



## WEDNESDAY NIGHT FEATURES

- MARCH 4TH -

### **Lasagna**

Italian Sausage & Ground Beef  
Mozzarella | Ricotta | Parmigiano Reggiano  
Basil Pesto | Garlic Bread **\$15**

- MARCH 11TH -

### **Chicken Parmesan**

Breaded Chicken | Zesty Marinara Sauce  
Fresh Mozzarella | Parmigiano Reggiano  
Angel Hair Pasta | Garlic Bread **\$15**

- MARCH 18TH -

### **Patio Burger**

(2) Ground Beef Patties | American Cheese  
Garlic Aioli | Lettuce | Tomato | Onion  
Brioche Bun | House-Made Chips **\$15**

- MARCH 25TH -

### **Maude's Meatloaf**

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



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## DINNER FEATURES

### \*ROASTED SALMON

Balsamic Beet Risotto | Goat Cheese Purée | Balsamic Reduction | Roasted Pistachios **\$38.00**

### \*BRAISED PORK ROAST

Goat Cheese Mashed Potatoes | Roasted Carrots | Braising Jus **\$27.00**

### CARBONARA

Bacon Lardons | Peas | Onions | Garlic | Egg Yolks | White Wine | Cream Linguine | Parmigiano Reggiano | Garlic Bread **\$29.00**

### THREE CHEESE MANICOTTI

Mozzarella | Monterey Jack | Parmigiano Reggiano | Vodka Tomato Sauce Arugula | Lemon Oil | Balsamic Reduction | 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 Parmigiano Reggiano | Chives | Rosemary Aioli **\$15.00**

### NEW ORLEANS STYLE BBQ SHRIMP

Rich & Tangy Sauce | Sliced French Bread **\$17.50**

**CHORIZO FUNDIDO** House-Made Chorizo | Monterey Jack | Cilantro | Pickled Poblano Peppers & Onions Corn Tortillas **\$12.00**

### SMOKED SALMON ARTICHOKE DIP

Parmigiano Reggiano | Toasted Pita Bread **\$15.00**

## 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

**HOUSE SALAD** Mixed Greens | Chopped Fresh Herbs Parmigiano Reggiano | House-Made Ciabatta Croutons **SIDE 6.00 • ALA CARTE \$8.00 • ENTRÉE \$11.00**

**CLASSIC CAESAR** Romaine Lettuce | Parmigiano Reggiano | House-Made Ciabatta Croutons | Anchovies House-Made Caesar Dressing

**SIDE \$7.00 • ALA CARTE \$10.00 • ENTRÉE \$13.00**

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

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

\*Add Slow Roasted Tri-Tip..... **\$18.00**

**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**

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

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

**\*NIÇOISE SALAD** Mixed Greens | Albacore Tuna in Olive Oil | Black Olives | Tomatoes | Artichokes Hard Boiled Egg | Green Beans | Potatoes | Red Wine Vinaigrette | Garlic Bread

**ALA CARTE \$20.00 • ENTRÉE \$23.00**

**\*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 \$23.75**

## 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**

**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 **\$18.75**

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 **\$17.75**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette House-Made French Fries **\$18.75**

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 **\$22.00**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced Prime Rib | Chopped Romaine | Mayonnaise | Tomato Onion | Toasted Hoagie Bun | Red Beans & Rice **\$24.00**

**SUB GLUTEN FREE BUN**..... **\$3.25**  
**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 \$19.00 • ENTRÉE SIZE \$27.00**

**BLACKENED CHICKEN ANGEL HAIR** Blackened Grilled Chicken | Tomatoes | Mushrooms | Onions | Garlic Light Cream Sauce | Parmigiano Reggiano | Garlic Bread **BISTRO SIZE \$19.00 • ENTRÉE SIZE \$27.00**

## ENTRÉES

**MAIN STREET CHICKEN** Sautéed Chicken Breast Garlic | Herbs | Butter | Chicken Stock | Tomatoes Mushrooms | Scallions | Basmati Rice | Vegetables **BISTRO SIZE \$20.75 • ENTRÉE SIZE \$29.75**

**\*SIMPLY GRILLED SALMON** Grilled Salmon | Lemon Dill Butter | Basmati Rice | Vegetables **BISTRO SIZE \$23.75 • ENTRÉE SIZE \$31.75**

**SEAFOOD JAMBALAYA** Sautéed Scallops | Clams Mussels | Shrimp | Potatoes | Tomatoes | Mirepoix Clam Broth | House-Made Andouille Sausage Basmati Rice | Grilled Baguette **\$38.00**

**\*MAUDE'S SLOW ROASTED & SLICED TRI-TIP** House-Made French Fries | Vegetables | Maitre d'Butter *(Limited Availability)* **BISTRO SIZE \$28.75 • ENTRÉE SIZE \$42.75**

**\*MAUDE'S SLOW ROASTED PRIME RIB** 10 oz Prime Rib | Mashed Red Potatoes | Vegetables | Au Jus Creamy Horseradish *(Limited Availability)* **\$51.95**

**\*BEEF TENDERLOIN TOWNEDOS** (2) 3 oz Beef Tenderloins | Bacon Lardon Carbonara Port Wine Demi-Glace **\$55.00**

\* 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.

