Bump’s Restaurant

Dinner Playbook

Bump’s Restaurant is named for Chalmers “Bump” Elliott, who was director of men’s athletics at the University of Iowa from 1970-1991, an era when the Hawkeyes won 34 Big Ten and 11 NCAA championships. He has been described as the architect of Iowa Athletics, and his foundation of hard work, loyalty, and dedication continues to cement the success of Iowa Athletics. He lives on in Hawkeye Nation as a true legend.
## Bump’s Dinner Menu

### Appetizers

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Description</th>
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<tbody>
<tr>
<td><strong>Walking Taco Quesadilla</strong></td>
<td>Seasoned ground beef, cheddar, tomatoes, shredded lettuce, taco sauce, crushed Doritos, sour cream and salsa on the side. 12</td>
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<tr>
<td><strong>Fried Tamales</strong></td>
<td>Pulled pork-pepper jack filling, homemade masa dough, red chili sauce, queso blanco, corn salsa. 10</td>
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<tr>
<td><strong>Ranch Onion Rings</strong></td>
<td>Chipotle-ranch sauce, ranch dust. 7</td>
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<tr>
<td><strong>Crab Rangoon Eggrolls</strong></td>
<td>Cream cheese and real blue crabmeat filling, sweet Thai chili dipping sauce. 13</td>
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<tr>
<td><strong>Lobster Tots</strong></td>
<td>Homemade tater tots with lobster, boursin cheese fondue, scallions. 13</td>
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<tr>
<td><strong>Bang Bang Shrimp</strong></td>
<td>Quinoa-breaded fried shrimp, spicy bang-bang sauce, sesame seeds, scallions, sweet chili dipping sauce. 13</td>
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<tr>
<td><strong>Fried Cheese Curds</strong></td>
<td>Boetje’s whole grain mustard aioli dipping sauce. 9</td>
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<tr>
<td><strong>Fried Chicken Tenders</strong></td>
<td>Three breaded fresh marinated chicken tenders, choice of Hawkeye hot sauce, Carolina gold bourbon BBQ sauce, St. Louis BBQ sauce, Garlic Parmesan. 9</td>
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<tr>
<td><strong>Bistro Chips</strong></td>
<td>Fresh fried potato chips, boursin fondue, bacon lardons, scallions. 9</td>
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<tr>
<td><strong>Asian BBQ Ribs</strong></td>
<td>Four bones of marinated St. Louis-style ribs, spicy hoisin BBQ sauce, coleslaw. 15</td>
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*Consuming raw or undercooked meat, poultry, eggs, fish, or shellfish may increase the likelihood of foodborne illness.*
Soups and Salads


Chili

cup | traditional red chili | beans | ground beef | shredded cheddar | scallions | crackers 5

Soup of the Day

cup | please ask your server for today’s selection 5

Bump’s Garden Salad

mixed greens | red onion | cherry tomatoes | cucumber | cheddar. Side 6/Large 12

Fiesta Salad

Romaine lettuce | grilled fajita vegetables | corn | black beans | cheddar | tortilla strips | avocado | chipotle-ranch dressing 13
Add seasoned ground beef 5

Duane Banks Berry-Avocado Salad

mixed greens | fresh strawberries | sliced avocado | goat’s cheese | pecans | fresh blackberry vinaigrette 15

Ranch Chicken BLT Salad

Romaine lettuce | breaded and fried chicken | bacon | cherry tomatoes | mozzarella | ranch dressing 15

Watermelon Salad

mixed greens | fresh watermelon | grapefruit segments | feta | sunflower seeds | red onion | honey-citrus vinaigrette 15

Sides

Fresh Cut Fries 5
Cinnamon-Sugar Sweet Potato Fries with caramel sauce 5
Napa Coleslaw 4
Cottage Cheese 4
House Chips with ranch 5

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Sandwiches
Served with fresh-cut fries. Cottage cheese or coleslaw available. Substitute cinnamon-sugar sweet potato fries, house chips, side salad, or cup of soup for 3.50.

**Signature Pork Tenderloin Sandwich**
fried 8oz pork loin featuring Iowa-raised Beeler’s pork | brioche bun | lettuce | tomato | red onion | pickles | Boetje’s mustard sauce on the side 12

**Cranberry Turkey Press**
turkey | Swiss | garlic aioli | fresh cranberry sauce | sourdough hoagie 13

**Turkey Club**
turkey breast | bacon | cranberry-whole grain toast | cheddar | lettuce | tomato | garlic aioli 13

**Herky Hot Chicken Sandwich**
fried fresh marinated chicken tenders tossed with Herky Hot Sauce | quick pickled cucumbers | blue cheese crumbles 13

**Meatball Sub**
homemade beef-pork-ricotta meatballs | mozzarella cheese | tomato-basil sauce 13

**Dr. Tom’s Dagwood Sandwich**
turkey | ham | bacon | pepperoni | corned beef | grilled sourdough x 3 | Swiss | pepperoncini | Napa slaw | Boetje’s mustard 16

**Salmon BLT**
grilled salmon | bacon | sourdough toast | garlic aioli | lettuce | tomato 16

**Blackened Chicken Sandwich**
fresh marinated chicken tenderloins | pepper jack cheese | bacon | lettuce | tomato | avocado | chipotle ranch 15

