



# 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 • \$150**

(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 • \$66**

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



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## DINNER FEATURES

### \*ROASTED SALMON

Sautéed Spinach | Malt Vinaigrette | Goat Cheese Balls  
Bacon Lardons | Roasted Red Potatoes | Honey **\$37.00**

*Staff Suggested Wine • Rechsteiner, Pinot Grigio*

### \*GRILLED FLAT IRON

Wedge Salad | Cherry Tomatoes | Bacon Lardons | Crispy Onions | Croutons  
Herbs | Grilled Asparagus | Humboldt Fog Vinaigrette **\$40.00**

*Staff Suggested Wine • Franciscan, Cabernet*

### \*SMOKED PORK TENDERLOIN

House-Smoked Pork Tenderloin | Maytag Blue Cheese | Local Sweet Corn  
Mashed Red Potatoes | Port Wine Demi-Glace **\$30.00**

*Staff Suggested Wine • Sea Sun, Pinot Noir*

### THREE CHEESE MANICOTTI

Ricotta | Boursin | Parmesan Reggiano | Arugula | Lemon Oil  
Balsamic Reduction | Tomato Sauce **\$26.00**

*Staff Suggested Wine • Conundrum by Caymus, White Blend*

## STARTERS

### BREAD & BUTTER

Toasted Demi Baguette | Whipped Butter **\$5.50**

### HOUSE-MADE POTATO CHIPS

Served w/ Roasted Red Pepper Dip **\$7.75**

**TRUFFLE FRIES** House-Made French Fries | Truffle Oil  
Parmesan Reggiano | Chives | Rosemary Aioli **\$15.00**

### NEW ORLEANS STYLE BBQ SHRIMP

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

### CRISPY BRUSSELS SPROUTS

Black Pepper Dressing | Parmesan Reggiano | Red Chili  
Flakes | Bread Crumbs **\$15.00**

**LAMB SLIDERS** (2) Ground Lamb Sliders | Arugula  
Pickled Onions | Feta Purée | Rosemary Aioli **\$16.00**

## 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**

## 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..... **\$8.00**

\*Add Blackened Salmon..... **\$10.00**

\*Add Slow Roasted Tri-Tip..... **\$15.00**

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

**ALA CARTE \$18.00 • ENTRÉE \$22.00**

**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 \$20.00 • ENTRÉE \$23.00**

## 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

**\*MAUDE'S BURGER** House-Ground Steak | Lettuce  
Tomato | Onion | Toasted Sourdough Bun | House-  
Made French Fries **CHOICE OF:** Cheddar, Swiss or  
Mozzarella Cheese **\$17.00**

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 **\$17.00**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$18.00**

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 **\$21.00**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$23.00**

**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 \$18.50 • ENTRÉE SIZE \$26.50**

**BLACKENED CHICKEN ANGEL HAIR** Blackened  
Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms  
Light Cream Sauce | Parmesan Reggiano | Garlic Bread  
**BISTRO SIZE \$18.50 • ENTRÉE SIZE \$26.50**

## ENTRÉES

**\*SIMPLY GRILLED SALMON** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables  
**BISTRO SIZE \$22.00 • ENTRÉE SIZE \$30.00**

**MAIN STREET CHICKEN** Sautéed Chicken Breast  
Garlic | Herbs | Butter | Chicken Stock | Tomatoes  
Mushrooms | Scallions | Basmati Rice | Vegetables  
**BISTRO SIZE \$20.00 • ENTRÉE SIZE \$29.00**

**\*SLOW ROASTED & SLICED TRI-TIP** House-Made  
French Fries | Vegetables | Maitre d' Butter  
(Limited Availability)  
**BISTRO SIZE \$25.00 • ENTRÉE SIZE \$38.00**

**\*MAUDE'S SLOW ROASTED PRIME RIB** 10 oz Prime  
Rib | Mashed Red Potatoes | Vegetables | Au Jus  
Creamy Horseradish **\$49.95** (Limited Availability)

**\*CHILI CURED CENTER CUT FILET** 8 oz Dry-Rubbed  
Filet | Portobello Demi-Glace | Crispy Onion Rings  
Mashed Red Potatoes | Vegetables **\$59.00**

