

Family Style Features

PRICES REFLECT 4 PORTIONS WITH HOUSE SALAD - GREATER QUANTITIES AVAILABLE

MEATLESS MONDAY	GRILLED TOFU STIR-FRY SWEET CHILI GRILLED TOFU CARROTS CELERY EDAMAME SHITAKE MUSHROOMS PEPPERS GARLIC RICE CILANTRO YUM YUM SAUCE	\$60
TUESDAY	SMOKED SALMON PASTA GARLIC ONIONS TOMATOES PESTO WHITE WINE CREAM PENNE PASTA	\$64
WEDNESDAY	HONEY SRIRACHA CHICKEN FRIED CHICKEN PICKLED VEGETABLES BROCCOLINI POTATO SALAD	\$56
THURSDAY	BEEF STROGANOFF ROASTED TRI-TIP MUSHROOMS CREAM SAUCE HERBS EGG NOODLES	\$64
FRIDAY	<i>Slow Roasted Prime Rib*</i> <i>Slow Roasted Tri-Tip*</i>	\$130 \$120
SATURDAY	EACH INCLUDE: MASHED POTATOES, VEGETABLES, AND OUR FAMILY STYLE HOUSE SALAD <i>BECAUSE OUR MEATS ARE SLOW ROASTED OVERNIGHT, WE <u>MUST</u> HAVE A MINIMUM 24 HRS NOTICE WHEN ORDERING FAMILY STYLE</i>	* ALSO AVAILABLE EVERY NIGHT WITH <u>24HRS</u> NOTICE

Don't Forget Dessert!

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

CALL FOR DETAILS!



Daily Specials

AVAILABLE FOR CURBSIDE PICKUP OR DINE-IN



<p>MEATLESS MONDAY</p>	<p>GRILLED TOFU STIR-FRY SWEET CHILI TOFU CARROTS CELERY EDAMAME SHITAKE MUSHROOMS PEPPERS GARLIC RICE CILANTRO YUM YUM SAUCE</p>	<p>\$16</p>
<p>TUESDAY</p>	<p>SMOKED SALMON PASTA GARLIC ONIONS TOMATOES PESTO WHITE WINE CREAM PENNE PASTA</p>	<p>\$17</p>
<p>WEDNESDAY</p>	<p>HONEY SRIRACHA CHICKEN FRIED CHICKEN PICKLED VEGETABLES BROCCOLINI POTATO SALAD</p>	<p>\$15</p>
<p>THURSDAY</p>	<p>BEEF STROGANOFF ROASTED TRI-TIP MUSHROOMS CREAM SAUCE HERBS EGG NOODLES</p>	<p>\$17</p>
<p>FRIDAY</p>	<p>• <i>Weekend Feature</i> • EACH WEEK, OUR KITCHEN PUTS TOGETHER LOCAL, FRESH INGREDIENTS TO CREATE A COMPOSED DISH FOR THE WEEKEND ..</p>	<p>PRICE WILL <u>VARY</u></p>
<p>SATURDAY</p>		



AMES, IA • 515-233-4136

LUNCH MENU MONDAY-FRIDAY 11AM-2PM

FEATURES

QUICHE

Roasted Tomatoes | Basil | Goat Cheese | House Salad | Fresh Fruit **\$13.75**

OMELET

Three Eggs | Chorizo | Mixed Cheese | Tomatillo Sauce | O'Brien Potatoes | Fresh Fruit **\$13.75**

* SWEET CHILI SOY GLAZE SALMON

Grilled Salmon | Stir-Fry Vegetables | Basmati Rice | Sweet Soy Sauce. **\$15.50**

MUSHROOM RISOTTO

Joygrow Oyster Mushrooms | Parmesan Reggiano | Arugula | Truffle Oil | Balsamic Reduction | Grilled Bread **\$13.50**

SALADS

HOUSE SALAD: Mixed Greens | Fresh Herbs | Parmesan Reggiano | House-Made Ciabatta Croutons

ENTRÉE: \$8.50 | ALA CARTE: \$5.50

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

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 | Garlic Bread

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

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

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 | Garlic Bread

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 W/ BUTTER \$5.50

PASTA W/ MARINARA \$5.50

DESSERTS

TRIPLE CHOCOLATE COOKIE \$1.50

DARK CHOCOLATE DROP \$2.75

Served w/ Tart Cherry Sauce.

