January 4th

HAM REUBEN

SLICED HAM | SAUERKRAUT | SWISS CHEESE
1000 ISLAND | TOASTED RYE | POTATO SALAD **\$12**

January 11th

CHIPOTLE SHRIMP TACOS

CABBAGE SLAW | CILANTRO LIME CREMA
BLACK BEAN SPREAD | BLUE CORN TORTILLAS | ELOTE **\$14**

January 18th

BRAISED CHICKEN PIRI PIRI

CRISPY CUMIN SMASHED POTATOES
CILANTRO YOGURT PURÉE **\$14**

January 25th

SALMON BAO BUNS

WASABI BRUSSELS SPROUT SLAW | HOISIN GLAZE
KIMCHI SAFFRON YELLOW RICE **\$12**



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LUNCH MENU

FEATURES

CHORIZO & POTATO QUICHE

House-Made Chorizo | Potatoes | Monterey Jack Cheese
House Salad | Fresh Fruit **\$15.50**

OMELET

Three Eggs | Slow Roasted Tri-Tip | Mushrooms | Swiss Cheese
O'Brien Potatoes | Fresh Fruit **\$15.50**

*ROASTED SALMON

Barley Pilaf | Spinach | Malt Vinaigrette | Honey | Goat Cheese Balls **\$18.50**

SMOKED GOUDA MAC & CHEESE

Smoked Gouda Sauce | Peas | Shallots | Penne Pasta | Herbed Bread Crumbs **\$16.50**

SALADS

HOUSE SALAD: Mixed Greens | Chopped Fresh Herbs
Parmesan Reggiano | House-Made Ciabatta Croutons
ALA CARTE: \$6.00 | ENTRÉE: \$9.00

CLASSIC CAESAR: Romaine Lettuce | Parmesan
Reggiano | House-Made Ciabatta Croutons | Anchovies
House-Made Caesar Dressing | Garlic Bread
ALA CARTE: \$7.50 | ENTRÉE: \$10.50

ADD BLACKENED CHICKEN.....\$6.00
***ADD BLACKENED SALMON.....\$7.00**
***ADD ROASTED TRI TIP:.....\$10.50**

***PRINTER'S SALAD:** Spinach | Grilled Salmon | Blue
Cheese Crumbles | Walnuts | Tomatoes | Red Wine
Vinaigrette | Garlic Bread
ALA CARTE: \$14.50 | ENTRÉE: \$17.50

COBB SALAD: Chopped Mixed Greens | Chicken
Turkey | Bacon | Cucumbers | Tomatoes | Onions
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread
ALA CARTE: \$13.25 | ENTRÉE: \$17.00

***STEAK SALAD:** Mixed Greens | Slow Roasted &
Sliced Tri-Tip | Grilled Potatoes | Sautéed Mushrooms
Jardiniere | Blue Cheese Crumbles | Crispy Onion
Rings | Red Wine Vinaigrette | Garlic Bread
ALA CARTE: \$18.00 | ENTRÉE: \$20.95

SOUP

TODAY'S SOUP..... Cup: \$5.00 | Bowl: \$6.00
TURKEY CHILI..... Cup: \$5.50 | Bowl: \$6.50
FRENCH ONION..... Cup: \$6.00 | Crock: \$7.00

KIDS MENU

*KIDS MENU ITEMS ARE PRICED FOR AGES 12 AND UNDER
EACH INCLUDE FRIES & MIXED FRUIT*

HAMBURGER.....\$5.50
CHEESEBURGER.....\$5.50
GRILLED CHEESE.....\$5.50
CHICKEN FINGERS.....\$5.50
PASTAW/BUTTER or MARINARA.....\$5.50

** Thoroughly cooking foods of animal origin such as beef, eggs,
fish, lamb, pork, poultry or shellfish reduces the risk of food borne
illness. Individuals with certain health conditions may be at higher
risk if these foods are consumed raw or under cooked. Consult your
physician or public health official for further information.*

SANDWICHES

1/2 SANDWICH, SOUP & SALAD:

Roasted Red Pepper & Goat Cheese Grilled Cheese
Basil Pesto | Toasted Sourdough
INCLUDES: House Salad & Cup of Today's Soup \$15.25

***MAUDE'S BURGER:** House-Ground Steak | Lettuce
Tomato | Onion | Toasted Sourdough Bun | House-
Made French Fries **CHOICE OF: Cheddar, Swiss or
Mozzarella Cheese \$16.00**

ADD BACON.....\$2.00
ADD BLUE CHEESE.....\$2.50

CRISPY CHICKEN: Breaded Chicken | Monterey Jack
Romaine Lettuce | Tomato | Onion | Mayonnaise
Toasted Brioche Bun | House-Made French Fries **\$15.75**

