



FRESH • LOCAL • EVERY DAY
DINNER MENU

FEATURES

***ROASTED SALMON**

Braised Orange Fennel | Roasted Rutabaga | Roasted Beets | Arugula
Pickled Radishes | Goat Cheese Coulis | Sunflower Seeds **\$34.25**

Staff Suggested Wine • Whitehaven, Sauvignon Blanc

***RED WINE MARINATED FLAT IRON**

Grilled Flat Iron | Tajin Smashed Crispy Potatoes
Asparagus | Tomatillo Sauce | Chimichurri **\$32.00**

Staff Suggested Wine • Lapis Luna, Red Zinfandel

***CAJUN PORK & SHRIMP**

Grilled Pork Loin | Fried Green Tomatoes | BBQ Shrimp
Goat Cheese Whipped Potatoes | Tomato Oil **\$22.50**

Staff Suggested Wine • Maison Vouvray, Chenin Blanc

ASPARAGUS & SWEET PEA RISOTTO

Parmesan Stock | Arugula | Truffle Oil | Balsamic Reduction | Parmesan Reggiano **\$24.25**

Staff Suggested Wine • OKO, Pinot Grigio

STARTERS

***CORIANDER CRUSTED AHI TUNA** Spicy Noodles
Wasabi Vinaigrette | Soy Vinaigrette **\$15.00**

CRISPY BRUSSELS SPROUTS

Lemon & Black Pepper Dressing | Parmesan Reggiano
Red Pepper Flakes | Bread Crumbs **\$14.00**

NEW ORLEANS STYLE BBQ SHRIMP

Rich & Tangy Sauce | Sliced French Bread **\$15.50**

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 Salad..... **\$5.00**
Classic Caesar Salad..... **\$6.00**

HOUSE SALAD Mixed Greens | Chopped Fresh Herbs
Parmesan Reggiano | House-Made Ciabatta Croutons

ALA CARTE \$7.50 • ENTRÉE \$10.50

CLASSIC CAESAR Romaine Lettuce | Parmesan
Reggiano | House-Made Ciabatta Croutons | Anchovies
House-Made Caesar Dressing | Garlic Bread

ALA CARTE \$8.50 • ENTRÉE \$11.50

Add Blackened Chicken..... **\$6.00**

*Add Blackened Salmon..... **\$7.00**

*Add Slow Roasted Tri-Tip..... **\$12.00**

***NICOISE SALAD** Mixed Greens | Seared Ahi Tuna
Tomatoes | Hard Boiled Egg | Olives | Green Beans
Potatoes | Red Wine Vinaigrette | Garlic Bread

ALA CARTE \$19.00 • ENTRÉE \$22.00

***PRINTER'S SALAD** Spinach | Grilled Salmon | Blue
Cheese Crumbles | Walnuts | Tomatoes | Red Wine
Vinaigrette | Garlic Bread

ALA CARTE \$15.50 • ENTRÉE \$18.50

COBB SALAD Chopped Mixed Greens | Chicken
Turkey | Bacon | Cucumbers | Tomatoes | Onions
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread

ALA CARTE \$14.50 • ENTRÉE \$18.50

***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**
PASTAW/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 **\$16.50**

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 **\$16.00**

FRENCH DIP Roast Beef | Au Jus | Toasted Baguette
House-Made French Fries **\$17.25**

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

***SIMPLY GRILLED SALMON** Grilled Salmon | Lemon
Dill Butter | Basmati Rice | Vegetables
BISTRO SIZE \$19.50 • ENTRÉE SIZE \$28.50

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.*



Wednesday Night **FEATURES • JUNE**

June 5th

SEAFOOD LINGUINE

Shrimp | Baby Clams | Scallops | Lobster Cream Sauce
Linguine | Garlic Bread **\$17**

June 12th

CHICKEN CRÊPES

Spinach & Chicken Filling | Mornay Sauce | Fresh Herbs
Parmesan Reggiano | House Salad **\$15**

June 19th

PATIO BURGER

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

June 26th

PESTO CHICKEN PASTA

Sun-Dried Tomatoes | Goat Cheese Cream Sauce
Angel Hair Pasta | Garlic Bread **\$15**



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LUNCH MENU

FEATURES

QUICHE

Asparagus | Tomatoes | Herbs | Goat Cheese | House Salad | Fresh Fruit **\$16.25**