**BBQ Pulled Pork Sandwich**
pulled pork shoulder | St. Louis-style BBQ sauce | pickles | Napa slaw 12

**Chalmer’s Cheesesteak**
shaved sirloin | grilled onions and portobello mushrooms | boursin fondue 15

**Reuben Sandwich**
house-cooked corned beef brisket | Swiss | beer braised sauerkraut | 1000 Island 14

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Burgers

All burgers are 8oz Certified Angus Beef. Served with fresh-cut fries. Cottage cheese and coleslaw available. Substitute cinnamon-sugar sweet potato fries, house chips, side salad, or cup of soup for 3.50. Substitute a vegan Beyond Burger Patty for 2. Substitute a gluten free bun for 2.

**Nagle Burger**
American cheese | lettuce | tomato | red onion | pickles 13

**Kinnick Burger**
lettuce | red onion | 1000 Island 13

**Portobello Patty Melt**
glazed rye bread | Swiss | grilled portobello mushrooms and onions 14

**Gable Burger**
pulled pork | bacon | BBQ sauce | cheddar | coleslaw 16

**Hawkeye Black and Gold Burger**
blackened burger | cheddar | Carolina gold bourbon BBQ sauce | bacon | fried onion rings 15

**Carne Asada Steak**
marinated flank steak | sauteed zucchini, peppers, onions, & carrots | rice pilaf | red chili sauce | tortillas 20

**Grilled Salmon**
6oz fillet | rice pilaf | vegetable medley | lemon-pesto vinaigrette 19

**Iowa Cordon Bleu**
8oz fried Beeler’s Iowa-raised pork tenderloin topped with ham, Swiss, & mustard cream cheese | fried potatoes | vegetable medley | Boetje’s mustard aioli 15

**The Hayden Fish Fry**
breaded tilapia | lobster tots | breaded shrimp | fresh-cut fries | Napa slaw | tartar sauce 18

**Clarissa Chun’s Portobello Pasta**
grilled portobello mushrooms | assorted vegetables | penne | fresh basil | white wine-butter sauce | balsamic syrup drizzle 19

**Linguine and Meatballs**
DeCecco pasta | beef-pork-ricotta meatballs | tomato-basil sauce | parmesan 15

**Herky Hot Chicken Mac & Cheese**
breaded chicken tossed in Hawkeye Hot Sauce | andouille cream sauce | penne pasta | cheddar | parmesan 18

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**Drinks**

### Domestic Bottles
Bud Light, Budweiser, Busch Light, Coors Light, Miller Lite, Michelob Ultra, Bud Zero N/A

### House Wines—Coastal Vines
Chardonnay, Pinot Grigio, Sauvignon Blanc, White Zinfandel, Merlot, Pinot Noir, Cabernet Sauvignon 6.50/glass, 24/bottle

### Premium Bottles
- Heineken 5.50
- Stella Artois 5.50
- Guinness Draft Can 6.50
- Front St. Vanilla Porter 16oz 8.00
- Blue Moon Belgian Wheat 5.50
- Big Grove Arms Race Pale Ale 5.00
- Corona 5.50
- Smirnoff Ice 3.00
- Angry Orchard 5.50
- White Claw Seltzer 5.00
- Truly Seltzer 5.00

### Draft Beer
- Bud Light 4.50
- Busch Light 4.50
- Miller Lite 4.50
- Sam Adams Summer Wheat Ale 5.00
- Big Grove Easy Eddie IPA 6.50
- Leinenkugel Summer Shandy 5.00

### Red Wines
- Margarett’s Merlot 9/32
- Rare Platinum Cabernet 10/35
- Rare Platinum Pinot Noir 10/35
- Rare Red Blend 8/28
- Whoop Whoop Shiraz 9/32

### White Wines
- Gravel Bar Chardonnay 13/36
- Margarett’s Chardonnay 9/32
- Riff Pinto Grigio 9/32
- Bearitage Sauvignon Blanc 10/35
- Brownstone Moscato 8/28

### Bottle List
Looking for something a little more special? Please request our bottle list.

### Cocktails

#### Bay Breeze
- Tito’s vodka | cranberry | lime 8

#### Blackberry-Vanilla Spritzer
- fresh blackberries | double vanilla vodka | lime | soda | Sprite 10

#### John Daly
- double Tito’s vodka | lemonade | iced tea 10

#### Cucumber Mojito
- double Bacardi rum | mint | lime | cucumber | simple syrup | soda 10

#### Maker’s Mark Twain
- Maker’s Mark bourbon | roasted peach puree | lemon | Drambouie 14

#### Red Sangria
- Spanish wine | brandy | orange | cherry | lemon 10

#### Cedar Ridge Fizz
- Cedar Ridge bourbon | Frangelico | amaretto | lemon | soda 12

**Happy Hour**
Monday–Friday 2–6pm

$3 Single Shot Well Cocktails
$3 Domestic Bottles (red box above)
$4 House Wines (red box above)

**Soft Drinks**
Coca Cola, Diet Coke, Coke Zero, Sprite, Lemonade, Iced Tea, Barq’s Rootbeer, Fanta Orange, Raspberry Tea 3