



DAILY FEATURES

DAILY FEATURES DO NOT NEED TO BE ORDERED IN ADVANCE.



- TUESDAY -

DONNA'S GRILLED CHEESE

ARTICHOKES, SPINACH, ROASTED RED PEPPERS, WALNUTS,
MOZZARELLA, CHEDDAR, ON SOURDOUGH.

SERVED WITH A CUP OF TOMATO BASIL SOUP. **\$13**

- WEDNESDAY -

MEATBALL SUB

JARDINIÈRE MAYO, BANANA PEPPERS, PICKLED ONIONS & HERBS,
MOZZARELLA, MARINARA ON HOAGIE BUN. **\$13**

- THURSDAY -

MAUDE'S MEATLOAF

WITH MASHED POTATOES, SWEET CORN AND GRAVY **\$15**

- FRIDAY -

BEEF BOLOGNESE

HOUSE-GROUND STEAK, CARROTS, ONIONS,
CREAM, HERBS, RIGATONI. **\$15**

AUNT MAUDE'S

AMES, IA • 515-233-4136

LUNCH MENU MONDAY-FRIDAY 11AM-2PM

FEATURES

Add House Salad \$4.00

QUICHE LORRAINE

Onions | Bacon | Swiss Cheese | House Salad | Fresh Fruit **\$13.75**

SALMON OMELET

Three Eggs | Salmon | Onions | Capers | Cream Cheese | O'Brien Potatoes | Fresh Fruit **\$13.75**

*ROASTED SALMON

Curry Cous Cous Pilaf | Red Pepper Hummus | Crispy Chickpeas | Tzatziki Sauce **\$15.50**

GRILLED TERIYAKI PORTOBELLO MUSHROOM

Stir Fry Vegetables | Pickled Ginger | Sweet Soy Sauce | Basmati Rice | Chive Oil **\$13.00**

SALADS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Reggiano | Ciabatta Croutons | Choice of Dressing

ENTRÉE: \$8.50 | ALA CARTE: \$5.50

CLASSIC CAESAR: Romaine | Ciabatta Croutons | Parmesan Reggiano | Anchovies | House-Made Caesar Dressing

ENTRÉE: \$9.50 | ALA CARTE: \$6.50

ADD BLACKENED CHICKEN: \$5.00

***ADD BLACKENED SALMON: \$6.00**

***ADD ROASTED TRI TIP: \$8.00**

***PRINTER'S SALAD:** Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

COBB SALAD: Chopped Mixed Greens | Chicken | Turkey | Bacon | Cucumbers | Tomatoes | Onions | Mixed Cheese | Egg | Choice of Dressing

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

***STEAK SALAD:** Mixed Greens | Slow Roasted & Sliced Tri-Tip | Blue Cheese Crumbles | Potatoes | Sautéed Mushrooms | Jardiniere | Onion Rings | Red Wine Vinaigrette

ENTRÉE: \$17.50 | ALA CARTE: \$13.50

SOUP

FRENCH ONION Cup: **\$4.25** | Crock: **\$5.25**

TURKEY CHILI Cup: **\$4.50** | Bowl: **\$5.50**

KIDS MENU

EACH INCLUDE FRIES & FRUIT

HAMBURGER \$5.50

CHEESEBURGER \$5.50

GRILLED CHEESE \$5.50

CHICKEN FINGERS \$5.50

PASTA WITH BUTTER \$5.50

PASTA WITH MARINARA \$5.50

DESSERTS

TRIPLE CHOCOLATE COOKIE \$1.50

BLOOD ORANGE PARFAIT \$5.00

Layered w/ House-Made Ice Cream, Blood Orange Sorbet and Lemon Pound Cake.

VANILLA BEAN CREME BRULEE (GF) \$5.00

CLASSIC CHOCOLATE MOUSSE (GF) \$5.50

Topped w/ Fresh Whipped Cream

MAUDE'S PEANUT BUTTER PIE \$5.50

Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce.

DARK CHOCOLATE DROP (GF) \$2.75

Served w/ Tart Cherry Sauce.

