Draft Beer
Michelob Ultra
.85¢

Maude's
Bloody Mary
$2.50

Classic Starters

Bread & Butter
Toasted Demi Baguette, Whipped Butter **$5.50**

Deviled Eggs
½ Dozen, Dungeness Crab - *Uncle Bob's Favorite* **$18**

Escargot Stuffed Mushrooms
Garlic Butter, Lemon Herbed Bread Crumbs, Crostini **$15**

Shrimp Cocktail
½ Dozen, Cocktail Sauce, Horseradish Sauce **$18**

Dungeness Crab Cakes
(2) Panko Crusted Crab Cakes, Lemon Dijon Cream Sauce **$18**

Honey Almond Baked Brie
Puff Pastry Wrapped Brie, Crostini **$18**

Turkey Chili Bowl
Topped with Mixed Cheese, Sour Cream,
Onions, Peppers, Cilantro **$6.50**

French Onion Crock
Caramelized Onions, Beef Broth,
House-Made Croutons, Swiss Cheese, Sherry **$7**

House Salad
Mixed Greens, Parmesan Cheese, Herbs,
House-Made Croutons, Choice of Dressing **$6**

Classic Caesar Salad
Romaine Lettuce, Shaved Parmesan,
House-Made Croutons, Caesar Dressing, Anchovies **$7**

Entrées

From the Archives

Niçoise Salad
Salad Lettuce, Albacore Tuna, Shrimp, Artichokes, Eggs,
Green Beans, Kalamata Olives, Potatoes, Tomatoes,
Red Wine Vinaigrette, Garlic Bread **$20**

Chicken Kiev
Chicken Breast, Boursin Cheese, Garlic Butter, Spinach,
Ham, Panko Crust, Champagne Butter Sauce,
O'Brien Potatoes, Vegetables **$30**

Seafood Crêpes
Crab, Scallops, Shrimp, Mascarpone, Thermidor Sauce,
Sautéed Spinach, Tomatoes, Onions, Garlic, Grilled Baguette **$35**

½ Roasted Duck à l'Orange
Orange Cognac Glaze, Rice Pilaf, Vegetables **$35**

***London Broil**
Marinated Flat Iron, Herb Compound Butter,
O'Brien Potatoes, Vegetables **$35**

***Filet Mignon au Poivre**
Pepper Crusted Beef Tenderloin Medallions,
Mashed Potatoes, Asparagus, Dijon Cognac Cream Sauce **$45**

Gluten Free Bread **$3.25** • Gluten Free Pasta **$1.75**

**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 undercooked. Consult your physician or public health official for more information.*

Everyday Favorites

***Maude's Burger**
House-Ground Steak, Lettuce, Tomato, Onion,
Toasted Sourdough Bun, House-Made French Fries **$18.75**
Includes Choice of: Cheddar, Swiss, or Mozzarella Cheese
Add Bacon **$2.00** • Add Blue Cheese **$2.50**

***Cajun Prime Rib Sandwich**
Slow Roasted & Cajun-Spiced Prime Rib, Mayonnaise, Chopped Romaine Lettuce,
Tomato, Onion, Toasted Hoagie Bun, Red Beans & Rice **$24**

Blackened Chicken Angel Hair
Blackened Grilled Chicken, Light Cream Sauce, Garlic,
Tomatoes, Mushrooms, Onions, Parmesan Cheese, Garlic Bread
Bistro Size $19 • Entrée Size $27

Tequila Chicken Fettuccine
Sautéed Chicken Breast, Tequila-Soy Cream Sauce, Onions,
Tri-Peppers, Cilantro, Spinach Fettuccine, Garlic Bread
Bistro Size $19 • Entrée Size $27

Main St. Chicken
Sautéed Chicken Breast, Tomatoes, Mushrooms, Scallions,
Garlic, Herbs, Butter, Chicken Stock, Basmati Rice, Vegetables
Bistro Size $20.75 • Entrée Size $29.75

***Simply Grilled Salmon**
Grilled Salmon Steak, Lemon Dill Butter, Basmati Rice, Asparagus
Bistro Size $23.75 • Entrée Size $31.75

***Maude's Slow Roasted Prime Rib**
10 oz Prime Rib, Mashed Potatoes, Asparagus, Hollandaise,
Au Jus, Creamy Horseradish **$53.95**

***Chili Cured Choice Filet**
8 oz Center Cut Beef Tenderloin, Mashed Potatoes,
Asparagus, Hollandaise, Crispy Onion Rings,
Roasted Mushroom Port Wine Demi-Glace **$63**

Fresh • Local • 50 Years