



WEDNESDAY NIGHT FEATURES

- MAY 6TH -

Spaghetti & Meatballs

House-Made Meatballs | Zesty Marinara Sauce
Parmigiano Reggiano | Basil Oil | Garlic Bread **\$15**

- MAY 13TH -

Chicken Fried Steak

Marinated & Breaded Tri-Tip
Sausage Gravy | O'Brien Potatoes **\$15**

- MAY 20TH -

Patio Burger

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

- MAY 27TH -

Salmon Burger

Soy-Glazed Salmon Patty | Ginger Aioli
Pickled Onions & Cucumbers | House-Made Chips **\$15**



AMES, IA • 515-233-4136

LUNCH FEATURES

QUICHE

Spinach | Mushrooms | Swiss | House Salad | Fresh Fruit **\$18.50**

OMELET

Three Eggs | Bacon | Sweet Corn | Onions
Cream Cheese | O'Brien Potatoes | Fresh Fruit **\$18.50**

*ROASTED SALMON

Ray Olson's Creamed Corn | Roasted Red Potatoes | Asparagus | Chive Oil **\$24.00**

MEDITERRANEAN COUSCOUS

Crispy Artichokes | Kalamata Olives | Roasted Red Peppers
Tomatoes | Spinach | Garlic Chili Oil | Fresh Herbs | Feta **\$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

***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
Egg Salad | Lettuce | Tomato | Onion | Whole
Wheat 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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DINNER FEATURES

*ROASTED SALMON

Ray Olson's Creamed Corn | Roasted Red Potatoes | Asparagus | Chive Oil **\$38.00**

*GRILLED CARIBBEAN PORK CHOPS

Roasted Sweet Potato Hash | House-Made Andouille Sausage | Cilantro Oil **\$27.00**

ROASTED CHICKEN THIGHS

Black Garlic Mashed Potatoes | Red Chili Garlic Brussels Sprouts
Sun-Dried Tomato & Goat Cheese Butter **\$29.00**

MEDITERRANEAN COUSCOUS

Crispy Artichokes | Kalamata Olives | Roasted Red Peppers
Tomatoes | Spinach | Garlic Chili Oil | Fresh Herbs | Feta **\$27.00**

STARTERS

BREAD & BUTTER

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

HOUSE-MADE POTATO CHIPS

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

RED PEPPER HUMMUS

Olive Oil | Crispy Pita Bread **\$10.00**

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**

WAGYU BEEF SLIDERS (2) Sliders | Port Wine Onions
White Cheddar | Horseradish Aioli **\$17.00**

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

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***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

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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**

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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
Chopped Romaine | Mayonnaise | Tomato | Onion
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

CARBONARA Bacon Lardons | Peas | Onions | Garlic
Egg Yolks | White Wine | Cream | Linguine | Parmigiano
Reggiano | Garlic Bread

BISTRO SIZE \$22.00 • ENTRÉE SIZE \$29.00

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

***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**

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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

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.

FRESH • LOCAL • EVERY DAY