LOVE AT FIRST BITE: Roast Beef | Turkey
Bacon | Lettuce | Tomato | Onion | Mayonnaise
Toasted Sourdough | Pasta Salad **\$15.50**

FRENCH DIP: Roast Beef | Au Jus | Toasted Baguette
House-Made French Fries **\$16.00**

ADD SWISS CHEESE.....\$1.50
ADD GRILLED ONIONS.....\$1.50

***STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip
Maytag Blue Cheese Coleslaw | Shoestring Potatoes
Toasted Rye Bread | Pasta Salad **\$19.50**

***CAJUN PRIME RIB:** Slow Roasted & Cajun-Spiced
Prime Rib | Chopped Romaine | Mayonnaise | Tomato
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$20.50**

SUB GLUTEN FREE BUN.....\$1.75
SUB GLUTEN FREE PASTA.....\$1.75

BISTRO PASTAS & ENTREES

TEQUILA CHICKEN FETTUCCINE: Sautéed Chicken
Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy
Cream Sauce | Spinach Fettuccine | House Salad
Garlic Bread **\$18.00**

BLACKENED CHICKEN ANGEL HAIR: Blackened
Grilled Chicken | Tomatoes | Onions | Mushrooms
Garlic | Parmesan Reggiano | Light Cream Sauce
House Salad | Garlic Bread **\$18.00**

***SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon
Dill Butter | Basmati Rice | Vegetables **\$19.00**

MAIN ST. CHICKEN: Sautéed Chicken Breast | Garlic
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms
Scallions | Basmati Rice | Vegetables **\$19.00**

FRESH • LOCAL • EVERY DAY



Family Style Meals

• AVAILABLE FOR TAKEOUT ONLY •

WHETHER ITS DINNER FOR FAMILY & FRIENDS OR FEEDING THE WHOLE OFFICE, PICK UP YOUR FAVORITES FAMILY STYLE!

• ALL FAMILY STYLE MEAL ORDERS MUST BE PLACED AT LEAST **24HRS** IN ADVANCE •

PRICES REFLECT 4 PORTIONS + FAMILY STYLE HOUSE SALAD | AVAILABLE TO ORDER IN GREATER QUANTITIES

Pastas

BLACKENED CHICKEN ANGEL HAIR • \$110

BLACKENED CHICKEN | LIGHT CREAM SAUCE | MUSHROOMS | ONIONS | TOMATOES
ANGEL HAIR NOODLES | PARMESAN REGIANNIO

TEQUILA CHICKEN FETTUCINI • \$110

SAUTÉED CHICKEN | TEQUILA-SOY CREAM SAUCE | TRI-PEPPERS | ONIONS
SPINACH FETTUCINI NOODLES | CILANTRO

Entrées

MAIN ST. CHICKEN • \$115

SAUTÉED CHICKEN BREAST | TOMATOES | MUSHROOMS | SCALLIONS
GARLIC | HERBS | BUTTER | CHICKEN STOCK | BASMATI RICE | MIXED VEGETABLES

SIMPLY GRILLED SALMON • \$120

LEMON DILL BUTTER | BASMATI RICE | MIXED VEGETABLES

SLOW ROASTED & SLICED TRI-TIP • \$140

(4) 6 OZ PORTIONS SLICED TRI-TIP | M'AITRE D'BUTTER | MASHED POTATOES | MIXED VEGETABLES

MAUDE'S SLOW ROASTED PRIME RIB • \$175

(4) 8 OZ PORTIONS PRIME RIB | CREAMY HORSERADISH | AU JUS | MASHED POTATOES | MIXED VEGETABLES
(AVAILABLE BLACKENED)

• DON'T FORGET DESSERT! •

Maude's Peanut Butter Pie • \$50

WHOLE PIE (8 GENEROUS SLICES) | FRESH WHIPPED CREAM | CHOCOLATE | CARAMEL

AUNT MAUDE'S

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BEVERAGES

Coffee.....	\$2.50
Milk.....	\$2.00
Coke, Diet Coke, Sprite.....	\$2.00
Roy Rogers.....	\$2.25
Shirley Temple.....	\$2.25
Millstream Root Beer.....	\$3.50
Juice.....	\$2.00
Fresh-Squeezed Lemonade.....	\$3.00
Fresh-Squeezed Strawberry Lemonade.....	\$3.50
Tropical Iced Tea.....	\$2.50
Hot Tea.....	\$2.50
San Pellegrino.....	\$3.50
Ginger Beer.....	\$3.00
Arnold Palmer.....	\$2.75

BEER

▪ WE DO NOT ACCEPT VERTICAL IDs ▪

ON TAP

CONFLUENCE CAPITAL GOLD LAGER

10 oz. Draw.....	\$5.00
16 oz. Pint.....	\$7.00

TWO ROTATING CRAFT TAPS

(ASK YOUR SERVER!)

