STARTERS

NEW ORLEANS STYLE BBQ SHRIMP: Rich & Tangy Sauce | French Bread. $12.25

BRAISED PORK BELLY: House-Made Apple Butter | Maytag Blue Cheese Crumbles | Balsamic Reduction | Toasted Crostinis. $9.50

TRUFFLE FRIES: House-Made French Fries | Truffle Oil | Parmesan Reggiano | Green Onions | Rosemary Aioli. $8.95

HOUSE-MADE POTATO CHIPS: Roasted Red Pepper Dip. $3.75

CORIANDER SEARED AHI TUNA*: Asian Noodle Salad | Wasabi-Soy Vinaigrette. $13.25

BREAD & BUTTER: Toasted Demi Baguette | Whipped Butter. $2.95

SANDWICHES

MAUDE'S BURGER*: 8 oz. House-Ground Steak | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries. Choice of Cheddar, Mozzarella or Swiss Cheese. $13.50

Add Bacon for $1.50

Blue Cheese for $2.00

STEAK SANDWICH*: Roasted & Sliced Tri-Tip | Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye | Pasta Salad. $14.95

CAJUN PRIME RIB*: Romaine | Tomatoes | Onions | Mayonnaise | Toasted Hoagie Bun | Red Beans & Rice. $16.95

PORK 3 WAYS SANDWICH: Prosciutto | Ham | Braised Pork Belly | Apple Butter | Brie Cheese | Crispy Baguette | House Salad. $14.25

PASTAS

BLACKENED CHICKEN ANGEL HAIR: Tomatoes | Onions | Mushrooms | Garlic | Parmesan Reggiano | Light Cream Sauce. $21.50

TEQUILA CHICKEN FETTUCCINE: Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine. $21.50

FEATURES

January 3rd - February 21st

Add a house salad for $4.00

ROASTED SALMON*
Lobster Bisque | Sour Cream & Chive Whipped Potatoes | Grilled Asparagus | Sherry Butter. $29.95

VEGETABLE CREPES
Carrots | Broccoli | Zucchini | Onions | Goat Cheese | Basil | Sauteed Spinach | Cherry Tomatoes | Truffle Cauliflower Puree | Balsamic Reduction. $21.95

MAUDE'S MAC & CHEESE
Smoked Gouda Cheese Sauce | Crispy Prosciutto | Peas | Shallots | Herbed Bread Crumbs. $21.50

CARIBBEAN PORK LOIN
Grilled Pork Loin | Sweet Potato & Andouille Sausage Hash | Grilled Asparagus | Cilantro Pineapple Puree. $22.95

ENTREES

MAUDE'S SLOW ROASTED PRIME RIB*: 10 oz. | Au-Jus | Mashed Red Potatoes | Seasonal Vegetables. (Limited Availability) Available Blackened. $37.95

ROASTED & SLICED TRI-TIP*: Maitre d' Butter | House-Made French Fries | Seasonal Vegetables. $28.95

CHILI CURED CENTER CUT FILET*: Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Seasonal Vegetables. $45.50

SIMPLY GRILLED SALMON*: Lemon Dill Butter | Wild Rice Pilaf | Seasonal Vegetables. $25.95

MAIN STREET CHICKEN: Tomatoes | Scallions | Mushrooms | Garlic | Herbs | Chicken Stock | Butter | Wild Rice Pilaf | Seasonal Vegetables. $21.50

SEAFOOD JAMBALAYA*: Scallops | Shrimp | Clams | Mussels | Clam Broth | Tomatoes | Potatoes | Andouille Sausage | White Rice. $28.50

BIKES CLASSICS

Same Great Flavor, Smaller Portions

Add a house salad for $4.00

MAIN STREET CHICKEN: $13.75

ROASTED & SLICED TRI-TIP*: $16.25

BLACKENED CHICKEN ANGEL HAIR: $13.75

TEQUILA CHICKEN FETTUCCINE: $13.75

SIMPLY GRILLED SALMON*: $15.25

KIDS MENU

$5.50 (Sixth graders and under)

HAMBURGER

CHEESEBURGER

GRILLED CHEESE

CHICKEN FINGERS

TYKE PASTA WITH BUTTER OR MARINARA
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.

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.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Picket Fence Creamery, Onion Creek, Lee’s Greens, Berkwood Farms and Maxwell Farms.

We can address your dietary needs on an individual basis. Please talk to our staff about how we can accommodate your needs.

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