

AMERICAN BOMBSHELL

BY RICH BELMONT



American Bombshell is located in the lobby of the Roshek Building in downtown Dubuque. This restaurant has a catchy name, doesn't it? American Bombshell. It sounds like the name of a classy food truck. Come to think of it, all the sandwiches it sells sound like food truck specialties as well. Names like Chicago Beauty, Knockout, Other Woman, Southern Belle, Hula Girl and Mama Mia. And these gourmet creations are served in aluminum foil or to-go containers.



This is not at all surprising. American Bombshell's owners are Kathy Conway and Teri Link. They previously owned and operated Dubuque's first food truck from April, 2013 to June, 2016. In three short

years their delicious lunchtime cuisine had become so popular they knew they had to get it off the street and bring it inside where their loyal customers could get it every weekday.

You can pick up your order to-go or dine inside. Either way, you can call ahead so your lunch is waiting for you when you arrive.

I like to start off with one of their delectable soups. They are all home-made and there are two available daily. You can check their Facebook page to find out what is being served on any given day. Here is a sampling of what you might find:

Chicken Noodle, Chicken Gnocchi, Stuffed Green Pepper, Creamy Tomato, Turkey Barley and Spinach, Cheesy Potato Sausage, Potato Leek, Creamy Wild Rice and Mushroom, Creamy Corn Chowder with Fincel's Sweet Corn.

On those days when you don't feel like having a big lunch the Entrée Salads are a great alternative. The Chef Dom Salad is a crisp lettuce mix topped with turkey, ham, shredded cheese, hardboiled egg, chopped cucumbers and cherry tomatoes. The Garden Goddess is a crisp lettuce mix topped with chopped cucumbers, cherry tomatoes, shredded cheese and homemade croutons. This is a nice vegetarian option but you can add grilled chicken. There is also a side salad which is a smaller size Garden Goddess.

And while I am thinking of Side dishes I must mention the excellent Penne Pasta Salad. Perfectly cooked penne along with cherry tomatoes, green onions, mozzarella and basil is tossed with a light red wine vinaigrette. The Dill Potato Salad is also excellent: red baby potatoes, celery, green onions and dill tossed in a delicious mix of mayonnaise and sour cream.



↑ Hula Girl



↑ Chicago Beauty



The signature sandwich is The Bombshell. Tender slow cooked specially seasoned pot roast is simmered in Sam Adams beer. Then it is placed between layers of melted pepper jack cheese and grilled on rustic country bread.

Other sandwiches include:



The Other Woman - A great vegetarian sandwich of seasoned ripe tomato enclosed in a double layer of melted mozzarella on rustic bread.



Southern Belle - This is good old fashioned comfort food. A grilled cheese sandwich consisting of bacon layered between slices of cheddar cheese on grilled rustic bread.

Hula Girl - Balsamic drizzled chicken breast topped with slices of green apple and a ring of pineapple. It's covered with melted provolone cheese and grilled on rustic bread.

The Mississippi Queen - Juicy chicken and crisp bacon nestled between two layers of cheddar cheese grilled on rustic bread. It is served with a side of Sriracha Ranch for dipping.

The Knock Out - Spinach spread with shredded chicken, fresh tomato slices and melted provolone cheese.



↑ Mama Mia



Mama Mia - I like this one very much. It is a tantalizing combination of ham, pepperoni, and salami and provolone cheese on grilled bread. It is topped with lettuce, sliced tomatoes and Italian dressing.

Chicago Beauty - This is my favorite! Thinly sliced Italian beef is dipped in a savory au jus and placed on a bed of provolone cheese served on a soft hoagie. It is served with your choice of either hot or mild giardiniera.

Before I visit American Bombshell I like to check their Facebook page ([Facebook.com/Bombshell.Restaurant](https://www.facebook.com/Bombshell.Restaurant)). Usually daily off-menu specials are listed. Sometimes these are new creations and oftentimes they are golden oldies from the Beauty and the Beef glory days. For example recently these sandwiches were brought back for encore performances:

Buffalo Chicken - Shredded chicken, diced celery and provolone cheese topped with a medium spicy Buffalo sauce.

Farmer's Daughter - Shredded chicken granny smith apples, bacon, pepper jack and cheddar cheese topped with raspberry chipotle sauce.

American's Sweetheart - The Sam Adams beer simmered pot roast topped with cheddar cheese, lettuce, pickles and tomatoes.

Parmesan Turkey Meatball - Turkey meatballs smothered in marinara and melted provolone.



Beef and Mushroom - This one is especially good! That Sam Adams beer simmered pot roast is layered with sautéed mushrooms, cheddar and A.1. Sauce. (Fun Fact: The original sauce upon which A.1. is based was created in 1824 by Henderson William Brand, a chef to King George IV

of England. Supposedly he declared the sauce to be A.1. It became commercially available in Great Britain as Brand & Co. sauce in 1831 and was renamed A.1. in 1873. Since the 1960s it has been known in the U.S. as A.1. Steak Sauce. In May, 2014 the current owner of the brand, Kraft Foods, dropped the word "steak" from the name. Now it is simply A.1. Original Sauce for steak, pork and chicken. According to the bottle it is "the sauce that makes everything taste better").

American Bombshell offers gluten-free bread and kid's meals are available. This outstanding cuisine may well be cooked indoors but it's prepared just like it was on the food truck. And for some reason this just makes everything taste better!

AMERICAN BOMBSHELL

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563-587-8225 • AMERICANBOMBSHELL.COM
[FACEBOOK.COM/BOMBSHELL.RESTAURANT](https://www.facebook.com/Bombshell.Restaurant)

Hours: Mon-Fri: 10:30 am-2:30 pm; Sat-Sun: Closed

Dining Style: Come as you are

Noise Level: Conversational

Recommendations: Soup of the Day; Chef Dom Salad; Penne Pasta Salad; Chicago Beauty; Southern Belle; Other Woman; Bombshell; Hula Girl; Mama Mia; Mississippi Queen

Liquor Service: Non

Prices: \$4.99-\$8.99

Pay Options: Cash, Debit, All Credit Cards, No Checks

Accessibility: All entrances to Roshek Building; Rest rooms on Mezzanine with Elevator Access

Kids Policy: Kid's meals available

Reservations: No • **Catering:** Yes

Take Out: Yes • **Delivery:** No • **Parking:** On Street