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## LUNCH FEATURES

### QUICHE

Diced Ham | White Cheddar | House Salad | Fresh Fruit **\$18.50**

### OMELET

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

### \*ROASTED SALMON

Balsamic Beet Risotto | Goat Cheese Purée | Balsamic Reduction | Roasted Pistachios **\$24.00**

### THREE CHEESE MANICOTTI

Mozzarella | Monterey Jack | Parmigiano Reggiano | Vodka Tomato Sauce  
Arugula | Lemon Oil | Balsamic Reduction | Garlic Bread **\$20.00**

## SALADS

**HOUSE SALAD** Mixed Greens | Chopped Fresh Herbs  
Parmigiano Reggiano | House-Made Ciabatta Croutons  
**SIDE \$6.00 • ALA CARTE \$8.00 • ENTRÉE \$11.00**

**CLASSIC CAESAR** Romaine Lettuce | Parmigiano  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing  
**SIDE \$7.00 • ALA CARTE \$10.00 • ENTRÉE \$13.00**

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

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

\*Add Slow Roasted Tri-Tip.....**\$18.00**

**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**

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

**\*NIÇOISE SALAD** Mixed Greens | Albacore Tuna in  
Olive Oil | Black Olives | Tomatoes | Artichokes  
Hard Boiled Egg | Green Beans | Potatoes | Red Wine  
Vinaigrette | Garlic Bread  
**ALA CARTE \$20.00 • ENTRÉE \$23.00**

**\*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 \$23.75**

## 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**

**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, TODAY'S SOUP, & HOUSE SALAD**  
Roast Beef | White Cheddar | Horseradish Mayonnaise  
Lettuce | Tomato | Caramelized Onion | Toasted  
Sourdough Bread **\$17.50**

**HAM REUBEN** Beeler's Shaved Ham | Swiss Cheese  
1000 Island Dressing | Sauerkraut | Toasted Rye Bread  
House-Made French Fries **\$17.50**

**LOVE AT FIRST BITE** Roast Beef | Turkey | Bacon  
Lettuce | Tomato | Onion | Mayonnaise | Toasted  
Sourdough Bread | Pasta Salad **\$17.50**

**CRISPY CHICKEN** Breaded Chicken | Monterey Jack  
Chopped Romaine | Mayonnaise | Tomato | Onion  
Toasted Brioche Bun | House-Made French Fries **\$17.75**

**\*MAUDE'S BURGER** House-Ground Steak | Lettuce  
Tomato | Onion | Toasted Sourdough Bun | House-  
Made French Fries **CHOICE OF:** Cheddar, Swiss or  
Mozzarella Cheese **\$18.75**

Add Bacon.....**\$2.00**

Add Blue Cheese.....**\$2.50**

**FRENCH DIP** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$18.75**

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 **\$22.00**

**\*CAJUN PRIME RIB** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$24.00**

**SUB GLUTEN FREE BUN**.....**\$3.25**

**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 **\$19.00**

**BLACKENED CHICKEN ANGEL HAIR** Blackened  
Grilled Chicken | Tomatoes | Onions | Mushrooms  
Garlic | Parmigiano Reggiano | Light Cream Sauce  
House Salad | Garlic Bread **\$19.00**

**MAIN ST. CHICKEN** Sautéed Chicken Breast | Garlic  
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms  
Scallions | Basmati Rice | Vegetables **\$20.75**

**\*SIMPLY GRILLED SALMON** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables **\$23.75**

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# 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 | Parmigiano Reggiano | Garlic Bread

### TEQUILA CHICKEN FETTUCCINE • \$115

Sautéed Chicken | Tri-Peppers | Onions  
Tequila-Soy Cream Sauce | Spinach Fettuccine Noodles | Cilantro | Garlic Bread

## Entrées

### MAIN ST. CHICKEN • \$120

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

### SIMPLY GRILLED SALMON • \$130

Lemon Dill Butter | Basmati Rice | Vegetables

### SLOW ROASTED & SLICED TRI-TIP • \$165

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

### MAUDE'S SLOW ROASTED PRIME RIB • \$195

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

(AVAILABLE BLACKENED)

## Dessert

### MAUDE'S PEANUT BUTTER PIE • \$72

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



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## SOFT 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> .....	\$3.50
<b>DARK CHOCOLATE DROP</b> .....	\$4.00
Served with Tart Cherry Sauce	
<b>VANILLA BEAN CREME BRÛLÉE</b> .....	\$8.00
<b>CLASSIC CHOCOLATE MOUSSE</b> .....	\$8.00
Topped with Fresh Whipped Cream	
<b>MAUDE'S PEANUT BUTTER PIE</b> .....	\$9.00
Topped with Fresh Whipped Cream, Chocolate, and Caramel Sauce	
<b>CHOCOLATE TOFFEE BREAD PUDDING</b> .....	\$9.50
Topped with Myers Rum Caramel Sauce, Heath Toffee, and Fresh Whipped Cream	
<b>CHOCOLATE CAKE</b> .....	\$9.50
Served with Raspberry Sauce, Fresh Raspberries, and Fresh Whipped Cream	

### \*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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