

BOWDIE'S



2237 Wealthy St. SE

The Dinner Menu

East Grand Rapids, MI

TO START

- SHRIMP COCKTAIL \$22
spicy cocktail sauce, watercress puree
- ESCARGOT \$15
garlic herb butter, crostini
- “CRAB CAKE” \$21
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 \$18
citrus salt, toasted baguette

- SEAFOOD TOWER
oysters on the half shell, crab claws, shrimp, lobster
- SMALL \$85
- LARGE \$160

SOUPS & SALADS

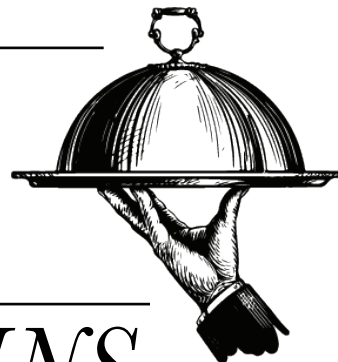
- SHRIMP BISQUE \$8
crème fraiche, chive oil
- HOUSE WEDGE \$11
blue cheese dressing, red onion, lardons
- GRILLED CAESAR \$11
house dressing, garlic crouton, shaved parmesan
- SEASONAL SOUP \$8

PRIME

- KANSAS CITY \$48
light marble, bone-in 18oz
- BONE-IN FILET \$62
bold marbling 14oz
- THE TOMAHAWK . . . \$99
bone-in ribeye for two 36oz
- PORTERHOUSE . . . \$125
bone-in-tenderloin & strip steak in one 40oz
- FILET MIGNON \$52
soft marble, melt in your mouth 10oz
- COWBOY RIBEYE . . . \$65
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

serves 3-4

- Brussels & Belly \$16
- Seasonal Vegetables \$MP
- Au Gratin Potatoes \$12
- Mushrooms \$13
- 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.

BOWDIE'S



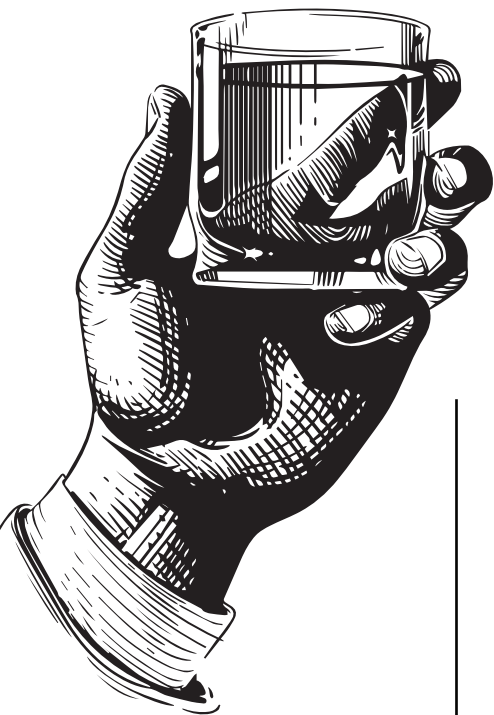
2237 Wealthy St. SE

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