CHOCOLATE TOFFEE BREAD PUDDING \$6.00

Topped w/ Meyers Rum Caramel, Chocolate Toffee, & Whipped Cream

VANILLA BEAN CREME BRULEE \$5.00

CLASSIC CHOCOLATE MOUSSE \$5.50

Topped w/ Fresh Whipped Cream

MAUDE'S PEANUT BUTTER PIE \$5.50

Topped w/ Fresh Whipped Cream, Chocolate & Caramel 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

B B Q PORK: Shaved Pork Loin | Maytag Blue Cheese Coleslaw | Crispy Onion Rings | Multigrain Bun | House-Made French Fries **\$13.95**

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

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

ADD GRILLED ONIONS \$1.00

ADD SWISS CHEESE \$1.00

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

***CAJUN PRIME RIB:** Slow Roasted Cajun-Spiced Prime Rib | Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

PASTAS & ENTREES

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

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

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

MAIN ST. CHICKEN: Sautéed Chicken Breast | Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables **\$15.50**

SUB GLUTEN FREE PASTA \$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



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DINNER MENU

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

FEATURES

Add House Salad \$4.00

* **GRILLED PORK LOIN**

Maytag Blue Cheese Mashed Potatoes | Port Demi-Glace | Broccolini. **\$25.00**

* **SWEET CHILI SOY GLAZE SALMON**

Grilled Salmon | Stir-Fry Vegetables | Basmati Rice | Sweet Soy Sauce. **\$28.00**

MUSHROOM RISOTTO

Joygrow Oyster Mushrooms | Parmesan Reggiano | Arugula | Truffle Oil | Balsamic Reduction | Grilled Bread **\$24.00**

* **GRILLED PRIME TOP SIRLOIN**

Carbonara Pasta | Broccolini | Garlic Butter **\$30.50**

STARTERS

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

SEARED AHI TUNA: Asian Noodles | Wasabi & Soy Vinaigrette **\$15.00**

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

TRUFFLE FRIES: House-Made French Fries | Parmesan Truffle Oil | Garlic Butter | Green Onions **\$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 | House-Made Ciabatta Croutons

ENTRÉE: \$8.50 | ALA CARTE: \$5.50

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

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 | Garlic Bread

ENTRÉE: \$15.50 | ALA CARTE: \$11.95

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

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 | Garlic Bread

ENTRÉE: \$17.50 | ALA CARTE: \$13.50

PASTAS

BISTRO PASTAS ARE SERVED WITH A SMALL HOUSE SALAD

TEQUILA CHICKEN FETTUCCINE: Sautéed Chicken Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettucine | Garlic Bread

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

BLACKENED CHICKEN ANGEL HAIR: Blackened Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms | Light Cream Sauce | Parmesan Reggiano | Garlic Bread

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

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

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

ADD GRILLED ONIONS \$1.00

ADD SWISS CHEESE \$1.00

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

***CAJUN PRIME RIB:** Slow Roasted Cajun-Spiced Prime Rib | Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

ENTREES

ADD HOUSE SALAD \$4.00

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

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

MAIN STREET CHICKEN: Sautéed Chicken Breast | 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. Prime Rib | Au-Jus | Mashed Red Potatoes | Vegetables **\$39.95**

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

SEAFOOD JAMBALAYA: Shrimp | Mussels | Scallops | Clams | Andouille Sausage | Potatoes | Tomatoes | Basmati Rice | Clam Broth | Grilled Baguette **\$29.00**

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 W/ BUTTER \$5.50

PASTA W/ MARINARA \$5.50

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BEVERAGES

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
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 (16 oz.)	\$7.00
Deschutes Da Shootz! Pilsner	\$5.50
Deschutes Fresh Haze IPA	\$5.50
Dogfish Head 90 Minute Imperial IPA	\$7.00
Eden Heritage Cider (16 oz.)	\$7.00
Fair State Roselle Sour Saison	\$7.00
North Coast Old Rasputin Stout	\$7.00
Kaliber Non-Alcoholic	\$3.75