*\* 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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## LUNCH FEATURES

### QUICHE LORRAINE

Bacon | Caramelized Onions | Swiss Cheese | House Salad | Fresh Fruit **\$18.50**

### OMELET

Three Eggs | Chorizo | Peppers | Onions | Mixed Cheese | O'Brien Potatoes | Fresh Fruit **\$18.50**

### \*ROASTED SALMON

Sautéed Spinach | Malt Vinaigrette | Goat Cheese Balls  
Bacon Lardons | Roasted Red Potatoes | Honey **\$23.00**

### THREE CHEESE MANICOTTI

Ricotta | Boursin | Parmesan Reggiano | Arugula | Lemon Oil  
Balsamic Reduction | Tomato Sauce | House Salad **\$18.50**

### LAMB SLIDERS

(2) Ground Lamb Sliders | Arugula | Pickled Onions | Feta Purée  
Rosemary Aioli | House-Made French Fries **\$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..... **\$8.00**  
\*Add Blackened Salmon..... **\$10.00**  
\*Add Slow Roasted Tri-Tip..... **\$15.00**

**\*PRINTER'S SALAD** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread  
**ALA CARTE \$18.00 • ENTRÉE \$22.00**

**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 \$20.00 • ENTRÉE \$23.00**

## 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, AND SALAD** Turkey | Boursin  
Lettuce | Tomato | Onion | Toasted Sourdough Bread  
**INCLUDES:** Cup of Today's Soup & House Salad **\$17.00**

**HAM REUBEN** Beeler's Shaved Ham | Swiss Cheese  
1000 Island Dressing | Sauerkraut | Toasted Rye Bread  
House-Made French Fries **\$17.00**

**\*MAUDE'S BURGER** House-Ground Steak | Lettuce  
Tomato | Onion | Toasted Sourdough Bun | House-  
Made French Fries **CHOICE OF:** Cheddar, Swiss or  
Mozzarella Cheese **\$17.00**

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 **\$17.00**

**LOVE AT FIRST BITE** Roast Beef | Turkey | Bacon  
Lettuce | Tomato | Onion | Mayonnaise | Toasted  
Sourdough Bread | Pasta Salad **\$17.00**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$18.00**

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 **\$21.00**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$23.00**

**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 **\$18.50**

**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 **\$22.00**

**MAIN ST. CHICKEN** Sautéed Chicken Breast | Garlic  
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms  
Scallions | Basmati Rice | Vegetables **\$20.00**

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# Wednesday Night FEATURES • APRIL

*April 2<sup>nd</sup>*

## **BEEF STROGANOFF**

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

*April 9<sup>th</sup>*

## **PATIO BURGER**

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

*April 16<sup>th</sup>*

## **FRENCH ONION PORK LOIN**

Caramelized Onion & Cornbread Stuffed Pork Loin  
Onion Demi-Glace | Swiss Cheese Grits **\$15**

*April 23<sup>rd</sup>*

## **PATIO BURGER**

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

*April 30<sup>th</sup>*

## **SLOW ROASTED CHICKEN THIGHS**

Buffalo Mashed Potatoes | Maytag Blue Cheese Drizzle **\$15**



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## BEVERAGES

Coffee.....	\$3.50
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> .....	\$3.00
<b>DARK CHOCOLATE DROP</b> .....	\$3.75
Served w/ Tart Cherry Sauce	
<b>VANILLA BEAN CREME BRÛLÉE</b> .....	\$7.75
<b>CLASSIC CHOCOLATE MOUSSE</b> .....	\$7.75
Topped w/ Fresh Whipped Cream	
<b>MAUDE'S PEANUT BUTTER PIE</b> .....	\$8.25
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce	
<b>CHOCOLATE TOFFEE BREAD PUDDING</b> .....	\$8.75
Topped w/ Fresh Whipped Cream, Chocolate Toffee & Myers Rum Caramel Sauce	
<b>CHOCOLATE CAKE</b> .....	\$9.00
Freshed Whipped Cream, Raspberry Sauce, Fresh Raspberries	

### \*CLASSIC ICE CREAM DRINKS • \$13

*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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