SANDWICHES

***BURGER:** Brinkmeyer Family Ranch Angus Beef | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries | **CHOICE OF:** Cheddar, Swiss or Mozzarella Cheese **\$15.00**

ADD BACON \$1.50

ADD BLUE CHEESE \$2.00

***CAJUN PRIME RIB:** Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

***STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye Bread | Pasta Salad **\$17.95**

LOVE AT FIRST BITE: Roast Beef | Turkey | Bacon | Lettuce | Tomatoes | Onions | Mayonnaise | Toasted Sourdough | Pasta Salad **\$13.75**

ROASTED TURKEY PESTO: Hand-Cut Turkey | Brie Cheese | Lettuce | Tomato | Onion | Pesto | Toasted Wheat Bread | House-Made Sweet Potato Fries **\$13.95**

FRENCH DIP: Roast Beef | Au-jus | House-Made French Fries | Toasted Baguette **\$14.00**

ADD GRILLED ONIONS \$1.00

ADD SWISS CHEESE \$1.00

GRILLED TURKEY BURGER: Aioli | Arugula | Pepper Relish | Sweet Potato Fries **\$13.95**

PASTAS & ENTREES

TEQUILA CHICKEN FETTUCCINE: Sautéed Chicken | Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine | House Salad | Garlic Bread **\$15.50**

BLACKENED CHICKEN ANGEL HAIR: Garlic | Tomatoes | Onions | Mushrooms | Parmesan Reggiano | Light Cream Sauce | House Salad | Garlic Bread **\$15.50**

***SIMPLY GRILLED SALMON:** Lemon Dill Butter | Basmati Rice | Vegetables **\$15.50**

MAIN STREET CHICKEN: Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables **\$15.50**

SUB GLUTEN FREE LINGUINE \$1.75

SUB GLUTEN FREE BUN \$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 under cooked. Consult your physician or public health official for further information.*

FRESH • LOCAL • EVERY DAY

AUNT MAUDE'S

AMES, IA • 515-233-4136

DINNER MENU

MON-THURS 4PM-8PM | FRI & SAT 4PM-9PM

FEATURES

Add House Salad \$4.00

ROASTED 1/2 CHICKEN:

Ray Olson's Sweet Corn Maque Choux | Mashed Potatoes | Chive Oil **\$20.00**

*ROASTED SALMON

Curry Cous Cous Pilaf | Red Pepper Hummus | Crispy Chickpeas | Tzatziki Sauce **\$25.00**

GRILLED TERIYAKI PORTOBELLO MUSHROOM

Stir Fry Vegetables | Pickled Ginger | Sweet Soy Sauce | Basmati Rice | Chive Oil **\$21.95**

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread **\$13.25**

SMOKED SALMON DIP: Smoked Salmon | Capers Shallots | Dill | Toasted Pita Bread **\$11.95**

HOUSE-MADE POTATO CHIPS: Roasted Red Pepper Dip **\$4.25**

GRILLED BRIE: Toasted Almonds | Apple Butter | Toasted Crostini | Balsamic Reduction **\$12.25**

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter **\$2.95**

SOUP

FRENCH ONION Cup: **\$4.25** | Crock: **\$5.25**

TURKEY CHILI Cup: **\$4.50** | Bowl: **\$5.50**

SALADS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Reggiano | Ciabatta Croutons | Choice of Dressing

ENTRÉE: \$8.50 | ALA CARTE: \$5.50

CLASSIC CAESAR: Romaine | Ciabatta Croutons | Parmesan Reggiano | Anchovies | House-Made Caesar Dressing

ENTRÉE: \$9.50 | ALA CARTE: \$6.50

ADD BLACKENED CHICKEN: \$5.00

***ADD BLACKENED SALMON: \$6.00**

***ADD ROASTED TRI TIP: \$8.00**

***PRINTER'S SALAD:** Spinach | Grilled Salmon | Tomatoes | Walnuts | Blue Cheese Crumbles | Red Wine Vinaigrette

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

COBB SALAD: Chopped Mixed Greens | Chicken | Turkey | Bacon | Cucumbers | Tomatoes | Onions | Mixed Cheese | Egg | Choice of Dressing

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

***STEAK SALAD:** Mixed Greens | Slow Roasted & Sliced Tri-Tip | Blue Cheese Crumbles | Potatoes | Sautéed Mushrooms | Jardiniere | Onion Rings | Red Wine Vinaigrette