DOMESTIC BOTTLES

Bud Light	\$4.50
Coors Light	\$4.50
Miller Light	\$4.50
Mich Ultra	\$5.00

SHAKEN & STIRRED

(WE DO NOT ACCEPT VERTICAL IDS)

GIN RAZZLER	\$8.00
Gin, Crème de Cassis, Lemon Juice	
BOURBON STREETCAR	\$8.00
Bourbon, Lemon Juice, 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
Tequila, Lime, Ginger Beer, Agave, Mint	
VODKA LEMONADE	\$7.00
Fresh-Squeezed Lemonade, Vodka Add Strawberry \$1.50	

CLASSIC ICE CREAM DRINKS

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

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

DESSERTS

TRIPLE CHOCOLATE COOKIE	\$1.50
DARK CHOCOLATE DROP	\$2.75
Served w/ Tart Cherry Sauce.	
CHOCOLATE TOFFEE BREAD PUDDING	\$6.00
Topped w/ Meyers Rum Caramel, Chocolate Toffee, & Whipped Cream.	
VANILLA BEAN CREME BRULEE	\$5.00
CLASSIC CHOCOLATE MOUSSE	\$5.50
Topped w/ Fresh Whipped Cream.	
MAUDE'S PEANUT BUTTER PIE	\$5.50
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce.	

WINE BY THE GLASS

(WE DO NOT ACCEPT VERTICAL IDS)

HOUSE WINES

Chardonnay	\$6.50
Cabernet	\$6.50

SPARKLING

Casteller, Cava, Brut, <i>Spain</i>	\$7.50
Castello del Poggio, Moscato d'Asti, <i>Italy</i>	\$7.50

ROSE

Castello di Ami, "Purple Rose" Rosé, <i>Italy</i>	\$8.00
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WHITE

Dr. H. Thanisch, Riesling, <i>Germany</i>	\$9.00
St. Supéry, Sauvignon Blanc, <i>Napa, CA</i>	\$9.00
Maso Canali, Pinot Grigio, <i>Italy</i>	\$10.00

RED

Cannonball, Merlot, <i>Napa, CA</i>	\$9.50
Underwood, Pinot Noir, <i>Oregon</i>	\$8.00
Firestone, Red Blend, <i>Santa Barbara, CA</i>	\$9.00
Ultraviolet, Cabernet, <i>Napa, CA</i>	\$10.00

WHITE WINE BY THE BOTTLE

SPARKLING

Castello del Poggio, Moscato, <i>Italy</i>	\$25
Casteller, Cava, Brut, <i>Spain</i>	\$29
Phillippe Fontaine, Champagne (split), <i>France</i>	\$35
Collet, Brut, "Art Deco" Champagne, <i>France</i>	\$65
Dom Pérignon, Brut, Champagne, <i>France</i>	\$250

OAK & SPICE

Tunnel of Elms, Chardonnay, <i>CA</i>	House - \$20
Lola Wines, Chardonnay, <i>Sonoma Coast, CA</i>	\$35
Workman Ayer, Viognier, <i>Santa Barbara, CA</i>	\$45
Domaine du Prieuré, Chardonnay, <i>France</i>	\$50

CLEAN & CRISP

Castello di Ami, "Purple Rose" Rosé, <i>Italy</i>	\$23
St. Supéry, Sauvignon Blanc, <i>Napa, CA</i>	\$35
Maso Canali, Pinot Grigio, <i>Italy</i>	\$37
Pratsch, Grüner Veltliner, <i>Austria</i>	\$30
Domaine Hippolyte, Sauvignon Blanc, Sancerre, <i>France</i>	\$65

RICH & AROMATIC

Snus Hill, Boule de Poils, <i>Madrid, IA</i>	\$21
Dr. H. Thanisch, Riesling, <i>Germany</i>	\$30
Conundrum by Caymus, White Blend, <i>Napa, CA</i>	\$35

RED WINE BY THE BOTTLE

SMOOTH & FRUITY

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

BOLD & INTRIGUING

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

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