



AMES, IA • 515-233-4136

LUNCH MENU

FEATURES

QUICHE LORRAINE

Bacon | Onions | Swiss Cheese | House Salad | Fresh Fruit **\$14.75**

TURKEY CHILI OMELET

Three Eggs | Turkey Chili | Peppers | Onions | Cilantro | Mixed Cheese
O'Brien Potatoes | Fresh Fruit **\$14.75**

*MAPLE BOURBON SALMON

Roasted Salmon | Butternut Squash Bisque | Mashed Sweet Potatoes
Asparagus | Maple Bourbon Butter **\$17.00**

VEGGIE CREPES

Broccoli | Carrots | Spinach | Onions | Basil Pesto | Roasted Cherry Tomatoes
Cauliflower Puree | Balsamic Reduction | Arugula | Parmesan Reggiano **\$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

TODAY'S SOUP Cup: **\$4.00** | Bowl: **\$5.00**

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

FRENCH ONION Cup: **\$5.00** | Crock: **\$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 or MARINARA \$5.50

SANDWICHES

1/2 SANDWICH, SOUP & SALAD: Roasted &
Shaved Pork Loin | Caramelized Onions | Apple
Butter | Blue Cheese Slaw | Toasted Whole Wheat
INCLUDES: House Salad | Cup of Today's Soup **\$12.75**

***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**

SUB GLUTEN FREE PASTA \$1.75

SUB GLUTEN FREE BUN \$1.75

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**

** 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

*MAPLE BOURBON SALMON

Roasted Salmon | Butternut Squash Bisque | Grilled Asparagus
Mashed Sweet Potatoes | Maple Bourbon Butter | Toasted Pepitas **\$29.00**

*SEARED DUCK BREAST

House-Made Andouille Sausage Stuffing | Crispy Brussels Sprouts
Bacon | Cherry Thyme Demi | Pomegranate Seeds **\$29.00**

*ROASTED BONE-IN PORK LOIN

Roasted Root Vegetable Medley | Bacon | Apple Butter | Apple Riesling Reduction **\$23.00**

VEGGIE CREPES

Broccoli | Carrots | Spinach | Onions | Pesto Cream | Roasted Cherry Tomatoes
Cauliflower Puree | Arugula | Parmesan Cheese | Balsamic Reduction **\$20.00**

STARTERS

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

CRISPY BRUSSELS SPROUTS: Parmesan Reggiano Bacon | Rosemary Aioli **\$12.25**

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

TODAY'S SOUP Cup: **\$4.00** | Bowl: **\$5.00**

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

FRENCH ONION Cup: **\$5.00** | Crock: **\$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

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

***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 or 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.*

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Wednesday Night **FEATURES • NOVEMBER**

November 3rd

CUBAN SANDWICH

SHAVED HAM | SHAVED ROASTED PORK
BLACK BEAN SPREAD | PICKLES | DIJON MAYO
SWISS CHEESE | HOUSE-MADE POTATO CHIPS **\$12**

November 10th

LASAGNA

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

November 17th

BEEF STROGANOFF

SLOW ROASTED TRI-TIP | MUSHROOMS | ONIONS
FRESH HERBS | SOUR CREAM | EGG NOODLES
GARLIC BREAD **\$12**

November 24th

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

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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
Destihl Key Lime Pie Gose	\$7.00
Guinness	\$6.50
Jefferson County Tropical Pineapple Cider	\$8.00
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	\$2.75
Served w/ Tart Cherry Sauce.	
PUMPKIN TART	\$6.00
Candied Pecans, Fresh Whipped Cream.	
VANILLA BEAN CREME BRULEE	\$5.00
CLASSIC CHOCOLATE MOUSSE	\$5.50
Topped w/ Fresh Whipped Cream.	
CHOCOLATE TOFFEE BREAD PUDDING	\$5.50
Topped w/ Myer's Rum Caramel, Chocolate Toffee & 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
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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
Round Pond, 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)

BOURBON STREETCAR	\$8.50
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Bourbon, Fresh Lemon Juice, Agave, Soda

MAUDE'S 75	\$8.50
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Cedar Ridge Fruit Brandy, Simple Syrup,
Fresh-Squeezed Lemonade, Cava

SOUR CHERRY DAIQUIRI	\$8.50
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Rum, Rum-Soaked Cherries,
Fresh-Squeezed Lemonade

MIDNIGHT TRAIN	\$8.50
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Whiskey, Fresh-Squeezed Lemonade, Fresh Mint,
Ginger Beer • *Maude's Ode to Gladys.*

TIJUANA MULE	\$8.50
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Tequila, Lime, Ginger Beer, Agave, Fresh Mint

MAUDE'S MARGARITA	\$8.50
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Cuervo Gold, Gran Gala,
Fresh Lime Juice, Simple Syrup

WINTER DRINKS

CHIPSHOT \$8.00	
Tuaca, Bailey's, Coffee	

IRISH COFFEE	\$8.00
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Jameson, Kahlua, Brown Sugar, Coffee

KEOKI COFFEE	\$8.00
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Brandy, Kahlua, Creme de Cocoa, Coffee

JEAN'S HOT TODDY	\$8.00
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A Classic w/ Irish Whiskey

HOT BUTTERED RUM	\$8.00
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Aunt Maude's Blend of Spiced Ice Cream and Rum

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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