ENTRÉE: \$17.50 | ALA CARTE: \$13.50

PASTAS

BISTRO PASTAS ARE SERVED WITH A SMALL HOUSE SALAD

TEQUILA CHICKEN FETTUCCINE: Sautéed Chicken | Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine

BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.50

BLACKENED CHICKEN ANGEL HAIR: Garlic | Tomatoes | Onions | Mushrooms | Parmesan Reggiano | Light Cream Sauce

BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.50

** 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

***BURGER:** Brinkmeyer Family Ranch Angus Beef | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries | **CHOICE OF:** Cheddar, Swiss or Mozzarella Cheese **\$15.00**

ADD BACON \$1.50

ADD BLUE CHEESE \$2.00

***CAJUN PRIME RIB:** Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

***STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye Bread | Pasta Salad **\$17.95**

LOVE AT FIRST BITE: Roast Beef | Turkey | Bacon | Lettuce | Tomatoes | Onions | Mayonnaise | Toasted Sourdough | Pasta Salad **\$13.75**

ROASTED TURKEY PESTO: Hand-Cut Turkey | Brie Cheese | Lettuce | Tomato | Onion | Pesto | Toasted Wheat Bread | House-Made Sweet Potato Fries **\$13.95**

FRENCH DIP: Roast Beef | Au-jus | House-Made French Fries | Toasted Baguette **\$14.00**

ADD GRILLED ONIONS \$1.00

ADD SWISS CHEESE \$1.00

GRILLED TURKEY BURGER: Aioli | Arugula | Pepper Relish | Sweet Potato Fries **\$13.95**

ENTREES

ADD HOUSE SALAD \$4.00

***SIMPLY GRILLED SALMON:** Lemon Dill Butter | Basmati Rice | Vegetables

BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.00

MAIN STREET CHICKEN: Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables

BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.00

***SLOW ROASTED & SLICED TRI-TIP:**

(Limited Availability) Maitre d' Butter | House-Made French Fries | Vegetables

BISTRO SIZE: \$18.50 | ENTRÉE SIZE: \$30.50

***MAUDE'S SLOW ROASTED PRIME RIB:**

(Limited Availability) 10 oz. | Au-Jus | Mashed Red Potatoes | Vegetables **\$39.95**

***CHILI CURED CENTER CUT FILET:** 8 oz. Filet | Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Vegetables **\$47.00**

SUB GLUTEN FREE PASTA \$1.75

SUB GLUTEN FREE BUN \$1.75

KIDS MENU

EACH INCLUDE FRIES & FRUIT

HAMBURGER \$5.50

CHEESEBURGER \$5.50

GRILLED CHEESE \$5.50

CHICKEN FINGERS \$5.50

PASTA WITH BUTTER \$5.50

PASTA WITH MARINARA \$5.50

FRESH • LOCAL • EVERY DAY

FAMILY STYLE FEATURES

**ALL FAMILY STYLE FEATURES NEED TO BE ORDERED AT LEAST
24HRS IN ADVANCE.**

EACH FEATURE SERVES 4 (GREATER QUANTITIES AVAILABLE)
PICK UP BETWEEN 4-6 PM

- TUESDAY -

BREADED & FRIED CHICKEN

SERVED WITH VEGGIE HASH, MAC & CHEESE AND HOUSE SALAD. **\$60**

- WEDNESDAY -

LASAGNA

HOUSE-GROUND BEEF, MARINARA, PARMESAN REGGIANO,
RICOTTA CHEESE, BASIL OIL PESTO,
GARLIC BREAD. INCLUDES HOUSE SALAD **\$50**

- THURSDAY -

ROASTED BONE-IN PORK CHOPS

SERVED WITH MASHED POTATOES, SWEET CORN, DEMI-GLACE
AND HOUSE SALAD. **\$72**

- FRIDAY -

BEEF BOLOGNESE

HOUSE-GROUND STEAK, CARROTS, ONIONS, CREAM,
HERBS, RIGATONI. SERVED WITH HOUSE SALAD. **\$50**

- AVAILABLE *MONDAY-SATURDAY -

MAUDE'S FAMILY STYLE PRIME RIB: \$130

FAMILY STYLE SLOW ROASTED TRI-TIP: \$120

EACH INCLUDE 4/8OZ PORTIONS OF PROTEIN,
MASHED POTATOES, VEGETABLES, AND OUR HOUSE SALAD.

