

AUNT MAUDE'S

AMES, IA • 515-233-4136

LUNCH MENU MONDAY-FRIDAY 11AM-2PM

FEATURES

QUICHE LORRAINE

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

DENVER OMELET

Three Eggs | Tri-Peppers | Onions | Ham | Mixed Cheese | O'Brien Potatoes | Fresh Fruit **\$13.75**

SPRING VEGETABLE RICOTTA GNOCCHI

Asparagus | Baby Carrots | Turnips | Spinach | Carrot Hummus | Balsamic Reduction. **\$15.00**

* ROASTED SALMON

Farro | Spinach | Lardon Bacon | Fried Goat Cheese | Honey | Malt Vinaigrette. **\$15.50**

CHICKEN CREPES

Monterey Jack Mornay Sauce | Spinach | Balsamic Reduction
Parmesan | Julienne Vegetables | House Salad. **\$15.50**

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

** 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

TURKEY BURGER: House-Ground Turkey | Aioli | Arugula Pepper Relish | Multi-Grain Bun | Sweet Potato Fries **\$14.00**

CRISPY CHICKEN: Breaded Chicken | Bacon | Monterey Jack | Romaine | Mayonnaise | Tomatoes | Onions | Brioche Bun | House-Made French Fries. **\$14.95**

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**

SUB GLUTEN FREE PASTA	\$1.75
SUB GLUTEN FREE BUN	\$1.75

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**

FRESH • LOCAL • EVERY DAY



Daily Specials

AVAILABLE FOR CURBSIDE PICKUP OR DINE-IN

MEATLESS MONDAY	<p>BLACK BEAN BURGER DIJON AIOLI LETTUCE PICKLED ONIONS TOMATOES CRISPY BRUSSELS SPROUT MEDLEY</p>	\$12
TUESDAY	<p>SALMON BURGER SOY GLAZE PICKLED VEGETABLES GINGER AIOLI SHAVED CABBAGE ROASTED BROCCOLINI</p>	\$12
WEDNESDAY	<p>HONEY SRIRACHA CHICKEN FRIED CHICKEN PICKLED VEGETABLES BROCCOLINI MAC & CHEESE</p>	\$15
THURSDAY	<p>SHRIMP SCAMPI TOMATOES GREEN ONIONS GARLIC BUTTER LINGUINE HOUSE SALAD</p>	\$17
FRIDAY	<p><i>Weekend Feature</i> EACH WEEK, OUR KITCHEN PUTS TOGETHER LOCAL, FRESH INGREDIENTS TO CREATE A COMPOSED DISH FOR THE WEEKEND.</p>	PRICE WILL
SATURDAY	<p>.. CALL OR CHECK OUR WEBSITE FOR DETAILS! 515-233-4136 AUNTMAUDES.COM</p>	<u>VARY</u>

AUNT MAUDE'S

AMES, IA • 515-233-4136

DINNER MENU

MON-THURS 5PM-9PM | FRI & SAT 5PM-10PM

FEATURES

Add House Salad \$4.00

*ROASTED SALMON

Farro | Spinach | Lardon Bacon | Fried Goat Cheese | Honey | Malt Vinaigrette. **\$28.00**

SPRING VEGETABLE RICOTTA GNOCCHI

Asparagus | Baby Carrots | Turnips | Spinach | Carrot Hummus | Balsamic Reduction. **\$24.00**

SEARED HALIBUT

Peas | Tomatoes | Baby Carrots | Fingerling Potatoes | Arugula | Parmesan Broth | Truffle Oil. **\$33.00**

CHICKEN CREPES

Monterey Jack Mornay Sauce | Spinach | Balsamic Reduction
Parmesan | Julienne Vegetables | House Salad. **\$15.50**

STARTERS

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

GOAT CHEESE TERRINE: Goat Cheese | Garlic | Roasted Red Peppers | Artichokes | Pesto | Walnuts | Crostinis. **\$12.25**

HOUSE-MADE POTATO CHIPS: 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

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

TURKEY BURGER: House-Ground Turkey | Aioli | Arugula Pepper Relish | Multi-Grain Bun | Sweet Potato Fries **\$14.00**

CRISPY CHICKEN: Breaded Chicken | Bacon | Monterey Jack | Romaine | Mayonnaise | Tomatoes | Onions | Brioche Bun | House-Made French Fries. **\$14.95**

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**

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

** 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

Family Style Features

PRICES REFLECT 4 PORTIONS WITH HOUSE SALAD - GREATER QUANTITIES AVAILABLE

MONDAY	SLOW ROASTED PRIME RIB OR TRI TIP SEE BELOW	SEE BELOW
TUESDAY	SLOW ROASTED PRIME RIB OR TRI TIP SEE BELOW	SEE BELOW
WEDNESDAY	HONEY SRIRACHA CHICKEN FRIED CHICKEN PICKLED VEGETABLES BROCCOLINI MAC & CHEESE	\$56
THURSDAY	SHRIMP SCAMPI TOMATOES GREEN ONIONS GARLIC BUTTER LINGUINE	\$60
FRIDAY	<i>Slow Roasted Prime Rib*</i>  <i>Slow Roasted Tri-Tip*</i>	\$130
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>	\$120 *ALSO AVAILABLE EVERY NIGHT WITH <u>24HRS</u> NOTICE

Don't Forget Dessert!


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

CALL FOR DETAILS!

AUNT MAUDE'S

AMES, IA • 515-233-4136

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
Eden Heritage Cider (16 oz.)	\$7.00
Destihl Key Lime Pie Gose	\$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

DESSERTS

TRIPLE CHOCOLATE COOKIE	\$1.50
DARK CHOCOLATE DROP	\$2.75
Served w/ Tart Cherry Sauce.	
STRAWBERRY BLUEBERRY SHORTCAKE	\$6.00
House-Made Shortcake, Macerated Strawberries & Blueberries, Fresh 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 RED & WHITE

Honoro Vera, Spain \$6.50 | \$20

SPARKLING

Casteller, Cava, Brut, Spain \$7.50

Castello del Poggio, Moscato d'Asti, Italy \$7.50

ROSE

Sunseeker, Rosé, CA \$8.00

WHITE

Proverb, Chardonnay, CA \$9.00

Dr. H. Thanisch, Riesling, Germany \$9.00

St. Supéry, Sauvignon Blanc, Napa, CA \$9.00

Maso Canali, Pinot Grigio, Italy \$10.00

RED

Proverb, Cabernet, CA \$8.00

Underwood, Pinot Noir, Oregon \$8.00

Marietta Old Vine, Red Blend, CA \$9.00

Cannonball, Merlot, Napa, CA \$9.50

Ultraviolet, Cabernet, Napa, CA \$12.00

SHAKEN & STIRRED

(WE DO NOT ACCEPT VERTICAL IDs)

BOURBON STREETCAR \$8.00

Bourbon, Lemon Juice, Agave, Soda

GIN RAZZLER \$8.00

Gin, Crème de Cassis, Lemon Juice

MAUDE'S 75 \$8.00

Cedar Ridge Pear Brandy, Simple Syrup, Fresh-Squeezed Lemonade, Cava

SOUR CHERRY DAIQUIRI \$8.00

Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade

MIDNIGHT TRAIN \$8.00

Whiskey, Fresh-Squeezed Lemonade, Fresh Mint, Ginger Beer • Maude's Ode to Gladys.

TIJUANA MULE \$8.00

Tequila, Lime, Ginger Beer, Agave, Mint

VODKA LEMONADE \$7.00

Fresh-Squeezed Lemonade, Vodka
Add Strawberry \$0.50

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

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