

BOWDIE'S



230 Culver St

The Dinner Menu

Saugatuck, MI

TO START

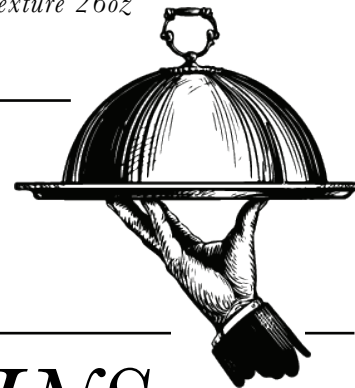
- SHRIMP COCKTAIL \$17
spicy cocktail sauce, watercress puree
- ESCARGOT \$13
garlic herb butter, crostini
- “CRAB CAKE” \$20
romesco, lump crab, garlic, shallots
- BONE MARROW \$16
citrus salt, toasted baguette
- SCALLOPS \$MP
seasonal preparation
- ARANCINI \$13
served with marinara sauce

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



SOUPS & SALADS

- SHRIMP BISQUE \$8
crème fraîche, chive oil
- HOUSE WEDGE \$10
blue cheese dressing, red onion, lardons
- GRILLED CAESAR \$10
house dressing, garlic crouton, shaved parmesan
add white anchovies \$5
- SEASONAL SOUP \$8

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

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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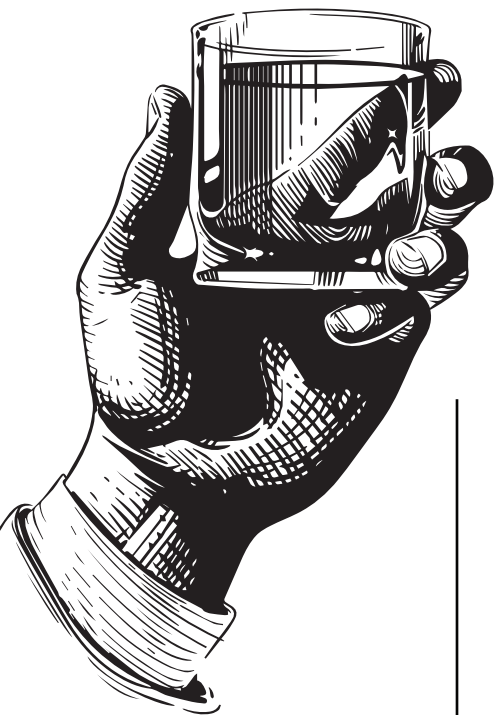
230 Culver St

The Beverage Menu

Saugatuck, MI

COCKTAILS

SIT, RELAX, HAVE A DRINK



THE LAST WORD \$16
beefeater, luxardo, lime, green chartreuse

PALOMA \$15
reposado tequila, grapefruit, vanilla simple

TOM COLLINS \$13
bathtub gin, lemon, simple, soda

CORPSE REVIVER \$15
beefeater, lillet, lemon, cointreau, absente

PABLO SOUR \$16
reposado, vanilla, simple, lemon, egg white

APEROL SPRITZ \$13
bombay, aperol, simple, bubbles

FRENCH 75 \$13
beefeater, lemon, vanilla simple, bubbles

VIEUX CARRÉ \$17
knob rye, cognac, benedictine, angostura bitters, peychauds, contratto

CUCUMBER GIMLET \$12
beefeater, muddled cucumber, lime, ginger simple, soda

AVIATION \$15
beefeater, luxardo, lemon, creme de violette, ginger simple

THE HAPPY WIFE \$14
titos, orange, ginger simple

INHIBITED \$14
vodka, vanilla simple, baileys, kahlua, espresso, coconut

MARGARITA \$14
silver tequila, licor 43, fresh sour, cointreau, salt

SAZERAC \$16
knob rye, sugar cube, peychauds bitters, absente

VESPER \$15
hendricks, titos, lillet, twist

CLIFF HANGER \$12
hanger 1 vodka, muddled grape, vanilla simple, lemon

THE MANHATTAN \$20
vanilla infused cask strength bourbon, bitters, vanilla, contratto

HEAD FAKE \$14
titos, lemon, simple, limoncello, triple sec

TORONTO \$14
bulleit rye, american 5th fernet, simple, bitters

BEE'S KNEES \$14
long road gin, lemon, honey lavender simple

NOT A PAPER PLANE \$15
bulleit rye, amaro nonino, aperol, bitters

RUM OLD FASHIONED \$15
ron zacapa 23, muddled orange and cherries, bitters, sugar and brûléed orange.

Cheers!

