



# 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 • \$115**

Blackened Chicken | Mushrooms | Onions | Tomatoes  
Light Cream Sauce | Angel Hair Noodles | Parmesan Regianno

### **TEQUILA CHICKEN FETTUCCINI • \$115**

Sautéed Chicken | Tri-Peppers | Onions  
Tequila-Soy Cream Sauce | Spinach Fettuccini Noodles | Cilantro

## Entrées

### **MAIN ST. CHICKEN • \$120**

Sautéed Chicken Breast | Tomatoes | Mushrooms | Scallions  
Garlic | Herbs | Butter | Chicken Stock | Basmati Rice | Mixed Vegetables

### **SIMPLY GRILLED SALMON • \$125**

Lemon Dill Butter | Basmati Rice | Mixed Vegetables

### **SLOW ROASTED & SLICED TRI-TIP • \$145**

(4) 6 oz Portions Sliced Tri-Tip | M'aître D'Butter | Mashed Potatoes | Mixed Vegetables

### **MAUDE'S SLOW ROASTED PRIME RIB • \$180**

(4) 8 oz Portions Prime Rib | Creamy Horseradish | Au Jus | Mashed Potatoes | Mixed Vegetables

*(AVAILABLE BLACKENED)*

## Dessert

### **MAUDE'S PEANUT BUTTER PIE • \$58**

Whole Pie (8 generous slices) | Fresh Whipped Cream | Chocolate | Caramel



AMES, IA • 515-233-4136

## DINNER FEATURES

### \*ROASTED SALMON

Sun-Dried Tomato & Goat Cheese Butter | Broccolini | Parmesan Reggiano Risotto **\$35.00**

*Staff Suggested Wine • Maison Vouvray, Chenin Blanc*

### \*ROASTED RACK OF LAMB

Sautéed Spinach | Onions | Garlic | Cherry Tomatoes  
Roasted Potatoes | Rosemary Demi-Glace **\$40.00**

*Staff Suggested Wine • Doña Paula, "Altitude 1350" Cabernet Franc*

### PORK OSSOBUCO

Slow Roasted Pork Shank | Poblano Peppers  
Ray Olson's Creamed Corn & Chorizo | Red Chili Braising Jus **\$30.00**

*Staff Suggested Wine • Hahn, GSM*

### MEDITERRANEAN COUSCOUS PILAF

Roasted Peppers | Onions | Carrots | Tomatoes | Kalamata Olives | Basil  
Crispy Artichokes | Grilled Eggplant Purée | Feta Purée **\$27.00**

*Staff Suggested Wine • Joel Gott, Chardonnay*

## STARTERS

**GOAT CHEESE TERRINE** Roasted Red Peppers | Pesto  
Artichokes | Walnuts | Crostini **\$15.00**

### NEW ORLEANS STYLE BBQ SHRIMP

Rich & Tangy Sauce | Sliced French Bread **\$15.75**

**TRUFFLE FRIES** House-Made French Fries | Truffle Oil  
Parmesan Reggiano | Chives | Rosemary Aioli **\$13.75**

### 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 \$8.00 • ENTRÉE \$11.00**

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

**ALA CARTE \$9.00 • ENTRÉE \$12.00**

Add Blackened Chicken..... **\$7.00**

\*Add Blackened Salmon..... **\$9.00**

\*Add Slow Roasted Tri-Tip..... **\$14.00**

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

**ALA CARTE \$16.00 • ENTRÉE \$20.00**

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

**ALA CARTE \$15.00 • ENTRÉE \$19.00**

**\*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 \$19.50 • 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**

*\* 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 **\$16.75**

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 **\$16.50**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$17.75**

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 **\$20.50**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$22.50**

**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 \$18.50 • ENTRÉE SIZE \$26.25**

**BLACKENED CHICKEN ANGEL HAIR** Blackened  
Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms  
Light Cream Sauce | Parmesan Reggiano | Garlic Bread  
**BISTRO SIZE \$18.50 • ENTRÉE SIZE \$26.25**

## ENTRÉES

**SEAFOOD JAMBALAYA** Scallops | Mussels | Shrimp  
Clams | House-Made Andouille | Tomatoes | Potatoes  
Bacon | Mirepoix | White Rice | Grilled Baguette **\$35.00**

**\*SIMPLY GRILLED SALMON** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables  
**BISTRO SIZE \$20.00 • ENTRÉE SIZE \$29.00**

**MAIN STREET CHICKEN** Sautéed Chicken Breast  
Garlic | Herbs | Butter | Chicken Stock | Tomatoes  
Mushrooms | Scallions | Basmati Rice | Vegetables  
**BISTRO SIZE \$19.50 • ENTRÉE SIZE \$28.00**

