



AMES, IA • 515-233-4136

## DINNER MENU

### FEATURES

#### \*VANILLA BEAN SALMON

Roasted Salmon | Ray Olson Sweet Corn Medley  
Tarragon Oil | Vanilla Bean Compound Butter **\$33.50**

#### \*PROSICUTTO WRAPPED MONKFISH

Roasted Monkfish | Lee's Greens Tomato & Green Bean Salad  
Roasted Red Potatoes | Balsamic Reduction **\$36.00**

#### \*GRILLED SKIRT STEAK

Roasted Potato & Chihuahua Cheese Quesadilla | Red Chili Sauce  
Cilantro Lime Sour Cream | Grilled Green Onions **\$39.00**

#### LEE'S GREENS STUFFED ZUCCHINI BOATS

Chickpea & Quinoa Pilaf | Feta Cheese | Tzatziki Sauce  
Red Pepper Sauce | Creamy Cucumber Salad **\$21.00**

### 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**

**LOCAL TOMATO BRUSCHETTA:** Local Tomatoes  
Garlic | Basil | Parmesan Reggiano | Crostini **\$11.00**

#### HOUSE-MADE POTATO CHIPS:

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

#### BREAD & BUTTER:

Toasted Demi Baguette | Whipped Butter **\$5.50**

### 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

#### ADD SIDE SALAD

HOUSE ..... **\$5.00**

CAESAR ..... **\$6.00**

**HOUSE SALAD:** Mixed Greens | Chopped Fresh Herbs  
Parmesan Reggiano | House-Made Ciabatta Croutons  
**ALA CARTE: \$7.00 | ENTRÉE: \$10.00**

**CLASSIC CAESAR:** Romaine Lettuce | Parmesan  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing | Garlic Bread  
**ALA CARTE: \$8.00 | ENTRÉE: \$11.00**

**ADD BLACKENED CHICKEN** ..... **\$6.00**

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

**\*ADD ROASTED TRI TIP:** ..... **\$12.00**

**\*PRINTER'S SALAD:** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread  
**ALA CARTE: \$15.00 | ENTRÉE: \$18.00**

**COBB SALAD:** Chopped Mixed Greens | Chicken  
Turkey | Bacon | Cucumbers | Tomatoes | Onions  
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread  
**ALA CARTE: \$14.00 | ENTRÉE: \$18.00**

**\*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: \$19.00 | ENTRÉE: \$22.00**

### 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**

**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 **\$17.00**

**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 **\$20.00**

**\*CAJUN PRIME RIB:** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$22.00**

### PASTAS

**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**

### ENTRÉES

**\*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: \$23.00 | ENTRÉE SIZE: \$36.00**

**\*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



AUNT MAUDE'S

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# *Wednesday Night* **FEATURES • SEPTEMBER**

*September 6<sup>th</sup>*

## **AHI TUNA TACOS**

Grilled Ahi Tuna | Pineapple Salsa | Avocado Crema  
Black Bean Spread | Pickled Onions  
(2) Flour Tortillas | Arroz del Norte **\$15**

*September 13<sup>th</sup>*

## **REFFEN'S BUTTER CHICKEN**

Marinated Chicken Thighs | Spiced Tomato Sauce  
Angel Hair Noodles | Pickled Vegetable Medley **\$13**

*September 20<sup>th</sup>*

## **PATIO BURGER**

(2) Ground Beef Patties | American Cheese  
Lettuce | Tomato | Onion | Garlic Aioli  
Brioche Bun | House-Made Potato Chips **\$13**

*September 27<sup>th</sup>*

## **PORK BOLOGNESE LASAGNA**

Braised Pork | Creamy Tomato Sauce & Ricotta  
Carrots | Onions | Celery | Basil Oil  
Garlic Bread **\$15**



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## LUNCH MENU

### FEATURES

#### QUICHE

Baked Potato | Sour Cream | Chives | Mixed Cheese  
House Salad | Fresh Fruit **\$16.00**

#### OMELET

Three Eggs | Ray Olson Sweet Corn | Bacon | Cream Cheese  
O'Brien Potatoes | Fresh Fruit **\$16.00**

#### \*VANILLA BEAN SALMON

Roasted Salmon | Ray Olson Sweet Corn Medley  
Tarragon Oil | Vanilla Bean Compound Butter **\$19.00**

#### STUFFED TOMATO

Chicken Salad | Mixed Greens  
Fresh Mozzarella | Balsamic Vinaigrette **\$15.00**

### SALADS

#### ADD SIDE SALAD

HOUSE ..... **\$5.00**  
CAESAR ..... **\$6.00**

**HOUSE SALAD:** Mixed Greens | Chopped Fresh Herbs  
Parmesan Reggiano | House-Made Ciabatta Croutons  
**ALA CARTE: \$7.00 | ENTRÉE: \$10.00**

**CLASSIC CAESAR:** Romaine Lettuce | Parmesan  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing | Garlic Bread  
**ALA CARTE: \$8.00 | ENTRÉE: \$11.00**

**ADD BLACKENED CHICKEN**..... **\$6.00**  
**\*ADD BLACKENED SALMON**..... **\$7.00**  
**\*ADD ROASTED TRI TIP:**..... **\$12.00**

**\*PRINTER'S SALAD:** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread  
**ALA CARTE: \$15.00 | ENTRÉE: \$18.00**

**COBB SALAD:** Chopped Mixed Greens | Chicken  
Turkey | Bacon | Cucumbers | Tomatoes | Onions  
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread  
**ALA CARTE: \$14.00 | ENTRÉE: \$18.00**

**\*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: \$19.00 | ENTRÉE: \$22.00**

### 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**

### 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**

*\* 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:** Bacon | Lettuce  
Tomato | Mayonnaise | Sourdough Bread **\$15.50**  
**INCLUDES:** House Salad & Cup of Today's Soup

**\*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 **\$16.00**

**FRENCH DIP:** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$17.00**

**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 **\$20.00**

**\*CAJUN PRIME RIB:** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$22.00**

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

### PASTAS & PLATES

**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 • \$54*

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

# AUNT MAUDE'S

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## BEVERAGES

Coffee.....	\$2.50
Whole or Skim Milk • <i>Picket Fence Creamery</i> .....	\$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
Topo Chico Sparkling Mineral Water.....	\$3.50
Ginger Beer.....	\$3.00
Arnold Palmer.....	\$2.75

## HOUSE-MADE DESSERTS

<b>TRIPLE CHOCOLATE COOKIE</b> .....	\$1.75
<b>DARK CHOCOLATE DROP</b> .....	\$3.00
Served w/ Tart Cherry Sauce	
<b>VANILLA BEAN CREME BRÛLÉE</b> .....	\$6.00
<b>CLASSIC CHOCOLATE MOUSSE</b> .....	\$6.00
Topped w/ Fresh Whipped Cream	
<b>MAUDE'S PEANUT BUTTER PIE</b> .....	\$6.75
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce	
<b>LEMON POUND CAKE</b> .....	\$6.75
Topped w/ Macerated Berries & Sour Cream Ice Cream	

## \*CLASSIC ICE CREAM DRINKS • \$12

*HAND-MIXED BEHIND THE BAR!*

**BRANDY ALEXANDER  
CHOCOLATE MONKEY  
GOLDEN CADILLAC  
GRASSHOPPER  
MUDSLIDE  
PINK SQUIRREL**

**\*MUST BE 21 OR OLDER TO ORDER**

*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.*

**ASK ABOUT OUR  
WEDNESDAY NIGHT & WEEKEND FEATURES!**

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