**Dinner Menu 4PM-Close**

**Appetizers**

**Walking Taco Quesadilla**
Seasoned ground beef | cheddar | tomatoes | shredded lettuce | taco sauce | crushed Doritos | sour cream and salsa on the side 11

**Bistro Chips**
Fresh fried potato chips | boursin fondue | bacon lardons | scallions 8

**Crab Rangoon Eggrolls**
Cream cheese and crab meat filling | sweet Thai chili dipping sauce 12

**Lobster Tots**
Homemade tater tots with imitation lobster | boursin cheese fondue | scallions 12

**Fried Chicken Tenders**
Three breaded fresh marinated chicken tenders | choice of General Tso’s Sauce, Hawkeye Hot Sauce, Carolina Gold Bourbon BBQ Sauce, St. Louis BBQ Sauce, Garlic Parmesan 8

**Fried Cheese Curds**
Brie, whole grain mustard aioli | dipping sauce 8

**Beer Cheese-Smoked Sausage Dip**
Soft pretzels 10

**Bang Bang Shrimp**
Quinoa-breaded fried shrimp | spicy bang-bang sauce | sesame seeds | scallions | sweet chili dipping sauce 12

**Ranch Onion Rings**
Chipotle-ranch sauce | ranch dust 7

**Maple-Bacon Brussels Sprouts**
8

**Soups & Salads**

**ADD**
Grilled Chicken 6
Salmon 9
Fried Pork Tenderloin 7

**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

**Bumb’s Garden Salad**
Mixed greens | red onion | cherry tomatoes | cucumber | cheddar | carrots | side 10

**Fiesta Salad**
Romaine lettuce | grilled fajita vegetables | corn | black beans | cheddar | tortilla strips | avocado | chipotle-ranch dressing 12

**Cobb Salad**
Romaine lettuce | cherry tomatoes | red onion | blue cheese crumbles | bacon | chicken | egg | avocado | balsamic vinaigrette 14

**Ranch Chicken BLT Salad**
Romaine lettuce | breaded and fried chicken | bacon | cheese crumbles | pepper jack | bacon | lettuce | tomato | avocado | chipotle ranch 14

**Warm Portobello Mushroom Salad**
Grilled portobello mushrooms | bacon | spinach | blue cheese crumbles | apple julienne | pepitas | sherry | vinaigrette 14

**Fried Cabbage Coleslaw 4**

**House Chips w/ Ranch 5**
Pretzels with bojete’s whole grain mustard aioli 5

**Sandwiches**

**Served with Fresh-cut Fries, Cottage Cheese or Coleslaw Available. Substitute Sweet Potato Fries, House Chips, Side Salad, or a Cup of Soup for 3.50**

**Signature**
Fried B oz pork loin | brioche bun | lettuce | tomato | red onion | pickles | cream cheese | whole grain bojete’s mustard sauce on the side 11

**Reuben Sandwich**
House-cooked corned beef brisket | swiss | beer braised sauerkraut | 1000 Island 13

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

**Cranberry Turkey Press**
Sliced turkey breast | swiss | garlic aioli | fresh cranberry sauce | sourdough hoagie 12

**Blackened Chicken Sandwich**
Fresh marinated chicken tenderloins | pepper jack | bacon | lettuce | tomato | avocado | chipotle ranch 14

**Fiesta Chicken BLT**
Grilled chicken breast | bacon | blue cheese crumbles | bacon | lettuce | tomato | avocado | chipotle ranch 14

**Turkey Club**
Sliced turkey breast | bacon | cranberry whole grain toast | cheddar | lettuce | tomato | garlic aioli 12

**Salmon BLT**
Grilled salmon | bacon | sourdough toast | garlic aioli | lettuce | tomato 15

**Burgers**

**All Burgers are 8oz Certified Angus Beef. Served with Fresh-cut Fries, Cottage Cheese or Coleslaw Available. Substitute Sweet Potato Fries, House Chips, Side Salad, or a Cup of Soup for 3.50.**

