



WEDNESDAY NIGHT FEATURES

Limited Quantities Available

- OCTOBER 7TH -

Beef Bolognese

Ground Beef | Rich Tomato Sauce | Egg Noodles
Parmesan Cheese | Garlic Bread **\$15**

- OCTOBER 14TH -

Butter Chicken

Marinated Picked Chicken | Spiced Tomato Cream Sauce
Basmati Rice | Yogurt Sauce | Cilantro | Pita Bread **\$15**

- OCTOBER 21ST -

Patio Burger

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

- OCTOBER 28TH -

Swedish Meatballs

House-Made Beef Meatballs | Creamy Gravy
Egg Noodles | Garlic Bread **\$15**

DINNER FEATURES

*ROASTED SALMON

Lee's Greens Roasted Potatoes | Wilted Spinach | Malt Vinaigrette | Goat Cheese Balls | Honey **\$38.00**

SEARED SCALLOPS

Sourdough & Parmesan Bread Pudding | Parmesan Leek Fondue
Asparagus | Bacon | Balsamic Reduction **\$46.00**

*BULGOGI BEEF

Gochujang Marinated Prime Grade Tri-Tip | Vegetable Sambal Rice | Garlic | Green Onions
Pickled Ginger | Sesame Oil | Sesame Seeds | Yum Yum Sauce **\$35.00**

PAN SEARED PORK COPPA STEAK

Creamy Pimento Cornbread | Roasted BBQ Baby Carrots | Carolina BBQ Sauce **\$26.00**

CACIO E PEPE

Black Pepper | Pecorino Cheese | Parmesan Stock | Bucatini Pasta | Arancini Balls
Black Pepper Gremolata | Garlic Bread **\$23.00**

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
Parmesan Cheese | Chives | Rosemary Aioli **\$15.00**

ROOT BEER BRAISED PORK BELLY

Tomato Jam | Root Beer Balsamic Reduction
Pickled Fennel | Crostini **\$15.00**

WAGYU MEATBALLS Marinara | Whipped Ricotta
Pickled Onions | Crostini **\$16.00**

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

WEDGE SALAD Baby Iceberg Lettuce | Tomatoes
Bacon Lardons | Crispy Onions | Herbs | House-Made
Ciabatta Croutons | Humboldt Fog Vinaigrette **\$10.00**

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**

SANDWICHES

CRISPY CHICKEN Breaded Chicken | Monterey Jack
Chopped Romaine | Mayonnaise | Tomato | Onion
Toasted Brioche Bun | House-Made French Fries **\$18.25**

***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 **\$19.25**

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

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
BISTRO SIZE \$28.75 • ENTRÉE SIZE \$42.75 *Limited Availability*

***MAUDE'S SLOW ROASTED PRIME RIB** 10 oz Prime
Rib | Mashed Red Potatoes | Asparagus | Hollandaise
Au Jus | Creamy Horseradish **\$53.95** *Limited Availability*

***CHILI CURED CHOICE FILET**
8 oz Center Cut Beef Tenderloin | Crispy Onion Rings
Mashed Red Potatoes | Asparagus | Hollandaise
Roasted Mushroom Port Wine Demi-Glace **\$63.00**

** 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.*

LUNCH FEATURES

QUICHE

Roasted Tomatoes | Chives | Goat Cheese | House Salad | Fresh Fruit **\$18.50**

STEAK OMELET

Three Eggs | Roasted Tri-Tip | Caramelized Onions | Swiss Cheese
O'Brien Potatoes | Fresh Fruit **\$18.50**

*ROASTED SALMON

Lee's Greens Roasted Potatoes | Wilted Spinach | Malt Vinaigrette
Goat Cheese Balls | Honey **\$24.00**

CACIO E PEPE

Black Pepper | Pecorino Cheese | Parmesan Stock | Bucatini Pasta | Arancini Balls
Black Pepper Gremolata | House Salad | Garlic Bread **\$20.00**

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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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
Chicken Salad | Carrots | Celery | Onions | Lettuce
Toasted 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 **\$18.25**

***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 **\$19.25**

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 | 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**

FRESH • LOCAL • EVERY DAY



SOFT BEVERAGES

Coke, Diet Coke, Sprite.....	\$2.50
Roy Rogers.....	\$2.75
Shirley Temple.....	\$2.75
Tropical Iced Tea.....	\$3.00
Arnold Palmer.....	\$3.00
Fresh-Squeezed Lemonade.....	\$3.00
Fresh-Squeezed Strawberry Lemonade.....	\$3.50
Millstream Root Beer.....	\$3.50
Ginger Beer.....	\$3.00
Sparkling Mineral Water.....	\$3.50
Coffee.....	\$3.50
Hot Tea.....	\$2.50
Juice.....	\$2.00
Whole or Skim Milk • <i>Picket Fence Creamery</i>	\$2.50

HOUSE-MADE DESSERTS

TRIPLE CHOCOLATE COOKIE	\$4.50
DARK CHOCOLATE DROP	\$5.00
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 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



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 | Maitre 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