



AMES, IA • 515-233-4136

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

Wednesday Night **FEATURES • JUNE**

June 4th

SALMON BURGER

Sweet Soy Glazed Salmon Patty | Ginger Aioli
Pickled Vegetable Slaw | Orange Ginger Edamame Salad **\$13**

June 11th

SPAGHETTI & MEATBALLS

House-Made Beef Meatballs | Rich Tomato Sauce
Basil Oil | Parmesan Reggiano | Garlic Bread **\$14**

June 18th

PATIO BURGER

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

June 25th

BRAISED RIB BANH MI

Gochujang Braised Baby Back Rib Meat | Cabbage | Carrots
Cilantro | Radish | Yum Yum Sauce | Fried Rice **\$14**



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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**
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 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**

FRESH • LOCAL • EVERY DAY



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

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

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 • \$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 | Maitre 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