



# *Wednesday Night* **FEATURES • JANUARY**

*January 4<sup>th</sup>*

## **HAM REUBEN**

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

*January 11<sup>th</sup>*

## **CHIPOTLE SHRIMP TACOS**

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

*January 18<sup>th</sup>*

## **BRAISED CHICKEN PIRI PIRI**

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

*January 25<sup>th</sup>*

## **SALMON BAO BUNS**

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



AMES, IA • 515-233-4136

## 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**

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## 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



# 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

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

### DOMESTIC BEER

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

## DESSERTS

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

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

### ROSÉ/SPARKLING

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

### WHITE

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

### RED

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

## UP & ON THE ROCKS

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<b>LOCAL LEMON MULE</b> .....	\$10.00
Lemoncello 50010, Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Mint, Ginger Beer	

<b>MAUDE'S MAIN STREETCAR</b> .....	\$10.00
Bourbon, Fresh Lemon Juice, Agave, Soda	

<b>SOUR CHERRY DAIQUIRI</b> .....	\$10.00
Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade	

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

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

## ZERO-PROOF DRINKS

<b>PINEAPPLE MULE</b> .....	\$6.50
Fresh Lemon Juice, Brown Sugar Simple Syrup, Pineapple Juice, Ginger Beer	

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

<b>Kaliber</b> Lager (Non-Alcoholic).....	\$5.00
<b>Heineken 0.0</b> 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.*

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