

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

Ratatouille | Grilled Asparagus | Yellow Pepper Coulis
Parmesan Reggiano | Balsamic Reduction | Grilled Baguette. **\$29.00**

*GRILLED NY STRIP LOIN

Grilled Summer Vegetables | Herbs | Black Garlic Butter. **\$35.00**

*GRILLED CARIBBEAN PORK LOIN

Roasted Sweet Potato Hash | House-Made Andouille Sausage
Chimichurri Purée | Grilled Asparagus. **\$24.00**

GOAT CHEESE & RICOTTA CHEESE MANICOTTI

Lee's Greens Heirloom Tomato Sauce | Arugula
Druken Goat Cheese | Balsamic Reduction | House Salad. **\$20.00**

STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread **\$14.75**

GOAT CHEESE TERRINE: Goat Cheese | Garlic | Roasted Red Peppers | Artichokes | Pesto | Walnuts | Crostinis. **\$13.75**

HOUSE-MADE POTATO CHIPS: Red Pepper Dip **\$5.25**

TRUFFLE FRIES: House-Made French Fries | Parmesan Truffle Oil | Garlic Butter | Green Onions **\$13.75**

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter **\$4.25**

SOUP

FRENCH ONION Cup: **\$4.75** | Crock: **\$5.75**

TURKEY CHILI Cup: **\$5.00** | Bowl: **\$6.00**

SALADS

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

ENTRÉE: \$9.00 | ALA CARTE: \$6.00

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

ENTRÉE: \$10.50 | ALA CARTE: \$7.50

ADD BLACKENED CHICKEN: \$5.50

***ADD BLACKENED SALMON: \$6.50**

***ADD ROASTED TRI TIP: \$10.00**

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

ENTRÉE: \$17.00 | ALA CARTE: \$13.25

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

ENTRÉE: \$17.00 | ALA CARTE: \$13.25

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

ENTRÉE: \$18.95 | ALA CARTE: \$15.00

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: \$17.00 | ENTRÉE SIZE: \$24.75

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

BISTRO SIZE: \$17.00 | ENTRÉE SIZE: \$24.75

** 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.*

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 \$1.75

ADD BLUE CHEESE \$2.25

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

CRISPY CHICKEN : Breaded Chicken | Monterey Jack Romaine | Mayonnaise | Tomatoes | Onions | Brioche Bun | House-Made French Fries. **\$15.25**

FRENCH DIP: Roast Beef | Au-jus | Toasted Baguette | House-Made French Fries **\$15.25**

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 **\$18.95**

***CAJUN PRIME RIB:** Slow Roasted Cajun-Spiced Prime Rib | Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$19.95**

ENTREES

Add House Salad \$4.00

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

BISTRO SIZE: \$17.00 | ENTRÉE SIZE: \$24.75

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

BISTRO SIZE: \$17.00 | ENTRÉE SIZE: \$24.75

*SLOW ROASTED & SLICED TRI-TIP:

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

BISTRO SIZE: \$20.50 | ENTRÉE SIZE: \$32.50

*MAUDE'S SLOW ROASTED PRIME RIB:

(Limited Availability) 10 oz. Prime Rib | Au-Jus | Mashed Red Potatoes | Vegetables **\$43.95**

***CHILI CURED CENTER CUT FILET:** 8 oz. Dry-Rubbed Filet | Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Vegetables **\$55.00**

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

FRESH • LOCAL • EVERY DAY

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LUNCH MENU MONDAY-FRIDAY 11AM-2PM

FEATURES

RATATOUILLE QUICHE

Ratatouille | Parmesan Reggiano | House Salad | Fresh Fruit **\$14.75**

REUBEN OMELET

Three Eggs | Corned Beef | Crispy Sauerkraut | 1000 Island Swiss Cheese | O'Brien Potatoes | Fresh Fruit **\$14.75**

*ROASTED SALMON

Ratatouille | Grilled Asparagus | Yellow Pepper Coulis | Parmesan Reggiano | Balsamic Reduction | Grilled Baguette. **\$17.00**

GOAT CHEESE & RICOTTA CHEESE MANICOTTI

Lee's Greens Heirloom Tomato Sauce | Arugula | Druken Goat Cheese | Balsamic Reduction | House Salad. **\$15.00**

SALADS

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

ENTRÉE: \$9.00 | ALA CARTE: \$6.00

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

ENTRÉE: \$10.50 | ALA CARTE: \$7.50

ADD BLACKENED CHICKEN: \$5.50

***ADD BLACKENED SALMON: \$6.50**

***ADD ROASTED TRI TIP: \$10.00**

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

ENTRÉE: \$17.00 | ALA CARTE: \$13.25

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

ENTRÉE: \$17.00 | ALA CARTE: \$13.25

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

ENTRÉE: \$18.95 | ALA CARTE: \$15.00

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

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SANDWICHES

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ADD BACON \$1.75

ADD BLUE CHEESE \$2.25

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

CRISPY CHICKEN: Breaded Chicken | Bacon | Monterey Jack | Romaine | Mayonnaise | Tomatoes | Onions | Brioche Bun | House-Made French Fries. **\$15.25**

