



AMES, IA • 515-233-4136

## LUNCH MENU

### FEATURES

#### ROASTED BUTTERNUT SQUASH QUICHE

Butternut Squash | Spinach | Goat Cheese | House Salad | Fresh Fruit **\$14.75**

#### STEAK OMELET

Three Eggs | Roasted Sirloin | Tri-Peppers | Mushrooms  
Swiss Cheese | O'Brien Potatoes | Fresh Fruit **\$14.75**

#### \*SWEET SOY CHILI GLAZE SALMON

Basmati Rice | Stir-Fry Vegetables | Ginger Aioli **\$17.00**

#### BUTTERNUT SQUASH RISOTTO

Arborio Rice | Cranberries | Arugula | Pepitas | Brown Butter | Goat Cheese Coulis **\$15.00**

### SALADS

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

**ALA CARTE: \$6.00 | ENTRÉE: \$9.00**

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

**ALA CARTE: \$7.50 | ENTRÉE: \$10.50**

**ADD BLACKENED CHICKEN: \$5.50**

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

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

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

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

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

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

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

**ALA CARTE: \$15.00 | ENTRÉE: \$18.95**

### 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**

### 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**

**CRISPY CHICKEN :** Breaded Chicken | 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**

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

### BISTRO 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**

**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.*

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## DINNER MENU

### FEATURES

Add House Salad \$4.00

#### \*SWEET SOY CHILI GLAZED SALMON

Basmati Rice | Stir-Fry Vegetables | Ginger Aioli **\$29.00**

#### \*CAJUN MAHI MAHI

Grilled Mahi Mahi | Red Beans & Rice | Grilled Asparagus | New Orleans BBQ Sauce **\$29.00**

#### \*GRILLED PORK LOIN

Roasted Beet & Peach Reduction | Roasted Fingerling Potatoes  
Sweet Corn Coulis | Sautéed Spinach **\$24.00**

#### BUTTERNUT SQUASH RISOTTO

Arborio Rice | Cranberries | Arugula | Pepitas | Brown Butter | Goat Cheese Coulis **\$20.00**

### STARTERS

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

**PORK SPRING ROLLS:** Ground Pork | Cabbage | Stir-Fry Vegetables | Cilantro Soy Dipping Sauce **\$13.75**

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

**CORIANDER CRUSTED AHI TUNA:** Asian Noodle Salad Wasabi Vinaigrette | Soy Vinaigrette **\$15.25**

**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

**ALA CARTE: \$6.00 | ENTRÉE: \$9.00**

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

**ALA CARTE: \$7.50 | ENTRÉE: \$10.50**

**ADD BLACKENED CHICKEN: \$5.50**

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

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

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

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

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

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

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

**ALA CARTE: \$15.00 | ENTRÉE: \$18.95**

### 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: \$18.00 | ENTRÉE SIZE: \$25.75**

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

**BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75**

### 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**

**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: \$18.00 | ENTRÉE SIZE: \$25.75**

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

**BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75**

**\*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 **\$44.95**

**\*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**

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# *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**



# • *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* • \$94

### **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 REGIANNI | GARLIC BREAD



## • *Entrees* •

### **MAIN ST. CHICKEN • \$94**

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

### **SIMPLY GRILLED SALMON • \$94**

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 • \$144**

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

# AUNT MAUDE'S

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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 BEER

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

## DESSERTS

<b>TRIPLE CHOCOLATE COOKIE</b>	\$1.50
<b>DARK CHOCOLATE DROP</b> Served w/ Tart Cherry Sauce.	\$2.75
<b>KEY LIME PIE TART</b> Fresh Whipped Cream & Raspberry Sauce	\$6.00
<b>VANILLA BEAN CREME BRULEE</b>	\$5.00
<b>CLASSIC CHOCOLATE MOUSSE</b> Topped w/ Fresh Whipped Cream	\$5.50
<b>MAUDE'S PEANUT BUTTER PIE</b> Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce.	\$5.50

### 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
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### SPARKLING

Castello del Poggio, Moscato d'Asti, Italy	\$8.00
Casteller, Cava, Brut, Spain	\$9.00

### ROSE

Sunseeker, Rosé, CA	\$8.00
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### WHITE

Proverb, Chardonnay, CA	\$8.00
Dr. Konstantin Frank, Riesling, Finger Lakes, NY	\$9.00
St. Supéry, Sauvignon Blanc, Napa, CA	\$9.00
Maso Canali, Pinot Grigio, Italy	\$10.00
Lola Wines, Chardonnay, Sonoma Coast, CA	\$12.00

### RED

Proverb, Cabernet, CA	\$8.00
Marietta Old Vine, Red Blend, CA	\$9.00
Underwood, Pinot Noir, Oregon	\$9.00
Cannonball, Merlot, Napa, CA	\$9.00
Ultraviolet, Cabernet, Napa, CA	\$12.00

## SHAKEN & STIRRED

(WE DO NOT ACCEPT VERTICAL IDs)

<b>BOURBON STREETCAR</b>	\$8.50
Bourbon, Fresh Lemon Juice, Agave, Soda	
<b>GIN RAZZLER</b>	\$8.50
Gin, Crème de Cassis, Fresh Lemon Juice	
<b>MAUDE'S 75</b>	\$8.50
Cedar Ridge Fruit Brandy, Simple Syrup, Fresh-Squeezed Lemonade, Cava	
<b>SOUR CHERRY DAIQUIRI</b>	\$8.50
Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade	
<b>MIDNIGHT TRAIN</b>	\$8.50
Whiskey, Fresh-Squeezed Lemonade, Fresh Mint, Ginger Beer • Maude's Ode to Gladys.	
<b>TIJUANA MULE</b>	\$8.50
Tequila, Lime, Ginger Beer, Agave, Fresh Mint	
<b>VODKA LEMONADE</b>	\$8.50
Vodka, Fresh-Squeezed Lemonade Add Strawberry \$.50	
<b>BOURBON COUNTY LEMONADE</b>	\$8.50
Fresh-Squeezed Lemonade, Bourbon	
<b>MAUDE'S BASIL SMASH</b>	\$8.50
Gin, Fresh Lemon Juice, Basil Simple Syrup, Fresh Basil Leaves	
<b>MAUDE'S MARGARITA</b>	\$8.50
Cuervo Gold, Gran Gala, Fresh Lime Juice, Simple Syrup	
<b>WATERMELON MOJITO</b>	\$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.*

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