

# BOWDIE'S



2337 Wealthy St.

The Dinner Menu

East Grand Rapids, 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*
- SEAFOOD TOWER  
*oysters on the half shell, crab claws,  
shrimp, lobster*
- SMALL . . . . . \$85
- LARGE . . . . . \$160

## SOUPS & SALADS

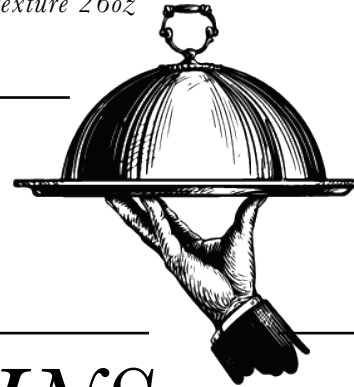
- SHRIMP BISQUE . . . . . \$8  
*crème fraiche, chive oil*
- HOUSE WEDGE . . . . . \$10  
*blue cheese dressing,  
red onion, lardons*
- GRILLED CAESAR . . . . . \$10  
*house dressing, garlic crouton,  
shaved parmesan*
- SEASONAL SOUP . . . . . \$8

# PRIME

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

### add-ons

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



## THE MAINS

- |  |   |
|--|---|
| FAROE ISLAND SALMON<br>\$MP<br><i>ask your server for<br/>seasonal preparation</i> | ROAST HALF CHICKEN<br>\$24<br><i>ask your server for<br/>seasonal preparation</i> |
|--|---|

## for SHARING

- |  |   |
|--|---|
| <i>Brussels &amp; Belly</i> . . . . . \$14 | <i>Seasonal Vegetables</i> . . . . . \$MP |
| <i>Au Gratin Potatoes</i> . . . . . \$12   | <i>Mushrooms</i> . . . . . \$12           |
| <i>Sautéed Garlic Spinach</i> . . \$10     | <i>Truffle Fries</i> . . . . . \$10       |
| <i>Lobster Mac</i> . . . . . \$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.*

# BOWDIE'S



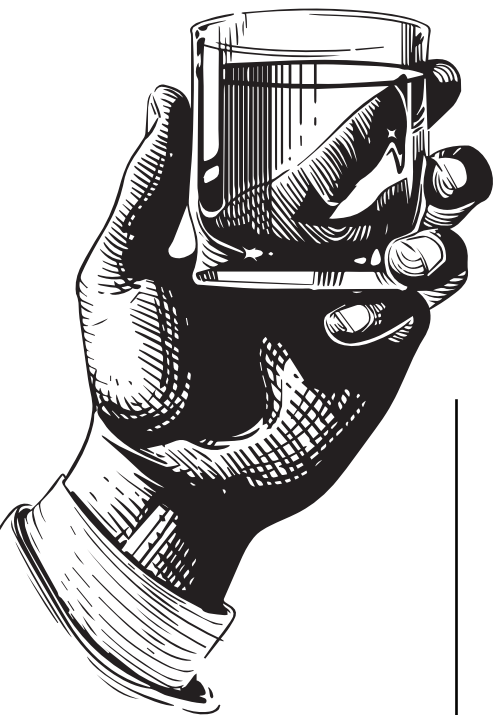
2337 Wealthy St.

The Beverage Menu

East Grand Rapids, 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!



# WINE LIST

## WHITES BY THE GLASS



TORRESELLA <i>Pinot Grigio, Italy</i>	\$8/\$33	AVIARY <i>Chardonnay, California</i>	\$13/\$52
CLEAN SLATE <i>Riesling, Germany</i>	\$10/\$41	CHALK HILL <i>Chardonnay, Sonoma</i>	\$14/\$56
MARLBOROUGH ESTATES <i>Sau Blanc, New Zealand</i>	\$10/\$41	CONUNDRUM <i>White Blend, California</i>	\$13/\$52
TERRA D'ORO <i>Moscato, California</i>	\$9/\$36	ORNELLA MOLON <i>Prosecco</i>	\$11/\$42
E. GUIGAL <i>Rosé, Côtes du Rhône</i>	\$10/\$41	LOUIS BOUILLOT <i>Sparkling Rosé</i>	\$16/\$64

## REDS BY THE GLASS

ANNABELLA <i>2015, Pinot Noir, Russian River</i>	\$12/\$46	CLOISONNÉ <i>2016, Zin, Mendocino</i>	\$13/\$52
ELOUAN <i>2016, Pinot Noir, Oregon</i>	\$14/\$56	ANCIENT PEAKS <i>2016, Cab, Paso Robles</i>	\$10/\$41
LA POSTA FAZZIO <i>2016, Malbec, Mendoza</i>	\$10/\$41	QUILT <i>2016, Cab, Napa</i>	\$16/\$64
TANGLEY OAKS <i>2013, Merlot, Napa</i>	\$11/\$44	CAYMUS <i>2015, Cab, Napa 1L</i>	\$28/\$180
MURRIETA'S WELL <i>2016, Blend, Napa</i>	\$15/\$65	CHÂTEAU FONFROIDE <i>2016, Bordeaux, France</i>	\$10/\$41

## MAGNUMS

DARIOUSH <i>2016, Cab, Napa</i>	\$350	CAYMUS SPECIAL SELECT <i>2015, Cab, Napa</i>	\$425
DUNN <i>2015, Cab, Howell Mountain</i>	\$800	FAUST <i>2016, Cab, Napa</i>	\$160
SCOUTS HONOR <i>2016, Blend, Napa</i>	\$210	JORDAN <i>2013, Cab, Sonoma</i>	\$235
PRISONER <i>2017, Blend, Napa</i>	\$180	ORIN SWIFT MERCURY HEAD <i>2015, Cab, Napa</i>	\$350
GROTH <i>2015, Cab, Napa</i>	\$195	SHAFFER 1.5 <i>2016, Cab, Napa</i>	\$275



