



# *Wednesday Night* **FEATURES • JUNE**

*June 5<sup>th</sup>*

## **SEAFOOD LINGUINE**

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

*June 12<sup>th</sup>*

## **CHICKEN CRÊPES**

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

*June 19<sup>th</sup>*

## **PATIO BURGER**

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

*June 26<sup>th</sup>*

## **PESTO CHICKEN PASTA**

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



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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.*



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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**

<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>STRAWBERRY CRÊPES</b> .....	\$6.75
Vanilla Bean Ricotta Filling, Macerated Strawberries, Vanilla Ice Cream	
<b>CHOCOLATE ORANGE CAKE</b> .....	\$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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