**Signature**
Blackened burger | cheddar | Carolina Gold Bourbon BBQ sauce | bacon | fried onion rings 14

**Nagle Burger**
American cheese | lettuce | tomato | red onion | pickles 12

**Kentucky Burger**
American cheese | shredded lettuce | red onion | 1000 Island 12

**Portobello Patty Melt**
Grilled rye bread | swiss | grilled portobello mushrooms and onions 13

**Buster Poindexter Burger**
It's hot, hot, hot! Grilled jalapenos | pepper jack cheese | chipotle-ranch 13

**Sandwiches**

**Fresh Cut Fries 5**
Cinnamon-Sugar Sweet Potato Fries w/ Caramel Sauce 5

**Grilled Cabbage Coleslaw 4**

**Cottage Cheese 4**

**House Chips w/ Ranch 5**
Pretzels with bojete’s whole grain mustard aioli 5

**Sides**

**Fresh Cut Fries 5**
Cinnamon-Sugar Sweet Potato Fries w/ Caramel Sauce 5

**Grilled Cabbage Coleslaw 4**

**Cottage Cheese 4**

**House Chips w/ Ranch 5**
Pretzels with bojete’s whole grain mustard aioli 5

**Entrees**

**Grilled Prime Rib**
12 oz | beef USDA | broccoli | roasted red potatoes | creamy whole grain mustard sauce 18

**Shrimp Linguine**
Scampi sauce | sauteed spinach | cherry tomatoes 19

**Port Tenderloin Schnitzel**
Beer braised sauerkraut | sauteed spaetzle | creamy whole grain bojete’s mustard sauce 18

**Portobello Pasta**
Grilled portobello mushroom | assorted vegetables | penne | basil | white wine-butter sauce | balsamic syrup drizzle 16

**Grilled Salmon**
6 oz fillet | israeli couscous | romesco sauce | broccoli | chimichurri 22

**Herky Hot Chicken Mac & Cheese**
Breaded chicken tossed in Hawkeye hot sauce | spicy andouille cream sauce | penne pasta | cheddar | parmesan 17

**Soups**

**Soup of the Day**
Cup | please ask your server for today’s selection 5

**Soup of the Day**
Cup | please ask your server for today’s selection 5

**House Soup**
Cup | please ask your server for today’s selection 5

**Bumb’s Garden Soup**
Cup | please ask your server for today’s selection 5

**Légendary Man, Légendary Food.**

**Finkbine.com/bumpsrestaurant**
**B E E R**

DOMESTIC BOTTLES: Bud Light, Budweiser, Busch Light, Coors Light, Miller Lite, Mich Ultra, Bud Zero N/A

- Heineken 5.50
- Stella Artois 5.50
- Guinness Draught Can 6.50
- Blue Moon Belgian Wheat 5.50
- Big Grove Arms Race Pale Ale 5.00
- Corona 5.50
- Smirnoff 3.00
- Angry Orchard 5.50
- White Claw 5.00
- Big Grove Seltzer 5.00

**D R A F T S**

- Bud Light 4.50
- Busch Light 4.50
- Miller Lite 4.50
- Breckenridge Vanilla Porter 5.00
- Big Grove Easy Eddy 6.50
- Exile Ruthie Pilsner 6.50

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**C O A S T A L  V I N E S**

**Bump’s Restaurant selected line**

- Chardonnay 6.50/24
- Pinot Grigio* *Estrella Sauvignon blanc
- White Zinfandel
- Merlot
- Pinot Noir
- Cabernet Sauvignon

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**R E D  W I N E S**

**Margaret’s Merlot**

- Flavors of ripe black cherries, plums and soft mocha 9/32

**RARE PLATINUM CABERNET**

- Rich, full flavors and very smooth finish 10/35

**RARE PLATINUM PINOT**

- Delicate dark fruit and spice aromas and flavors of dark fruit and herbs 10/35

**RARE RED BLEND**

- Rose petal aromas precede ripe fruit flavors 8/28

**WHOOP WHOOP SHIRAZ**

- Raspberry and cassis 9/32

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**W H I T E  W I N E S**

**Gravel Bar Chardonnay**

- Light, crisp with apple and pear 13/36

**Riff Pinot Grigio**

- Fruit forward with fresh finish 9/32

**Margaret’s Chardonnay**

- Aromas of vanilla crème brûlée, honey roasted pears and juicy pineapple 9/32

**Bearitage Sauvignon Blanc**

- Aromas and flavors of lemon, tropical lime, and green apples 10/35

**Brownstone Moscato**

- Ripe peach and pear on the nose and palate 8/28

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**H A P P Y  H O U R**

**4 - 6**

**$3 WELL COCKTAILS**

**$3 DOMESTIC BOTTLED BEERS**

**$4 COASTAL VINES WINES**

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Bump Elliot was the Athletics Administrator at the University of Iowa from 1970-1991. He set the foundation of excellence for which Hawks Nation is known. During the Elliott Era, the Hawks went to 10 bowl games and 11 NCAA Men’s Basketball tournaments. Bump hired some of the greatest Men’s Athletic coaches of all time. He passed away in 2017 and left a legacy of excellence. He will forever live in Iowa Athletics history as a true legend.