



# 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 | Light Cream Sauce | Garlic | Tomatoes | Mushrooms | Onions  
Angel Hair Noodles | Parmesan Cheese | Garlic Bread

### **TEQUILA CHICKEN FETTUCCINE • \$115**

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

## Entrées

### **MAIN ST. CHICKEN • \$120**

Sautéed Chicken Breast | Garlic | Tomatoes | Mushrooms | Scallions  
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'aitre 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



## **WEDNESDAY NIGHT FEATURES**

*Limited Quantities Available*

*- JULY 8TH -*

### **Hawaiian Shoyu Chicken Thighs**

White Rice | Broccoli | Yum Yum Sauce  
Scallions | Sesame Seeds **\$15**

*- JULY 15TH -*

### **Patio Burger**

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

*- JULY 22ND -*

### **Smoked Salmon Cake Club**

Carrot & Cabbage Slaw | Tartar Sauce | Bacon  
Toasted Sourdough Bread | Pasta Salad **\$15**

*- JULY 29TH -*

### **Italian Hot Beef Sandwich**

Slow-Braised Tri-Tip | Jardiniere Mayo | Pepperoncini  
Pickled Peppers & Onions | Mozzarella Cheese  
Hoagie Bun | House-Made Chips **\$15**



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## DINNER FEATURES

### \*PISTACHIO CRUSTED SALMON

Roasted Salmon | Creamed Peas | Roasted Herb Fingerling Potatoes | Tarragon Oil **\$38.00**

### GRILLED MAHI MAHI

Coconut Sweet Potato & Red Pepper Rice | Mango Salsa | Cilantro Coulis **\$35.00**

### \*SMOKED PORK TENDERLOIN

Smoked Maytag Blue Cheese Mashed Potatoes | Ray Olson's Sweet Corn | Port Wine Demi-Glace **\$29.00**

### ASPARAGUS & PARMESAN RISOTTO

Arborio Rice | Asparagus | Parmesan Cheese | Arugula | Balsamic Reduction | Grilled Baguette **\$25.00**

## STARTERS

### BREAD & BUTTER

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

### HOUSE-MADE POTATO CHIPS

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

**TOMATO BRUSCHETTA** Heirloom Tomatoes | Basil Parmesan Cheese | Toasted Ciabatta Bread **\$12.00**

### VEGETABLE SPRING ROLLS

(2) Crispy Spring Rolls | Cilantro Soy Sauce **\$12.00**

**TRUFFLE FRIES** House-Made French Fries | Truffle Oil Parmesan Cheese | Chives | Rosemary Aioli **\$15.00**

### NEW ORLEANS STYLE BBQ SHRIMP

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

## 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 | Parmesan Cheese Chopped Fresh Herbs | House-Made Ciabatta Croutons **SIDE 6.00 • ALA CARTE \$8.00 • ENTRÉE \$11.00**

**CLASSIC CAESAR SALAD** Romaine Lettuce | Shaved Parmesan Cheese | 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**

## 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

**\*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 | Tequila-Soy Cream Sauce | Tri-Peppers | Onions Cilantro | Spinach Fettuccine | Garlic Bread **BISTRO SIZE \$19.00 • ENTRÉE SIZE \$27.00**

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

**CARBONARA** Pancetta | Peas | Onions | Egg Yolks Garlic | White Wine | Cream | Linguine | Parmesan Cheese | Garlic Bread **BISTRO SIZE \$22.00 • ENTRÉE SIZE \$29.00**

## ENTRÉES

**MAIN ST. CHICKEN** Sautéed Chicken Breast | Garlic Tomatoes | Mushrooms | Scallions | Herbs | Butter Chicken Stock | 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 | Pancetta Carbonara Port Wine Demi-Glace **\$55.00**

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## LUNCH FEATURES

### QUICHE LORRAINE

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

### “DENVER” OMELET

Three Eggs | Canadian Bacon | Peppers | Onions | Cheddar Cheese | O'Brien Potatoes | Fresh Fruit **\$18.50**

### \*PISTACHIO CRUSTED SALMON

Roasted Salmon | Creamed Peas | Roasted Herb Fingerling Potatoes | Tarragon Oil **\$24.00**

### ASPARAGUS & PARMESAN RISOTTO

Arborio Rice | Asparagus | Parmesan Cheese | Arugula | Balsamic Reduction | Grilled Baguette **\$18.00**

## SALADS

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

**CLASSIC CAESAR SALAD** Romaine Lettuce | Shaved Parmesan Cheese | 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**

**PASTAW/BUTTER or MARINARA**.....**\$5.50**

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## SANDWICHES

**1/2 SANDWICH, TODAY'S SOUP, & HOUSE SALAD**  
Curry Chicken Salad | Pistachios | Celery | Onions Lettuce | 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**

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## PASTAS & PLATES

### TEQUILA CHICKEN FETTUCCINE

Sautéed Chicken Breast | Tequila-Soy Cream Sauce Tri-Peppers | Onions | Cilantro | Spinach Fettuccine House Salad | Garlic Bread **\$19.00**

### BLACKENED CHICKEN ANGEL HAIR

Blackened Grilled Chicken | Light Cream Sauce Tomatoes | Mushrooms | Onions | Garlic | Parmesan Cheese | House Salad | Garlic Bread **\$19.00**

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

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

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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>ORANGE PANNA COTTA</b> .....	\$7.00
Served with Graham Cracker Crumble, White Chocolate Sauce, Chocolate Shavings	
<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 Coffee Crème Anglaise, Chocolate Covered Coffee Beans, 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**