# CABERNET

# RESERVE LIST

FAUST <i>2016, Napa</i>	\$85	JORDAN <i>2014, Sonoma</i>	\$125	SHAFFER HILLSIDE SELECT <i>2013, Napa</i>	\$475	SCHRADER 'T6' <i>2015, Napa Valley</i>	\$675
GROTH <i>2015, Napa</i>	\$110	SHAFFER 1.5 <i>2016, Napa</i>	\$135	BEAUCANON <i>2016, Napa</i>	\$55	ORIN SWIFT CUTTINGS <i>2016, California</i>	\$120
CAYMUS <i>2017, Napa 1L</i>	\$180	GRIGCH HILLS <i>2014, Napa</i>	\$130	SILVER OAK <i>2015, Alexander Valley</i>	\$115	JOSEPH PHELPS INSIGNIA <i>2015, Napa</i>	\$400
FAR NIENTE <i>2014, Napa</i>	\$225	CAYMUS SS <i>2015, Napa</i>	\$215	ATLAS PEAK <i>2016, Napa</i>	\$60	PAUL HOBBS NATHAN COOMBS ESTATE <i>2015, Napa</i>	\$550
NICKLE & NICKLE <i>2016, Napa</i>	\$175	DECOY <i>2017, Sonoma</i>	\$60	SEQUOIA GROVE <i>2016, Napa</i>	\$85	CADE HOWELL MOUNTAIN RESERVE <i>2015, Napa</i>	\$350
DARIOUSH <i>2016, Napa</i>	\$175	SIMI LANDSLIDE <i>2015, Alexander</i>	\$80	PEJU <i>2014, Napa</i>	\$85	CADE HOWELL MOUNTAIN <i>2016, Napa</i>	\$175
ROMBAUER <i>2016, Napa</i>	\$110	HEDGES <i>2015, Washington</i>	\$85	STAGS LEAP ARTEMIS <i>2016, Napa</i>	\$115	BOND QUELLA <i>2015, Napa</i>	\$800
SILVER OAK <i>2014, Napa</i>	\$150	FRANK FAMILY <i>2016, California</i>	\$75				
		TRINCHERO <i>2013, Napa</i>	\$105				

## BLENDS & OTHERS

SCOUTS HONOR <i>2017, Napa</i>	\$110	TWOMEY <i>2014, Merlot, Napa</i>	\$65	FICTION <i>2016, Paso Robles</i>	\$50	DONA PAULA <i>2016, Malbec, Argentina</i>	\$65
CHALK HILL <i>2017, Napa</i>	\$120	PRISONER <i>2017, Napa</i>	\$85	QUINTESSA <i>2015, Rutherford</i>	\$310	STAGS LEAP <i>2016, Petite Syrah, Napa</i>	\$85
BOOMTOWN <i>2014, Syrah, Washington</i>	\$55	ORIN SWIFT THE PAPILLON <i>2016, Napa</i>	\$95	DESPERADA <i>2016, California</i>	\$75	STAGS LEAP THE INVESTOR <i>2015, Napa</i>	\$110
CHAOS THEORY <i>2016, Napa</i>	\$100	SALDO <i>2017, Zin, Napa</i>	\$65	QUADY NORTH <i>2011, Cabernet Franc, Oregon</i>	\$75	ORIN SWIFT 8 YEARS IN THE DESERT <i>2016, Pinot Noir, Sonoma</i>	\$115
FEDERALIST <i>2016, Zin, California</i>	\$60	COUP DE GRACE <i>2015, Napa</i>	\$65	BALLENTINE <i>2016, Merlot, Napa</i>	\$55		
				TAKEN <i>2016, Blend, Napa Valley</i>	\$60		

## PINOT NOIR

BELLE GLOS CLARK & TELEPHONE <i>2015, Pinot Noir, Monterey</i>	\$80	ORIN SWIFT SLANDER <i>2016, Pinot Noir, Sonoma</i>	\$105
CROSSBARN <i>2016, Pinot Noir, Sonoma</i>	\$75	REVERDY <i>2016, Sancerre</i>	\$50
HAHN <i>2017, Pinot Noir, Monterey</i>	\$90	PAUL HOBBS <i>2016, Pinot Noir, Sonoma</i>	\$95
HIRSCH <i>2016, Pinot Noir, Sonoma</i>	\$110		

## BUBBLES

ORNELLA MOLON <i>Prosecco</i>	\$11/\$42	VEUVE <i>Rosé</i>	\$95
DOM PÉRIGNON <i>Champagne</i>	\$280	LOUIS BOUILLOT <i>Sparkling Rosé</i>	\$16/\$64
VEUVE <i>Champagne</i>	\$95		

## OLD WORLD WINES

MONTEFRESCO <i>2017, Montepulciano, Italy</i>	\$40	LAMOLE DI LAMOLE <i>2015, Chianti Classico, Italy</i>	\$50
ZENSA PRIMITIVO <i>2016, Blend, Italy</i>	\$55	SAINT COSME <i>2015, Chateauneuf-du-Pape</i>	\$100
REVERDY <i>2016, Sancerre</i>	\$50	TENUTA SANTA MARIA <i>2011, Amarone, Italy</i>	\$120
BIELER PÈRE & FILS <i>2016, Côtes du Rhône</i>	\$48	CERETTO BAROLO <i>2014, Italy</i>	\$125

OUR WINES ARE SOURCED FROM THE BEST VINEYARDS  
AROUND THE WORLD. OUR WINE LIST IS SUBJECT TO  
CHANGE.

Cheers!

\*Vintages are subject to change.