



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



AMES, IA • 515-233-4136

DINNER MENU

FEATURES

*MAPLE BOURBON SALMON

Roasted Salmon | Roasted Carrots | Lee's Greens Butternut Squash Bisque
Lee's Greens Mashed Sweet Potatoes | Maple Bourbon Butter **\$34.00**

ROASTED CHICKEN THIGHS

House-Made Andouille Sausage Stuffing | Green Beans Almondine
Sun-Dried Tomato Goat Cheese Butter | Sun-Dried Tomato Oil **\$26.00**

*PORK TWO WAYS

Braised Pork Belly | Grilled Pork Loin | Brussels Sprouts
Roasted Apples | Malt Vinaigrette | Apple Butter | Braising Jus **\$30.00**

VEGETARIAN CRÊPES

Broccoli | Carrots | Onions | Zucchini | Pesto | Goat Cheese
Cauliflower Purée | Arugula | Charred Tomatoes | Balsamic Reduction **\$26.00**

STARTERS

GRILLED BRIE: Apple Butter | Toasted Almonds
Balsamic Reduction | Crostini **\$14.00**

SUB GLUTEN FREE CRACKERS\$1.50

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**

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**

** 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 **\$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

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

SEAFOOD JAMBALAYA: Scallops | Shrimp | Mussels
Clams | House-Made Andouille Sausage | Tomatoes
Potatoes | Mirepoix | 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: \$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**

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LUNCH MENU

FEATURES

QUICHE

Roasted Tomatoes | Goat Cheese | Basil Pesto
House Salad | Fresh Fruit **\$16.00**

OMELET

Three Eggs | Turkey Chili | Sour Cream | Mixed Cheese
Peppers | Onions | Cilantro | O'Brien Potatoes | Fresh Fruit **\$16.00**

*MAPLE BOURBON SALMON

Roasted Salmon | Roasted Carrots | Lee's Greens Butternut Squash Bisque
Lee's Greens Mashed Sweet Potatoes | Maple Bourbon Butter **\$19.00**

VEGETARIAN CRÊPES

Broccoli | Carrots | Onions | Zucchini | Pesto | Goat Cheese
Cauliflower Purée | Arugula | Charred Tomatoes | Balsamic Reduction **\$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: Egg Salad
Mayonnaise | Romaine Lettuce | Tomato | Onion
Whole Wheat Bread **INCLUDES:** House Salad &
Cup of Today's Soup **\$15.50**

***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

SEAFOOD JAMBALAYA: Scallops | Shrimp | Mussels
Clams | House-Made Andouille Sausage | Tomatoes
Potatoes | Mirepoix | White Rice **\$17.00**

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

Wednesday Night **FEATURES • NOVEMBER**

November 1st

TURKEY BURGER

Arugula | Onion Pepper Relish | Garlic Aioli
Feta Purée | Brioche Bun | House-Made Potato Chips **\$15**

November 8th

CHICKEN PICCATA W/ MUSTARD SPAETZLE

Fried Chicken | Chicken Lemon Sauce | Capers **\$15**

November 15th

PATIO BURGER

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

November 22nd

ITALIAN SAUSAGE LASAGNA

Pesto Ricotta | Marinara | Basil Oil
Parmesan Reggiano | Garlic Bread **\$15**

November 29th

POT ROAST

Carrots | Mashed Red Potatoes | Braising Jus **\$17**



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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	
CHOCOLATE TOFFEE BREAD PUDDING	\$6.75
Topped w/ Fresh Whipped Cream, Chocolate Toffee & Myers Rum Caramel Sauce	

*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**

• WE DO NOT ACCEPT IA VERTICAL IDs •

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.

The Aunt Maude's Kitchen proudly uses a variety of fresh, local ingredients, and our menu changes often to reflect seasonal offerings.

As we do not have a dedicated Gluten Free Facility, we do have Gluten Friendly options and will take all measures for safe preparation.

Additionally, please be aware that our food may contain or come in contact with common allergens such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish or shellfish.

While we take steps to minimize risk and safely handle foods that contain potential allergens, please be advised that cross contamination could occur as factors beyond our reasonable control may alter the formulations of the food we serve.

Our customers are very important to us, and we do our best to accommodate all dietary needs. Please let us know what allergies or dietary restrictions you have ahead of ordering any food items.

FRESH • LOCAL • EVERY DAY