



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: **\$4.75** | Crock: **\$5.75**

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

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 \$1.75

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 **\$18.00**

BLACKENED CHICKEN ANGEL HAIR: Blackened Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms | Parmesan Reggiano | Light Cream Sauce | House Salad | Garlic Bread **\$18.00**

***SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon Dill Butter | Basmati Rice | Vegetables **\$18.00**

MAIN ST. CHICKEN: Sautéed Chicken Breast | Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables **\$18.00**

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

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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

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ADD BLACKENED CHICKEN: \$5.50

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

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

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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 • OCTOBER**

October 6th

MEATBALL SUB

HOUSE-MADE MEATBALLS | MARINARA | MOZZERELLA
JARDINIÈRE AIOLI | PICKLED ONIONS & PEPPERS
SALT & VINEGAR CHIPS **\$13**

October 13th

MEATLOAF

MUSHROOM GRAVY | MASHED RED POTATOES
RAY OLSON'S SWEET CORN **\$13**

October 20th

CHEESEBURGER MAC & CHEESE

HOUSE-GROUND SIRLOIN | ONIONS
ZESTY CHEESE SAUCE | BREAD CRUMBS
FRIED PICKLES **\$13**

October 27th

PATIO BURGER

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



• *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 REGIANNIO | 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

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
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

TRIPLE CHOCOLATE COOKIE	\$1.50
DARK CHOCOLATE DROP Served w/ Tart Cherry Sauce.	\$2.75
KEY LIME PIE TART Fresh Whipped Cream & Raspberry Sauce	\$6.00
VANILLA BEAN CREME BRULEE	\$5.00
CLASSIC CHOCOLATE MOUSSE Topped w/ Fresh Whipped Cream	\$5.50
MAUDE'S PEANUT BUTTER PIE 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, <i>Spain</i>	\$6.50 \$20
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SPARKLING

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

ROSE

Sunseeker, Rosé, <i>CA</i>	\$8.00
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WHITE

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

RED

Proverb, Cabernet, <i>CA</i>	\$8.00
Marietta Old Vine, Red Blend, <i>CA</i>	\$9.00
Underwood, Pinot Noir, <i>Oregon</i>	\$9.00
Cannonball, Merlot, <i>Napa, CA</i>	\$9.00
Ultraviolet, Cabernet, <i>Napa, CA</i>	\$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 Fruit 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 • <i>Maude's Ode to Gladys.</i>	
TIJUANA MULE	\$8.50
Tequila, Lime, Ginger Beer, Agave, Fresh Mint	
VODKA LEMONADE	\$8.50
Vodka, Fresh-Squeezed Lemonade <i>Add Strawberry \$0.50</i>	
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.

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