WHOLE PEANUT BUTTER PIE (8PCS): \$44

CALL FOR DETAILS!

- ALL MUST BE ORDERED AT LEAST 24HRS IN ADVANCE -

*TO ORDER FAMILY STYLE PRIME RIB OR TRI-TIP PICKUP ON **MONDAY,**
PLEASE CALL ON OR BEFORE **SATURDAY EVENING.**

AUNT MAUDE'S

AMES, IA • 515-233-4136

BEVERAGES

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|------------------------------------|--------|
| Coffee | \$2.50 |
| Milk | \$2.00 |
| Coke, Diet Coke, Sprite | \$2.00 |
| Millstream Root Beer | \$3.00 |
| Juice | \$2.00 |
| Fresh-Squeezed Lemonade | \$2.75 |
| Fresh-Squeezed Strawberry Lemonade | \$3.25 |
| Tropical Iced Tea | \$2.50 |
| Herbal Hot Tea | \$2.50 |
| San Pellegrino | \$3.50 |
| Ginger Beer | \$2.75 |
| Arnold Palmer | \$2.75 |

BEER

(WE DO NOT ACCEPT VERTICAL IDs)

ON TAP

| | |
|---------------|--------|
| Stella Artois | |
| 10 oz. Draw | \$4.50 |
| 16 oz. Pint | \$5.50 |

TWO ROTATING CRAFT TAPS (ASK YOUR SERVER)

MICROBREWS & IMPORT BOTTLES

| | |
|-------------------------------------|--------|
| Confluence Capital Gold Lager | \$6.00 |
| Deschutes Da Shootz! Pilsner | \$5.50 |
| Deschutes Fresh Haze IPA | \$5.50 |
| Dogfish Head 90 Minute Imperial IPA | \$6.50 |
| Eden Heritage Cider | \$7.00 |
| Fair State Roselle Sour Saison | \$6.00 |
| Kaliber Non-Alcoholic | \$3.75 |
| North Coast Old Rasputin Stout | \$7.00 |

DOMESTIC BOTTLES

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|----------------|--------|
| Bud Light | \$4.00 |
| Coors Light | \$4.00 |
| Michelob Ultra | \$4.00 |
| Miller Light | \$4.00 |

WINE BY THE GLASS

(WE DO NOT ACCEPT VERTICAL IDs)

HOUSE WINES

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| Chardonnay | \$6.50 |
| Cabernet | \$6.50 |

SPARKLING

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| Casteller, Cava, Brut, Spain | \$7.50 |
| Castello del Poggio, Moscato d'Asti, Italy | \$7.50 |

ROSE

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|--------------------------|--------|
| Villa Viva, Rose, France | \$8.00 |
|--------------------------|--------|

WHITE

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|---|---------|
| Fess Parker Riesling, California | \$9.00 |
| St. Supery, Sauvignon Blanc, California | \$9.00 |
| Maso Canali, Pinot Grigio, Italy | \$10.00 |

RED

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|-----------------------------------|---------|
| Cannonball, Merlot, California | \$9.50 |
| Underwood, Pinot Noir, Oregon | \$8.00 |
| Firestone, Red Blend, California | \$9.00 |
| Goldschmidt, Cabernet, California | \$15.00 |

DESSERTS

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|--|---------------|
| TRIPLE CHOCOLATE COOKIE | \$1.50 |
| BLOOD ORANGE PARFAIT | \$5.00 |
| Layered w/ House-Made Ice Cream, Blood Orange Sorbet and Lemon Pound Cake. | |
| VANILLA BEAN CREME BRULEE (GF) | \$5.00 |
| CLASSIC CHOCOLATE MOUSSE (GF) | \$5.50 |
| Topped w/ Fresh Whipped Cream | |
| MAUDE'S PEANUT BUTTER PIE | \$5.50 |
| Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce. | |
| DARK CHOCOLATE DROP (GF) | \$2.75 |
| Served w/ Tart Cherry Sauce. | |

