

BEVERAGES



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Fresh Squeezed Lemonade • Strawberry Lemonade
Pineapple Juice • Orange Juice • Cranberry Juice
Tomato Juice • Grapefruit Juice • Tropical Iced Tea
Coke • Diet Coke • Sprite

MICROBREWS & IMPORT BOTTLES

Goose Island I.P.A. • Fat Tire
Pere Jacques 9% Belgium Ale • Corona
Bells Kalamazoo Stout • Kronenbourg
Kaliber (NA Beer)

DOMESTIC BOTTLES

Coors Light • Bud Light
Miller Light • Miller 64 • Michelob Ultra Light

TAP BEERS

Stella Artois • New Belgium 1554 Black Ale
Bells Oberon Wheat Ale

CLASSIC ICE CREAM DRINKS

(made by hand from our bar!)

Grasshopper • Pink Squirrel • Brandy Alexander
Golden Cadillac • Mudslide • Chocolate Monkey



KIDS MENU \$4.95

(Sixth graders and under)

Hamburger
Cheeseburger
Grilled Cheese
Chicken Fingers
Tyke Pasta with butter or marinara



It's our favorite time of the year; an opportunity for us to share with you the tastes, smells and products that make Iowa a unique place to live and eat. For Aunt Maude's, this means each of our seasonal menus will reflect a selection of foods inspired by the fresh produce of our local farmers.

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



* Banquet Facilities are available for rehearsal dinners, luncheons, holiday parties, and special occasions. We can accommodate up to 40 people.

* A 15% gratuity may be added to parties of eight or more.

* Separate checks are available. A 17% gratuity may be added to parties of eight or more for this convenience.



AUNT MAUDE'S

FRESH • LOCAL • EVERY DAY

CHEF'S FEATURES

July 14th-August 20th • Entrees served with house salad or today's soup

APPETIZER: SMOKED DUCK BREAST

Mixed Greens, Balsamic Vinaigrette, Tomatoes,
Moody Blue Cheese. \$9.95

Recommended New Belgium Craft Brew: 1554, Black Ale,
Colorado \$4.75

PROSCIUTTO WRAPPED SALMON

Roasted Salmon, Tomato Basil And Mozzarella Orzo, Grilled
Zucchini Sticks, Rosemary Balsamic Reduction. \$28.95

Recommended Wine: Cusumano, Nero D' Avola, Italy \$8.00

POTATO-CRUSTED HALIBUT

Pan-Seared Alaskan Halibut, Ratatouille, Chive Oil. \$29.95

Recommended Wine: Salneval, Albarino, Spain \$6.00

SEAFOOD BOUILLABAISSE

Scallops, Halibut, Carrots, Tomatoes, Onions, Olive Oil,
Seafood Broth, Garlic Crostini. \$29.95

Recommended Wine: Franciscan, Chardonnay,
California \$8.00

ROASTED BERKSHIRE PORK CHOP

Slow-Roasted Eden Farms Pork Chop, Crispy Cheesy Polenta,
Sweet Corn Maque-Choux, Port Wine Demi-Glace. \$25.95

RECOMMENDED Wine: Plungerhead, Red Zinfandel, California \$8.00

STARTERS

BRUSCHETTA: Toasted Crostinis, Tomatoes, Basil, Garlic,
Parmesan. \$5.95

CORIANDER SEARED AHI TUNA: Asian Noodle Salad, Wasabi
& Soy Vinaigrettes. \$11.50

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce,
French Bread. \$9.75

SMOKED SALMON ARTICHOKE DIP: Crispy Pita Chips. \$9.75

TEMPURA VEGETABLES: Green Beans, Broccoli, Asparagus, Sweet
Chili Sauce. \$7.25

GOAT CHEESE TERRINE: Goat Cheese, Garlic, Roasted Red
Peppers, Basil Pesto, Walnuts, Crostinis. \$9.95

SALADS AND SOUPS

MAUDE'S HOUSE SALAD: Tomatoes, Onions, Cucumbers,
Croutons, Parmesan, Mixed Greens. Choice Of Dressing.
\$4.50

SPINACH SALAD: Bacon, Goat Cheese, Warm Malt Vinaigrette.

Ala Carte: \$5.25 **Entrée:** \$7.25

CLASSIC CAESAR: Romaine Hearts, Croutons, Parmesan.