MICROBREWS & IMPORT BOTTLES

Backpocket Slingshot Dunkel.....	\$6.00
Deschutes Fresh Squeezed IPA.....	\$6.00
Dogfish Head 90 Minute IPA.....	\$8.50
Exile Ruthie Lager.....	\$6.00
Guinness	\$6.50
Jefferson County Cider.....	\$8.00
Keg Creek Más Mexican Lager.....	\$6.00
Keg Creek Moongold Apricot Wheat.....	\$6.00

DOMESTIC BEER

Bud Light.....	\$5.00
Coors Light.....	\$5.00
Miller Light.....	\$5.00
Michelob Ultra.....	\$5.50

DESSERTS

TRIPLE CHOCOLATE COOKIE	\$1.75
DARK CHOCOLATE DROP	\$3.00
Served w/ Tart Cherry Sauce	
VANILLA BEAN CREME BRULEE	\$6.00
CLASSIC CHOCOLATE MOUSSE	\$6.00
Topped w/ Fresh Whipped Cream	
MAUDE'S PEANUT BUTTER PIE	\$6.25
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce	
CHOCOLATE TOFFEE BREAD PUDDING	\$6.75
Topped w/ Fresh Whipped Cream, Chocolate Toffee & Myers Rum Caramel Sauce	

CLASSIC ICE CREAM DRINKS \$10.50

(MADE BY HAND FROM OUR BAR!)

MUST BE 21 OR OLDER TO ORDER

GRASSHOPPER
PINK SQUIRREL
BRANDY ALEXANDER
GOLDEN CADILLAC
MUDSLIDE
CHOCOLATE MONKEY

WINE BY THE GLASS

▪ WE DO NOT ACCEPT VERTICAL IDs ▪

HOUSE WHITE / RED

Honoro Vera , Blanco, <i>Rueda, Spain</i>	\$6.50
Honoro Vera , Monastrell, <i>Jumilla, Spain</i>	\$6.50

ROSÉ/SPARKLING

Angeline , Rosé of Pinot Noir, <i>CA</i>	\$8.00
Castello del Poggio , Moscato d'Asti, <i>Italy</i>	\$8.00
Casteller , Cava, Brut, <i>Spain</i>	\$12.00
Scarpetta , Prosecco, <i>Italy</i>	\$10.00

WHITE

Dr. Konstantin Frank , Riesling, <i>Finger Lakes, NY</i>	\$10.00
Whitehaven , Sauvignon Blanc, <i>New Zealand</i>	\$11.00
Maso Canali , Pinot Grigio, <i>Italy</i>	\$11.00
Novellum , Chardonnay, <i>France</i>	\$12.00
Lola Wines , Chardonnay, <i>Sonoma Coast, CA</i>	\$13.00

RED

Lapis Luna , Zinfandel, <i>North Coast, CA</i>	\$8.00
Cannonball , Merlot, <i>Napa, CA</i>	\$10.00
Marietta Old Vine , Red Blend, <i>CA</i>	\$10.00
Folly of the Beast , Pinot Noir, <i>Central Coast, CA</i>	\$11.00
Proverb , Cabernet, <i>CA</i>	\$8.00
Ultraviolet , Cabernet, <i>Sonoma Coast, CA</i>	\$12.00

UP & ON THE ROCKS

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LOCAL LEMON MULE	\$10.00
Lemoncello 50010, Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Mint, Ginger Beer	

MAUDE'S MAIN STREETCAR	\$10.00
Bourbon, Fresh Lemon Juice, Agave, Soda	

SOUR CHERRY DAIQUIRI	\$10.00
Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade	

MIDNIGHT TRAIN	\$10.00
Whiskey, Fresh-Squeezed Lemonade, Fresh Mint, Ginger Beer • <i>Maude's Ode to Gladys</i> .	

MAUDE'S OLD FASHIONED	\$12.00
Cedar Ridge Bourbon, Orange & Bordeaux Cherry Muddled w/ Simple Syrup & Bitters	

ZERO-PROOF DRINKS

PINEAPPLE MULE	\$6.50
Fresh Lemon Juice, Brown Sugar Simple Syrup, Pineapple Juice, Ginger Beer	

BERRY LIMEADE	\$6.50
Muddled Lime & Cherry, Brown Sugar Simple Syrup, Strawberry Purée, Cranberry Juice, Soda Water	

Kaliber Lager (Non-Alcoholic).....	\$5.00
Heineken 0.0 Lager (Non-Alcoholic).....	\$5.00

The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's. Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

FRESH • LOCAL • EVERY DAY