

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

BURATTA \$13
grilled peach, balsamic glaze,
toasted baguette

PRIME TARTAR \$24
filet mignon, house aged worchestershire,
chive, cured egg yolk, toasted baguette

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 \$44
light marble, bone-in 18oz

BONE-IN FILET \$56
bold marbling 14oz

THE TOMAHAWK . . . \$94
bone-in ribeye for two 36oz

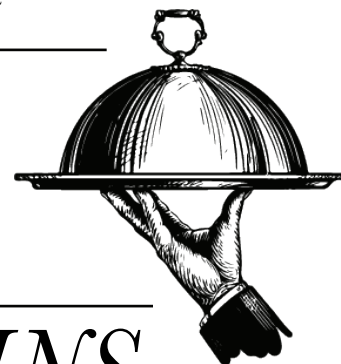
PORTERHOUSE . . . \$125
bone-in-tenderloin & strip steak in one
40oz

FILET MIGNON \$50
soft marble, melt in your mouth 10oz

COWBOY RIBEYE . . . \$55
rich marbling, served bone-in, smooth
texture 26oz

add-ons

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



THE MAINS

FAROE ISLAND SALMON \$MP
ask your server for seasonal preparation

MARKET FISH \$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

Creamed Spinach \$12

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.

BOWDIE'S

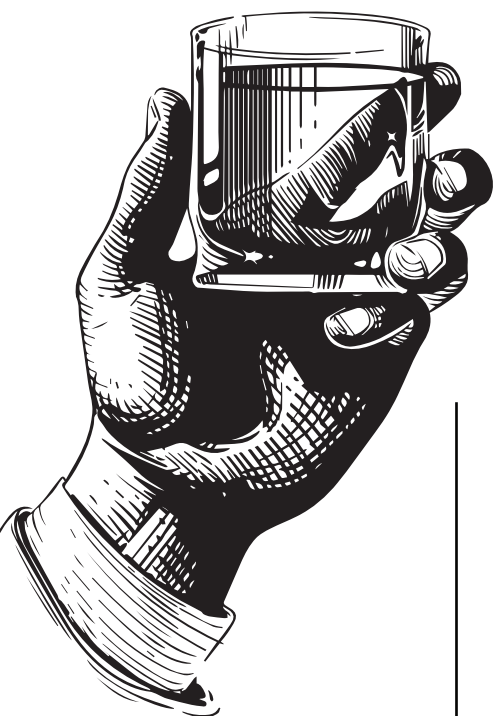
2337 Wealthy St.

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, psychauds, 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, psychauds 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, 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

NEGRONI \$16
botanist gin, campari, contratto sweet vermouth, orange bitters, flamed orange

WINE LIST

WHITES BY THE GLASS



TORRESELLA <i>Pinot Grigio, Italy</i>	\$8/\$33	JOSEPH DROUHIN <i>Chardonnay, Burgundy</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

BOUCHARD AINE & FILS <i>2017, Pinot Noir, Bourgogne, France</i>	\$14/\$46	DRY CREEK <i>2018, Zin, Sonoma</i>	\$14/\$56
ELOUAN <i>2017, Pinot Noir, Oregon</i>	\$14/\$56	ANCIENT PEAKS <i>2017, Cab, Paso Robles</i>	\$10/\$41
LA FLOR BY PAUL HOBBS <i>2016, Malbec, Mendocino</i>	\$10/\$41	QUILT <i>2017, Cab, Napa</i>	\$16/\$64
DECOY BY DUCKHORN <i>2017, Merlot, Sonoma</i>	\$12/\$46	CAYMUS <i>2018, Cab, Napa 1L</i>	\$28/\$180
MURRIETA'S WELL <i>2017, Blend, Napa</i>	\$15/\$65	CHÂTEAU FONFROIDE <i>2016, Bordeaux, France</i>	\$10/\$41

MAGNUMS

DARIOUSH <i>2017, Cab, Napa</i>	\$350	JORDAN <i>2013, Cab, Sonoma</i>	\$235
DUNN <i>2015, Cab, Howell Mountain</i>	\$800	ORIN SWIFT MERCURY HEAD <i>2016, Cab, Napa</i>	\$350
SCOUTS HONOR <i>2017, Blend, Napa</i>	\$210	SHAFFER 1.5 <i>2016, Cab, Napa</i>	\$275
PRISONER <i>2017, Blend, Napa</i>	\$180	PALERMO <i>2016, Cab, Napa</i>	\$215
GROTH <i>2015, Cab, Napa</i>	\$195	PAPPILLON <i>2016, Bordeaux Blend, Napa</i>	\$195
CAYMUS SPECIAL SELECT <i>2016, Cab, Napa</i>	\$425	RIDGE "GEYERSVILLE" <i>2018, Zinfandel, Alexander Valley</i>	\$140
FAUST <i>2016, Cab, Napa</i>	\$160		



Cheers! *Vintages are subject to change.



