

BOWDIE'S



320 Michigan Ave.

The Dinner Menu

Lansing, MI

TO START

- SHRIMP COCKTAIL \$17
spicy cocktail sauce, watercress puree
- ESCARGOT \$13
garlic herb butter, crostini
- “CRAB CAKE” \$20
romesco, lump crab, garlic, shallots
- GOAT CHEESE \$12
toasted marcona almonds, local honey, crostini
- SMOKED DUCK RAVIOLI \$14
sage double cream
- BONE MARROW \$16
citrus salt, toasted baguette

SOUPS & SALADS

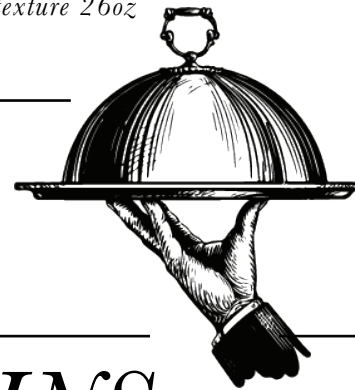
- SHRIMP BISQUE \$8
crème fraiche, chive oil
- HOUSE WEDGE \$10
blue cheese dressing, red onion, lardons
- GRILLED CAESAR \$10
house dressing, garlic crouton, shaved parmesan
- SEASONAL SOUP \$8

PRIME

- KANSAS CITY \$41
light marble, bone-in 18oz
- BONE-IN FILET \$51
bold marbling 14oz
- THE TOMAHAWK \$89
bone-in ribeye for two 36oz
- FILET MIGNON \$48
soft marble, melt in your mouth 10oz
- COWBOY RIBEYE \$51
rich marbling, served bone-in, smooth texture 26oz

add-ons

- BOWDIE'S SAUCE \$2
- HOUSE WORCESTERSHIRE \$4
- BLUE CHEESE CRUMBLES \$2
- LOBSTER TAIL \$22
- HORSERADISH \$2



THE MAINS

- FAROE ISLAND SALMON \$MP
ask your server for seasonal preparation
- ROAST HALF CHICKEN \$24
ask your server for seasonal preparation

for SHARING

- Brussels & Belly \$14
- Seasonal Vegetables \$MP
- Au Gratin Potatoes \$12
- Mushrooms \$12
- Sautéed Garlic Spinach \$10
- Truffle Fries \$10
- Lobster Mac \$30

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

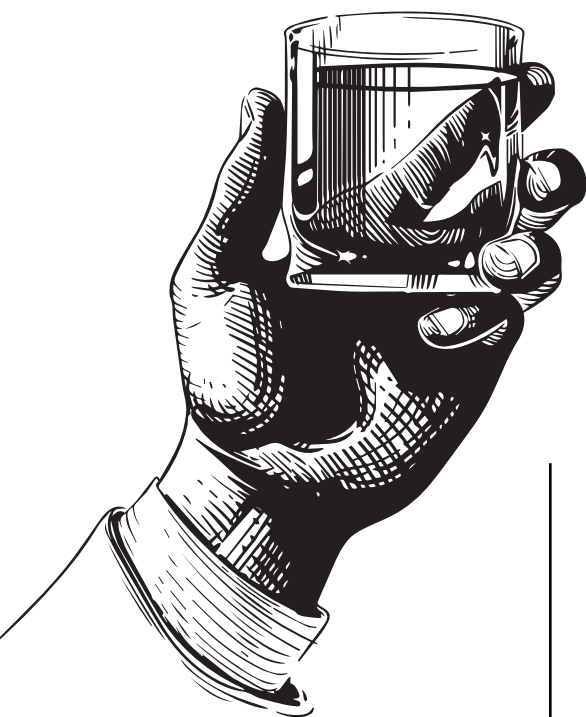
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320 Michigan Ave.

The Beverage Menu

Lansing, MI



COCKTAILS

SIT, RELAX, HAVE A DRINK

THE LAST WORD	\$16
<i>beefeater, luxardo, lime, green chartreuse</i>	
PALOMA	\$15
<i>reposado tequila, grapefruit, vanilla simple</i>	
TOM COLLINS	\$13
<i>bathub gin, lemon, simple, soda</i>	
CORPSE REVIVER	\$15
<i>beefeater, lillet, lemon, cointreau, absente</i>	
PABLO SOUR	\$16
<i>reposado, vanilla, simple, lemon, egg white</i>	
ROB ROY	\$16
<i>oban 14, contratto sweet, and dry, bitters</i>	
BLOOD & SAND	\$15
<i>johnnie, cherry herring, sweet vermouth, bitters, orange</i>	

APEROL SPRITZ	\$13
<i>bombay, aperol, simple, bubbles</i>	
FRENCH 75	\$13
<i>beefeater, lemon, vanilla simple, bubbles</i>	
VIEUX CARRÉ	\$17
<i>knob rye, cognac, benedictine, angostura bitters, peychauds bitters, contratto</i>	
CUCUMBER GIMLET	\$12
<i>beefeater, muddled cucumber, lime, ginger simple, soda</i>	
AVIATION	\$15
<i>beefeater, luxardo, lemon, creme de violette, ginger simple</i>	
THE HAPPY WIFE	\$14
<i>titos, orange, ginger simple</i>	
INHIBITED	\$14
<i>vodka, vanilla simple, baileys, kahlua, espresso, coconut</i>	
MARGARITA	\$14
<i>silver tequila, licor 43, fresh sour, cointreau, salt</i>	
SAZERAC	\$16
<i>knob rye, sugar cube, peychauds bitters, absente</i>	

VESPER	\$15
<i>hendricks, titos, lillet, twist</i>	
CLIFF HANGER	\$12
<i>hanger 1 vodka, muddled grape, vanilla simple, lemon</i>	
THE MANHATTAN	\$20
<i>vanilla infused cask strength bourbon, bitters, vanilla, contratto</i>	
HEAD FAKE	\$14
<i>titos, lemon, simple, limoncello, triple sec</i>	
TORONTO	\$14
<i>bulleit rye, american 5th fernet, simple, bitters</i>	
BEE'S KNEES	\$14
<i>long road gin, lemon, honey lavender simple</i>	
NOT A PAPER PLANE	\$15
<i>bulleit rye, amaro nonino, aperol, bitters</i>	
RUM OLD FASHIONED	\$15
<i>ron zacapa 23, muddled orange and cherries, bitters, sugar and brûléed orange</i>	

Cheers!

