AUNT MAUDE'S

AMES, IA • 515-233-4136

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**
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 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**

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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**
PASTA W/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**

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Wednesday Night Features

Limited Quantities Available

- November 4th -

Beef Stroganoff

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

- November 11th -

Hot Beef

Slow-Braised Tri-Tip | Mashed Potatoes
Gravy | Herbs | Texas Toast **$15**

- November 18th -

Patio Burger

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

- November 25th -

Maude's Meatloaf

Mashed Potatoes | Green Beans | Gravy **$15**

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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 • *Picket Fence Creamery*	$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

AUNT MAUDE'S

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