Ala Carte: \$5.25 **Entrée:** \$7.25

BLACKENED CHICKEN CAESAR: \$11.50

BLACKENED SEAFOOD CAESAR: Choice Of Salmon Or Tuna.
\$11.50

COBB SALAD: Turkey, Ham, Chicken, Bacon, Egg,
Tomatoes, Onions, Cucumbers, Mixed Cheese, Mixed Greens.
Choice Of Dressing. \$10.50

SALAD NICOISE: Shrimp, Tuna, Yukon Gold Potatoes, Egg,
Tomatoes, Green Beans, Kalamata Olives, Mixed Greens,
Red Wine Vinaigrette. \$10.50

STEAK SALAD: Roasted Tri-Tip, Grilled Potatoes, Sauteed
Mushrooms, Jardiniere, Crispy Onion Rings, Maytag Blue
Cheese, Mixed Greens, Red Wine Vinaigrette. \$10.95

PRINTER'S SALAD: Grilled Salmon, Tomatoes, Walnuts,
Maytag Blue Cheese, Spinach, Red Wine Vinaigrette. \$11.50

TODAY'S SOUP: Cup \$3.95 Bowl \$4.95

FRENCH ONION SOUP: \$5.25

AUNT MAUDES TURKEY CHILI: \$5.50

BISTRO CLASSICS AFTER FIVE

Same Great Flavor, Smaller Portions

Served with house salad or today's soup.

MAIN STREET CHICKEN: \$12.50

ROASTED TRI-TIP: \$12.50

BLACKENED CHICKEN ANGEL HAIR: \$12.50

TEQUILA CHICKEN FETTUCCINE: \$12.50

SHRIMP PESTO: \$12.50

SANDWICHES

STEAK SANDWICH: Roasted Tri-Tip, Maytag Blue Cheese
Coleslaw, Shoestring Potatoes, Toasted Rye, Pasta Salad. \$9.95

MAUDE'S BURGER: 8oz. House Ground Steak, Romaine,
Tomatoes, Onions, Toasted Sourdough Bun, French Fries.
Choice Of Cheddar, Mozzarella Or Swiss Cheese. \$9.25
Add Bacon Or Maytag Blue Cheese For \$1.00

BACON & SWISS GRILLED CHICKEN: Romaine, Tomatoes,
Onions, Toasted Sourdough Bun, French Fries. \$9.25

CAJUN PRIME RIB SANDWICH: Romaine, Tomatoes, Onions,
Mayonnaise, Toasted Hoagie Bun, Red Beans & Rice. \$12.50

PASTAS

Served with house salad or today's soup.

BLACKENED CHICKEN ANGEL HAIR: Tomatoes, Onions,
Mushrooms, Garlic, Light Cream Sauce, Garlic Bread. \$17.50

TEQUILA CHICKEN FETTUCCINE: Tri-Peppers, Onions,
Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine,
Garlic Bread. \$17.50

SHRIMP PESTO: Tomatoes, Onions, Mushrooms, Garlic,
Pesto Cream Sauce, Linguine, Garlic Bread. \$17.50

MEDITERRANEAN PASTA: Tomatoes, Roasted Shallots, Garlic,
Spinach, Kalamata Olives, Artichokes, Goat Cheese, Olive Oil,
Angel Hair, Garlic Bread. \$17.50

ENTREES

Served with house salad or today's soup.

GRILLED NY STRIP: House Worcestershire, Roasted Potatoes,
Sauteed Spinach. \$27.25

MAUDE'S PRIME RIB: Slow-Roasted PRIME GRADE,
Au Jus, Garlic Mashed Potatoes, Seasonal Vegetables.
(Limited Availability) Available Blackened.

10 oz. \$28.95 **14 oz.** \$32.95

ROASTED TRI-TIP: Maitre d'Butter, French Fries, Seasonal
Vegetables. \$19.75

CHILI CURED FILET: Crispy Onion Rings, Portabella Demi-
Glace, Garlic Mashed Potatoes, Seasonal Vegetables. \$34.50

MAIN STREET CHICKEN: Tomatoes, Scallions, Mushrooms,
Spicy Garlic Butter Sauce, Wild Rice Pilaf, Seasonal Vegetables.
\$16.95

SIMPLY GRILLED SALMON: Lemon Dill Butter, Wild Rice Pilaf,
Seasonal Vegetables. \$23.95

ROASTED RACK OF LAMB: Goat Cheese Croquettes,
Grilled Asparagus, Rosemary Balsamic Reduction. \$29.95

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.
Sirloinburgers, Tuna, Salmon, Duck.

A Caesar salad, Spinach salad, Turkey Chili, or French Onion soup may be substituted for the house salad or today's soup for an additional \$2.00