**\*SLOW ROASTED & SLICED TRI-TIP** House-Made  
French Fries | Vegetables | Maitre d' Butter  
(Limited Availability)  
**BISTRO SIZE \$24.00 • ENTRÉE SIZE \$37.00**

**\*MAUDE'S SLOW ROASTED PRIME RIB** 10 oz Prime  
Rib | Mashed Red Potatoes | Vegetables | Au Jus  
Creamy Horseradish **\$47.95 (Limited Availability)**

**\*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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# AUNT MAUDE'S

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## LUNCH FEATURES

### QUICHE

Spinach | Mushrooms | Swiss Cheese | House Salad | Fresh Fruit **\$16.25**

### OMELET

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

### \*ROASTED SALMON

Sun-Dried Tomato & Goat Cheese Butter | Broccolini  
Parmesan Reggiano Risotto **\$22.00**

### CHICKEN CRÊPES

Spinach & Chicken Filling | Parmesan Reggiano  
Monterey Jack Mornay Sauce | House Salad **\$16.25**

### SEAFOOD JAMBALAYA

Scallops | Shrimp | Mussels | Clams | House-Made Andouille  
Tomatoes | Potatoes | Bacon | Mirepoix | White Rice | Grilled Baguette **\$20.00**

## 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: \$8.00 • ENTRÉE: \$11.00**

**CLASSIC CAESAR** Romaine Lettuce | Parmesan  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing | Garlic Bread  
**ALA CARTE \$9.00 • ENTRÉE \$12.00**

Add Blackened Chicken..... **\$7.00**  
\*Add Blackened Salmon..... **\$9.00**  
\*Add Slow Roasted Tri-Tip..... **\$14.00**

**\*PRINTER'S SALAD** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread  
**ALA CARTE \$16.00 • ENTRÉE \$20.00**

**COBB SALAD** Chopped Mixed Greens | Chicken  
Turkey | Bacon | Cucumbers | Tomatoes | Onions  
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread  
**ALA CARTE \$15.00 • ENTRÉE \$19.00**

**\*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 \$19.50 • 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**  
**PASTAW/ 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, AND SALAD** Shaved Ham  
Sauerkraut | 1000 Island | Swiss Cheese | Toasted Rye  
**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 **\$16.75**  
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 **\$16.50**

**LOVE AT FIRST BITE** Roast Beef | Turkey | Bacon  
Lettuce | Tomato | Onion | Mayonnaise | Toasted  
Sourdough Bread | Pasta Salad **\$16.75**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$17.75**  
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 **\$20.50**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$22.50**

**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 **\$18.50**

**BLACKENED CHICKEN ANGEL HAIR** Blackened  
Grilled Chicken | Tomatoes | Onions | Mushrooms  
Garlic | Parmesan Reggiano | Light Cream Sauce  
House Salad | Garlic Bread **\$18.50**

**\*SIMPLY GRILLED SALMON** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables **\$20.00**

**MAIN ST. CHICKEN** Sautéed Chicken Breast | Garlic  
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms  
Scallions | Basmati Rice | Vegetables **\$19.50**

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# *Wednesday Night* **FEATURES • FEBRUARY**

*February 5<sup>th</sup>*

## **SHRIMP & GRITS**

Sautéed Shrimp | House-Made Andouille Sausage  
Zesty Tomato Sauce | Holy Trinity | Cheesy Grits **\$17**

*February 12<sup>th</sup>*

## **PATIO BURGER**

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

*February 19<sup>th</sup>*

## **SPAGHETTI & MEATBALLS**

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

*February 26<sup>th</sup>*

## **MAUDE'S MEATLOAF**

Mashed Potatoes | Green Beans | Gravy **\$15**



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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> .....	\$2.00
<b>DARK CHOCOLATE DROP</b> .....	\$3.25
Served w/ Tart Cherry Sauce	
<b>VANILLA BEAN CREME BRÛLÉE</b> .....	\$6.75
<b>CLASSIC CHOCOLATE MOUSSE</b> .....	\$6.75
Topped w/ Fresh Whipped Cream	
<b>MAUDE'S PEANUT BUTTER PIE</b> .....	\$7.25
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce	
<b>CHOCOLATE TOFFEE BREAD PUDDING</b> .....	\$8.25
Topped w/ Fresh Whipped Cream, Chocolate Toffee & Myers Rum Caramel Sauce	
<b>CHOCOLATE CAKE</b> .....	\$8.50
Raspberry Sauce, Freshed Whipped Cream, Fresh Raspberries	

### \*CLASSIC ICE CREAM DRINKS • \$12

*HAND-MIXED BEHIND THE BAR!*

**BRANDY ALEXANDER**  
**CHOCOLATE MONKEY**  
**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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