HAM & CHEESE OMELET

Three Eggs | Ham | Mixed Cheese | O'Brien Potatoes | Fresh Fruit **\$16.25**

*ROASTED SALMON

Braised Orange Fennel | Roasted Rutabaga | Roasted Beets | Arugula
Pickled Radishes | Goat Cheese Coulis | Sunflower Seeds **\$19.25**

BLACK BEAN BURGER

Grilled Black Bean Burger | Dijon Mayo | Shaved Cabbage | Pickled Mustard Seeds
Crispy Onions | Monterey Jack | Toasted Sourdough | House-Made French Fries **\$15.00**

ASPARAGUS & SWEET PEA RISOTTO

Parmesan Stock | Arugula | Truffle Oil | Balsamic Reduction | Parmesan Reggiano **\$18.25**

SALADS

ADD SIDE SALAD

House Salad.....**\$5.00**
Classic Caesar Salad.....**\$6.00**

HOUSE SALAD Mixed Greens | Chopped Fresh Herbs
Parmesan Reggiano | House-Made Ciabatta Croutons
ALA CARTE: \$7.50 • ENTRÉE: \$10.50

CLASSIC CAESAR Romaine Lettuce | Parmesan
Reggiano | House-Made Ciabatta Croutons | Anchovies
House-Made Caesar Dressing | Garlic Bread
ALA CARTE \$8.50 • ENTRÉE \$11.50

Add Blackened Chicken.....**\$6.00**
*Add Blackened Salmon.....**\$7.00**
*Add Slow Roasted Tri-Tip.....**\$12.00**

***NICOISE SALAD** Mixed Greens | Seared Ahi Tuna
Tomatoes | Hard Boiled Egg | Olives | Green Beans
Potatoes | Red Wine Vinaigrette | Garlic Bread
ALA CARTE \$19.00 • ENTRÉE \$22.00

***PRINTER'S SALAD** Spinach | Grilled Salmon | Blue
Cheese Crumbles | Walnuts | Tomatoes | Red Wine
Vinaigrette | Garlic Bread
ALA CARTE \$15.50 • ENTRÉE \$18.50

COBB SALAD Chopped Mixed Greens | Chicken
Turkey | Bacon | Cucumbers | Tomatoes | Onions
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread
ALA CARTE \$14.50 • ENTRÉE \$18.50

***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**
PASTAW/ BUTTER or MARINARA.....**\$5.50**

SANDWICHES

1/2 SANDWICH, SOUP & SALAD Shaved Ham
Lettuce | Tomato | Onion | Dijon Mayo | Whole Wheat
INCLUDES: House Salad & Cup of Today's Soup **\$16.00**

***MAUDE'S BURGER** House-Ground Steak | Lettuce
Tomato | Onion | Toasted Sourdough Bun | House-
Made French Fries **CHOICE OF:** Cheddar, Swiss or
Mozzarella Cheese **\$16.50**

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 **\$16.00**

LOVE AT FIRST BITE Roast Beef | Turkey | Bacon
Lettuce | Tomato | Onion | Mayonnaise | Toasted
Sourdough Bread | Pasta Salad **\$16.50**

FRENCH DIP Roast Beef | Au Jus | Toasted Baguette
House-Made French Fries **\$17.25**

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 **\$19.50**

MAIN ST. CHICKEN Sautéed Chicken Breast | Garlic
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms
Scallions | Basmati Rice | Vegetables **\$19.00**

**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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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.....	\$3.00
Whole or Skim Milk • <i>Picket Fence Creamery</i>	\$2.50
Coke, Diet Coke, Sprite.....	\$2.50
Roy Rogers.....	\$2.75
Shirley Temple.....	\$2.75
Millstream Root Beer.....	\$3.50
Juice.....	\$2.00
Fresh-Squeezed Lemonade.....	\$3.00
Fresh-Squeezed Strawberry Lemonade.....	\$3.50
Tropical Iced Tea.....	\$3.00
Hot Tea.....	\$2.50
Topo Chico Sparkling Mineral Water.....	\$3.50
Ginger Beer.....	\$3.00
Arnold Palmer.....	\$3.00

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	
STRAWBERRY CRÊPES	\$6.75
Vanilla Bean Ricotta Filling, Macerated Strawberries, Vanilla Ice Cream	
CHOCOLATE ORANGE CAKE	\$6.75
Tart Cherry Cream Cheese Filling, Chocolate Ganache, Cherry Crème Anglaise, Freeze-Dried Orange Zest	

***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.

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