



AMES, IA • 515-233-4136

LUNCH MENU

FEATURES

QUICHE LORRAINE

Caramelized Onions | Bacon | Swiss Cheese
House Salad | Fresh Fruit **\$15.50**

OMELET

Three Eggs | Ratatouille | Parmesan Reggiano | Balsamic Reduction
O'Brien Potatoes | Fresh Fruit **\$15.50**

*HOISIN GLAZED SALMON

Grilled Salmon | Ginger Soy Glazed Carrots | Kimchi Rice
Sesame Vinaigrette | Pickled Ginger **\$18.50**

EGGPLANT RATATOUILLE

Grilled Eggplant | Stewed Vegetables | Red Pepper Coulis
Parmesan Reggiano | Balsamic Reduction **\$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: Egg Salad | Truffle
Aioli | Lettuce | Tomato | Onion | Whole Wheat
Bread **\$15.25**

INCLUDES: House Salad & Cup of Today's Soup

***MAUDE'S BURGER:** House-Ground Steak | Lettuce
Tomato | Onion | Toasted Sourdough Bun
House-Made French Fries **\$16.00**

INCLUDES CHOICE OF: Cheddar, Swiss or Mozzarella
Cheese

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**

*HOISIN GLAZED SALMON

Grilled Salmon | Ginger Soy Glazed Carrots | Kimchi Rice
Sesame Vinaigrette | Pickled Ginger **\$33.00**

*BRAISED PORK SHOULDER

Slow Roasted Pork Shoulder | Crispy Brussels Sprouts | Bacon
Roasted Fingerling Potatoes | Orange Fennel Jus **\$25.00**

CRISPY CHICKEN THIGHS

White Cheddar Mashed Potatoes | Broccolini
House-Made Andouille Sausage Gravy **\$25.00**

EGGPLANT RATATOUILLE

Grilled Eggplant | Stewed Vegetables | Red Pepper Coulis
Parmesan Reggiano | Balsamic Reduction **\$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**

PORK SPRING ROLLS : (2) Crispy Spring Rolls
Cilantro Soy Dipping Sauce **\$12.00**

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

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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**

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

***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**

***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**

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AUNT MAUDE'S

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Wednesday Night FEATURES • MAY

May 3rd

BREADED PORK TENDERLOIN

DIJON MAYO | LETTUCE | TOMATO | ONION | PICKLES
BRIOCHE BUN | RAY OLSON'S SAGE SWEET CORN **\$15**

May 10th

PATIO BURGER

(2) GROUND BEEF PATTIES | AMERICAN CHEESE
LETTUCE | TOMATO | ONION | GARLIC AIOLI
BRIOCHE BUN | HOUSE-MADE POTATO CHIPS **\$13**

May 17th

MAUDE'S MEATLOAF

BEEF GRAVY | MASHED RED POTATOES | GREEN BEANS **\$15**

May 24th

CHICKEN CRÊPES

MONTEREY JACK MORNAY SAUCE | ARUGULA
ASPARAGUS | BALSAMIC REDUCTION **\$15**

May 31st

PATIO BURGER

(2) GROUND BEEF PATTIES | AMERICAN CHEESE
LETTUCE | TOMATO | ONION | GARLIC AIOLI
BRIOCHE BUN | HOUSE-MADE POTATO CHIPS **\$13**



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



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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
Boulevard Irish Ale.....	\$6.00
Confluence 13° Czech Dark Lager.....	\$8.00
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

DOMESTIC BEER

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

NON-ALCOHOLIC BEER

Kaliber Lager.....	\$5.00
Heineken 0.0 Lager.....	\$5.00

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

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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>	\$12.00
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>	\$9.00
Cannonball , Merlot, <i>Napa, CA</i>	\$10.00
Folly of the Beast , Pinot Noir, <i>Central Coast, CA</i>	\$11.00
Marietta Old Vine , Red Blend, <i>CA</i>	\$12.00
Proverb , Cabernet, <i>CA</i>	\$8.00
Ultraviolet , Cabernet, <i>Sonoma Coast, CA</i>	\$12.00

UP & ON THE ROCKS

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FUZZY BOURBON LEMONADE..... \$10.00

Jim Beam Bourbon, Lemoncello 50010, Peach Schnapps, Agave, Fresh Mint, Fresh-Squeezed Lemonade

STORMY WEATHER..... \$10.00

Steel Drum Rum, Lapis Luna Zinfandel, Fresh Lime Juice, Agave, Bitters, Ginger Beer

SOUR CHERRY DAIQUIRI..... \$10.00

Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade

LOCAL LEMON MULE..... \$11.00

Lemoncello 50010, Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Mint, Ginger Beer

MAUDE'S MAIN STREETCAR..... \$10.00

Bourbon, Fresh Lemon Juice, Agave, Soda

TIJUANA MULE..... \$10.00

Jose Cuervo Gold, Fresh Lime Juice, Agave, Fresh Mint, Ginger Beer

MAUDE'S MARGARITA..... \$10.00

Jose Cuervo Gold, Gran Gala, Fresh Lime Juice, Simple Syrup

MAUDE'S OLD FASHIONED..... \$13.00

Cedar Ridge Bourbon, Orange & Bordeaux Cherry Muddled w/ Simple Syrup & Bitters

ZERO-PROOF DRINKS

STRAWBERRY COBBLER..... \$6.50

Strawberry Purée, Muddled Orange, Simple Syrup, Fresh Lemon Juice, Soda Water

RASPBERRY RICKEY..... \$6.50

Raspberry Simple Syrup, Fresh Lime Juice, Soda Water

SUNSET SMASH..... \$6.50

Fresh-Squeezed Lemonade, Raspberry Simple Syrup, Pineapple Juice, Fresh Mint

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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