CABERNET

RESERVE LIST

FAUST <i>2017, Napa</i>	\$85	SHAFFER 1.5 <i>2017, Napa</i>	\$135	BEAUCANON <i>2016, Napa</i>	\$55	ORIN SWIFT MERCURY HEAD <i>2017, Napa</i>	\$210
GROTH <i>2015, Napa</i>	\$110	GRIGCH HILLS <i>2016, Napa</i>	\$130	SILVER OAK <i>2016, Alexander Valley</i>	\$115	JOSEPH PHELPS INSIGNIA <i>2015, Napa</i>	\$400
GAYMUS <i>2018, Napa 1L</i>	\$180	CAYMUS SS <i>2016, Napa</i>	\$215	ATLAS PEAK <i>2016, Napa</i>	\$60	PAUL HOBBS NATHAN COOMBS ESTATE <i>2015, Napa</i>	\$550
FAR NIENTE <i>2017, Napa</i>	\$225	DECOY <i>2018, Sonoma</i>	\$60	SEQUOIA GROVE <i>2017, Napa</i>	\$85	GADE HOWELL MOUNTAIN RESERVE <i>2015, Napa</i>	\$350
NICKLE & NICKLE <i>2017, Napa</i>	\$175	SIMI LANDSLIDE <i>2016, Alexander</i>	\$80	PEJU <i>2016, Napa</i>	\$85	GADE HOWELL MOUNTAIN <i>2016, Napa</i>	\$175
DARIOUSH <i>2018, Napa</i>	\$175	HEDGES <i>2016, Washington</i>	\$85	STAGS LEAP ARTEMIS <i>2017, Napa</i>	\$115		
ROMBAUER <i>2017, Napa</i>	\$110	FRANK FAMILY <i>2016, California</i>	\$75	BOND QUELLA <i>2015, Napa</i>	\$800		
SILVER OAK <i>2015, Napa</i>	\$150	TRINCHERO <i>2014, Napa</i>	\$105	SCHRADER 'T6' <i>2015, Napa Valley</i>	\$675		
JORDAN <i>2016, Sonoma</i>	\$125	SHAFFER HILLSIDE SELECT <i>2014, Napa</i>	\$475	ORIN SWIFT CUTTINGS <i>2017, California</i>	\$120		

BLENDS & OTHERS

SCOUTS HONOR <i>2017, Napa</i>	\$110	THE PRISONER <i>2018, Napa</i>	\$85	QUADY NORTH <i>2011, Cabernet Franc, Oregon</i>	\$75	ORIN SWIFT 8 YEARS IN THE DESERT <i>2018, Pinot Noir, Sonoma</i>	\$115
CHALK HILL <i>2017, Napa</i>	\$120	ORIN SWIFT THE PAPIILLON <i>2017, Napa</i>	\$95	DONA PAULA <i>2016, Malbec, Argentina</i>	\$65	RIDGE "GEYERSVILLE" <i>2018, Zinfandel, Alexander Valley</i>	\$90
CHAOS THEORY <i>2017, Napa</i>	\$100	SALDO <i>2018, Zin, Napa</i>	\$65	STAGS LEAP <i>2016, Petite Syrah, Napa</i>	\$85		
FEDERALIST <i>2018, Zin, California</i>	\$60	QUINTESSA <i>2016, Rutherford</i>	\$310	STAGS LEAP THE INVESTOR <i>2015, Napa</i>	\$110		
TWOMEY <i>2014, Merlot, Napa</i>	\$65						

PINOT NOIR

BELLE GLOS CLARK & TELEPHONE <i>2017, Pinot Noir, Monterey</i>	\$80	ORIN SWIFT SLANDER <i>2017, Pinot Noir, Sonoma</i>	\$105
CROSSBARN <i>2017, Pinot Noir, Sonoma</i>	\$75	REVERDY <i>2017, Sancerre</i>	\$50
HAHN <i>2018, Pinot Noir, Monterey</i>	\$90	PAUL HOBBS <i>2016, Pinot Noir, Sonoma</i>	\$95
HIRSCH <i>2016, Pinot Noir, Sonoma</i>	\$110		

OLD WORLD WINES

MONTEFRESCO <i>2017, Montepulciano, Italy</i>	\$40	TENUTA SANTA MARIA <i>2013, Amarone, Italy</i>	\$120
ZENSA PRIMITIVO <i>2018, Blend, Italy</i>	\$55	CERETTO BAROLO <i>2016, Italy</i>	\$125
REVERDY <i>2017, Sancerre</i>	\$50	CERETTO BARBARESCO <i>2016, Italy</i>	\$130
BIELER PÈRE & FILS <i>2016, Côtes du Rhône</i>	\$48	GAJA BAROLO BAROLO <i>2015, Italy</i>	\$200
LAMOLE DI LAMOLE <i>2015, Chianti Classico, Italy</i>	\$50	PIEVE SANTA BRUNELLO <i>2013, Tuscany</i>	\$375
SAINT COSME <i>2015, Chateauf-neuf-du-Pape</i>	\$100		

BUBBLES

ORNELLA MOLON <i>Prosecco</i>	\$11/\$42	VEUVE Rosé	\$110
DOM PÉRIGNON <i>Champagne</i>	\$310	LOUIS BOUILLOT <i>Sparkling Rosé</i>	\$16/\$64
VEUVE <i>Champagne</i>	\$100	VEUVE LA GRANDE DAME <i>2008, Champagne</i>	\$300

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

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