



AMES, IA • 515-233-4136

LUNCH FEATURES

VEGGIE QUICHE

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

OMELET

Three Eggs | Canadian Bacon | Ham | Mixed Cheese | Chives | O'Brien Potatoes | Fresh Fruit **\$18.50**

*PISTACHIO ROASTED SALMON

Grilled Vegetable Potato Salad | Tarragon | Pistachio Butter
Balsamic Honey Reduction | Humboldt Fog Goat Cheese **\$23.00**

VEGETABLE PRIMAVERA

Roasted Carrots | Broccoli | Cauliflower | Onions | Tomatoes | Garlic
Alfredo Sauce | Romesco Drizzle | Pappardelle Pasta | Garlic Bread | House Salad **\$18.50**

SALADS

WEDGE SALAD Cherry Tomatoes | Bacon Lardons
Crispy Onions | House-Made Ciabatta Croutons | Herbs
Humboldt Fog Vinaigrette | Garlic Bread **\$10.00**

HOUSE SALAD Mixed Greens | Chopped Fresh Herbs
Parmesan Reggiano | House-Made Ciabatta Croutons
SIDE \$5.00 • ALA CARTE \$8.00 • ENTRÉE \$11.00

CLASSIC CAESAR Romaine Lettuce | Parmesan
Reggiano | House-Made Ciabatta Croutons | Anchovies
House-Made Caesar Dressing | Garlic Bread
SIDE \$6.00 • ALA CARTE \$9.00 • ENTRÉE \$12.00

Add Blackened or Grilled Chicken.....**\$8.00**

*Add Blackened or Grilled 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 and 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 Bacon | Lettuce
Tomato | Mayonnaise | 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



AMES, IA • 515-233-4136

DINNER FEATURES

*PISTACHIO ROASTED SALMON

Grilled Vegetable Potato Salad | Tarragon | Pistachio Butter
Balsamic Honey Reduction | Humboldt Fog Goat Cheese **\$37.00**

*BEELER’S GRILLED PORK PORTERHOUSE

Roasted Sweet Potato Hash | House-Made Andouille Sausage | Chimichurri Sauce **\$28.00**

LEMON BRAISED CHICKEN THIGHS

Lee’s Greens Summer Squash Medley | Roasted Fingerling Potatoes
Spinach | Cherry Tomatoes | Black Garlic Balsamic Reduction **\$24.00**

VEGETABLE PRIMAVERA

Roasted Carrots | Broccoli | Cauliflower | Onions | Tomatoes | Garlic
Alfredo Sauce | Romesco Drizzle | Pappardelle Pasta | Garlic Bread **\$26.00**

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**

AHI TUNA Coriander Crusted Ahi Tuna | Noodle Salad
Wasabi Vinaigrette | Sesame Vinaigrette **\$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

WEDGE SALAD Cherry Tomatoes | Bacon Lardons
Crispy Onions | House-Made Ciabatta Croutons | Herbs
Humboldt Fog Vinaigrette | Garlic Bread **\$10.00**

HOUSE SALAD Mixed Greens | Chopped Fresh Herbs
Parmesan Reggiano | House-Made Ciabatta Croutons
SIDE **\$5.00** • ALA CARTE **\$8.00** • ENTRÉE **\$11.00**

CLASSIC CAESAR Romaine Lettuce | Parmesan
Reggiano | House-Made Ciabatta Croutons | Anchovies
House-Made Caesar Dressing | Garlic Bread
SIDE **\$6.00** • ALA CARTE **\$9.00** • ENTRÉE **\$12.00**

Add Blackened or Grilled Chicken..... **\$8.00**
*Add Blackened or Grilled 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 and 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 **\$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 • JULY**

July 2nd

• CLOSED

July 9th

LAMB & BEEF GYROS

Tzatziki Sauce | Pickled Onion | Feta Cheese | Tomatoes
Pita Bread | Crispy Lemon Potatoes **\$13**

July 16th

CHICKEN PARMESAN

Mozzarella Stuffed Chicken | Angel Hair Pasta | Marinara Sauce
Crispy Prosciutto | Garlic Bread **\$14**

July 23rd

PATIO BURGER

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

July 30th

BREADED PORK TENDERLOIN

Lettuce | Tomato | Onion | Pickles | Dijon Mayo
Brioche Bun | Potato Salad **\$13**



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	
LEMON POUND CAKE	\$8.50
Macerated Berries, House-Made Sour Cream Ice Cream	
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