



AMES, IA • 515-233-4136

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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WEDNESDAY NIGHT FEATURES

Limited Quantities Available

- APRIL 1ST -

Beef Stroganoff

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

- APRIL 8TH -

Patio Burger

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

- APRIL 15TH -

Prosciutto Stuffed Chicken

Stuffed Chicken Cutlet | Crispy Red Potatoes
Arugula | Leek Fondue **\$15**

- APRIL 22ND -

Cuban Sandwich

Sliced Pork Loin | Shaved Ham | Swiss Cheese | Pickles
Black Bean Spread | Dijon Mayo | House-Made Chips **\$15**

- APRIL 29TH -

Turkey Burger

Pickled Peppers & Onions | Arugula | Feta Purée
Rosemary Aioli | House-Made Chips **\$15**



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

TRIPLE CHOCOLATE COOKIE	\$3.50
DARK CHOCOLATE DROP	\$4.00
Served with Tart Cherry Sauce	
VANILLA BEAN CREME BRÛLÉE	\$8.00
CLASSIC CHOCOLATE MOUSSE	\$8.00
Topped with Fresh Whipped Cream	
MAUDE'S PEANUT BUTTER PIE	\$9.00
Topped with Fresh Whipped Cream, Chocolate, and Caramel Sauce	
CHOCOLATE TOFFEE BREAD PUDDING	\$9.50
Topped with Myers Rum Caramel Sauce, Heath Toffee, and Fresh Whipped Cream	
CHOCOLATE CAKE	\$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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