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 **\$15.25**

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 **\$18.95**

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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 **\$17.00**

BLACKENED CHICKEN ANGEL HAIR: Blackened Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms | Parmesan Reggiano | Light Cream Sauce | House Salad | Garlic Bread **\$17.00**

***SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon Dill Butter | Basmati Rice | Vegetables **\$17.00**

MAIN ST. CHICKEN: Sautéed Chicken Breast | Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables **\$17.00**

FRESH • LOCAL • EVERY DAY



Wednesday Night **FEATURES • SEPTEMBER**

September 1st

STEAK TACOS

PICO | CABBAGE SLAW | CILANTRO CREMA
ASADERO CHEESE | ELOTE **\$13**

September 8th

BREADED PORK TENDERLOIN

CRISPY BREADED PORK TENDERLOIN | DIJON MAYO
LETTUCE | TOMATO | ONION | PICKLES
HOUSE-MADE POTATO SALAD **\$13**

September 15th

POT ROAST

MASHED POTATOES | BABY CARROTS
BRAISING JUS **\$15**

September 22nd

PATIO BURGER

TWO HOUSE-GROUND BEEF PATTIES
AMERICAN CHEESE | LETTUCE | TOMATO | ONION
GARLIC AIOLI | HOUSE-MADE POTATO CHIPS **\$12**

September 29th

LASAGNA

BASIL OIL | PARMESAN | GRILLED BAGUETTE **\$13**

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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
Dogfish Head 90 Minute IPA	\$8.00
Deschutes Fresh Haze IPA	\$5.50
Jefferson County Tropical Pineapple Cider	\$8.00
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.	

CLASSIC ICE CREAM DRINKS \$9.50

(MADE BY HAND FROM OUR BAR!)

MUST BE 21 OR OLDER TO ORDER

Grasshopper
Pink Squirrel
Brandy Alexander
Golden Cadillac
Mudslide
Chocolate Monkey

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 \$8.00

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 \$8.50

Bourbon, Fresh Lemon Juice, Agave, Soda

GIN RAZZLER \$8.50

Gin, Crème de Cassis, Fresh Lemon Juice

MAUDE'S 75 \$8.50

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

SOUR CHERRY DAIQUIRI \$8.50

Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade

MIDNIGHT TRAIN \$8.50

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

TIJUANA MULE \$8.50

Tequila, Lime, Ginger Beer, Agave, Fresh Mint

VODKA LEMONADE \$8.50

Vodka, Fresh-Squeezed Lemonade
Add Strawberry \$0.50

BOURBON COUNTY LEMONADE \$8.50

Fresh-Squeezed Lemonade, Bourbon

MAUDE'S BASIL SMASH \$8.50

Gin, Fresh Lemon Juice, Basil Simple Syrup, Fresh Basil Leaves

MAUDE'S MARGARITA \$8.50

Cuervo Gold, Gran Gala, Fresh Lime Juice, Simple Syrup

WATERMELON MOJITO \$8.50

Rum, Watermelon Red Bull, Fresh Mint, Fresh Lime Juice

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



• *Family Style Menu* •

PRICES REFLECT 4 PORTIONS W/ HOUSE SALAD

GREATER QUANTITIES AVAILABLE

ALL FAMILY STYLE MEALS MUST BE ORDERED AT LEAST 24HRS IN ADVANCE

Pastas • \$90

TEQUILA CHICKEN FETTUCINI

SAUTÉED CHICKEN | TEQUILA-SOY CREAM SAUCE TRI-PEPPERS
ONIONS | SPINACH FETTUCINI NOODLES | CILANTRO | GARLIC BREAD

BLACKENED CHICKEN ANGEL HAIR PASTA

BLACKENED CHICKEN | MUSHROOMS | ONIONS | TOMATOES
LIGHT CREAM SAUCE | PARMESAN REGIANNIO | GARLIC BREAD



• *Entrees* •

MAIN ST. CHICKEN • \$90

SAUTÉED CHICKEN BREAST | GARLIC | HERBS | BUTTER | CHICKEN STOCK
TOMATOES | MUSHROOMS | SCALLIONS | MIXED VEGETABLES | BASMATI RICE

SIMPLY GRILLED SALMON • \$90

LEMON DILL BUTTER | BASMATI RICE | MIXED VEGETABLES

SLOW ROASTED & SLICED TRI-TIP • \$120

M'AITRE D'BUTTER | MASHED POTATOES | MIXED VEGETABLES

MAUDE'S SLOW ROASTED PRIME RIB • \$140

MASHED POTATOES | MIXED VEGETABLES CREAMY HORSERADISH | AU JUS
(AVAILABLE BLACKENED)