



Wednesday Night **FEATURES • SEPTEMBER**

September 4th

SPAGHETTI & MEATBALLS

House-Made Meatballs | Rich Tomato Sauce
Basil Oil | Parmesan Reggiano | Garlic Bread **\$15**

September 11th

BEEF STROGANOFF

Slow Roasted Tri-Tip | Mushrooms | Herbs
Sour Cream | Egg Noodles | Garlic Bread **\$15**

September 18th

PATIO BURGER

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

September 25th

BOURBON GARLIC SHRIMP

Marinated Shrimp Skewers | Rice Pilaf
Honey Bourbon Glaze **\$15**



AMES, IA • 515-233-4136

LUNCH MENU

FEATURES

QUICHE LORRAINE

Bacon | Caramelized Onions | Swiss Cheese | House Salad | Fresh Fruit **\$16.25**

OMELET

Three Eggs | Ray Olson's Sweet Corn | Bacon | Cream Cheese
O'Brien Potatoes | Fresh Fruit **\$16.25**

*ROASTED SALMON

Tomato Risotto | Asparagus | Yellow Pepper Coulis
Parmesan Reggiano | Balsamic Reduction **\$19.25**

BLT

Bacon | Lettuce | Local Tomatoes | Mayo
Toasted Sourdough | House-Made French Fries **\$15.00**

ZUCCHINI BOATS

Ratatouille | Yellow Pepper Coulis | Marinara | Parmesan Reggiano | Balsamic Reduction **\$17.25**

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**

PANZANELLA SALAD Mixed Greens | Basil | Tomatoes
Fresh Mozzarella | House-Made Ciabatta Croutons
Balsamic Vinaigrette | Garlic Bread
ALA CARTE \$13.00 • ENTRÉE \$16.00

***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 \$19.50 • ENTRÉE \$22.50

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**

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

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

FRESH • LOCAL • EVERY DAY



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DINNER MENU

FEATURES

*ROASTED SALMON

Tomato Risotto | Asparagus | Yellow Pepper Coulis
Parmesan Reggiano | Balsamic Reduction **\$35.00**

Staff Suggested Wine • OKO, Pinot Grigio

*GRILLED FLAT IRON

Iceberg Wedge Salad | Local Tomatoes | Bacon | Crispy Onions
Humboldt Fog Vinaigrette | House-Made Ciabatta Croutons **\$35.00**

Staff Suggested Wine • Lapis Luna, Red Zinfandel

*GRILLED PORK LOIN

Ray Olson Creamed Sweet Corn & Roasted Poblano Peppers
Roasted Red Potatoes | Cilantro Oil **\$24.00**

Staff Suggested Wine • Joel Gott, Chardonnay

ZUCCHINI BOATS

Ratatouille | Yellow Pepper Coulis | Marinara | Parmesan Reggiano | Balsamic Reduction **\$25.00**

Staff Suggested Wine • Sea Sun, Pinot Noir

STARTERS

LOCAL TOMATO BRUSCHETTA Parmesan Reggiano
Balsamic Reduction | Toasted Ciabatta Bread **\$12.00**

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**

PANZANELLA SALAD Mixed Greens | Basil | Tomatoes
Fresh Mozzarella | House-Made Ciabatta Croutons
Balsamic Vinaigrette | Garlic Bread

ALA CARTE \$13.00 • ENTRÉE \$16.00

***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 \$19.50 • ENTRÉE \$22.50

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**

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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



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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	
LEMON POUND CAKE	\$6.75
Macerated Strawberries & Blueberries, House-Made 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**

• 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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