SHAKEN & STIRRED

(WE DO NOT ACCEPT VERTICAL IDs)

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|--|---------------|
| BOURBON STREETCAR | \$8.50 |
| Bourbon, Lemon, Agave, Soda. | |
| SOUR CHERRY DAIQUIRI | \$8.00 |
| Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade | |
| MIDNIGHT TRAIN | \$8.00 |
| Whiskey, Fresh-Squeezed Lemonade, Fresh Mint, Ginger Beer. <i>Maude's Ode to Gladys.</i> | |
| TIJUANA MULE | \$8.00 |
| Jose Cuervo Tequila, Lime, Ginger Beer, Agave, Mint. | |
| VODKA LEMONADE | \$7.00 |
| Fresh-Squeezed Lemonade, Vodka | |
| Add Strawberry \$1.00 | |
| MAUDE'S MARGARITA | \$8.00 |
| Jose Cuervo Gold, Gran Gala, Fresh Lime Juice, Simple Syrup | |

WHITE WINE BY THE BOTTLE

SPARKLING

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|---|--------------|
| Castello del Poggio , Moscato, Italy | \$25 |
| Casteller , Cava, Brut, Spain | \$29 |
| Phillippe Fontaine , Champagne (split), France | \$35 |
| Collet , Brut, "Art Deco" Champagne, France | \$65 |
| Dom Perignon , Brut, Champagne, France | \$250 |

OAK & SPICE

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|---|---------------------|
| Tunnel of Elms , Chardonnay, CA | House - \$20 |
| Lola Wines , Chardonnay, Sonoma Coast, CA | \$35 |
| Workman Ayer , Viognier, Santa Barbara, CA | \$45 |
| Domaine du Prieure , Chardonnay, France | \$50 |

CLEAN & CRISP

| | |
|--|-------------|
| Villa Viva , Rose, France | \$23 |
| St. Supéry , Sauvignon Blanc, Napa, CA | \$35 |
| Maso Canali , Pinot Grigio, Italy | \$37 |
| Pratsch , Grüner Veltliner, Austria | \$30 |
| Domaine Hippolyte , Sauvignon Blanc, Sancerre, France | \$65 |

RICH & AROMATIC

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| Fess Parker , Riesling, Santa Barbara, CA | \$30 |
| Snus Hill , Boule de Poils, Madrid, IA | \$21 |
| Dr. H. Thanisch , Feinherb Riesling, Germany | \$30 |
| Conundrum by Caymus , White Blend, Napa, CA | \$35 |

RED WINE BY THE BOTTLE

SMOOTH & FRUITY

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|---|-------------|
| Underwood , Pinot Noir, Oregon | \$27 |
| Cannonball , Merlot, Napa, CA | \$30 |
| Snus Hill , Frontenac, Madrid, IA | \$21 |
| Maison L'Envoyé , Pinot Noir, Bourgogne, France | \$37 |
| Il Poggione , Rosso Di Montalcino, Italy | \$49 |
| La Devine du Clos Cantenac , Merlot, St. Émilion Grand Cru | \$55 |

BOLD & INTRIGUING

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|--|---------------------|
| Tunnel of Elms , Cabernet, CA | House - \$20 |
| Firestone , Red Blend, CA | \$35 |
| Goldschmidt , "Katherine" Cabernet, CA | \$45 |
| Vino Rosso , Cabernert / Sangiovese, WA | \$28 |
| D'Arenberg , "The Footbolt" Shiraz, Australia | \$35 |
| Ultraviolet , Cabernet, Napa, CA | \$35 |
| Easton Wines , Zinfandel, Amador County, CA | \$40 |
| Caymus , Cabernet, Napa, CA | \$130 |
| Spottswoode , Cabernet, Napa, CA | \$230 |

CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!
MUST BE 21 OR OLDER TO ORDER)

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|------------------|--------|
| Grasshopper | \$8.00 |
| Pink Squirrel | \$8.00 |
| Brandy Alexander | \$8.00 |
| Golden Cadillac | \$8.00 |
| Mudslide | \$8.00 |
| Chocolate Monkey | \$8.00 |

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.

FRESH • LOCAL • EVERY DAY