

AUNT MAUDE'S

FRESH • LOCAL • EVERY DAY
AMES, IA • 515-233-4136

Wednesday Night **FEATURES • SEPTEMBER**

September 6th

AHI TUNA TACOS

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

September 13th

REFFEN'S BUTTER CHICKEN

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

September 20th

PATIO BURGER

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

September 27th

PORK BOLOGNESE LASAGNA

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



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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.*

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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**

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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

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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

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