

# BOWDIE'S



320 Michigan Ave.

The Dinner Menu

Lansing, 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*
- GOAT CHEESE . . . . . \$12  
*toasted marcona almonds, local honey, crostini*
- SMOKED DUCK RAVIOLI . . . . . \$14  
*sage double cream*
- BONE MARROW . . . . . \$18  
*citrus salt, toasted baguette*

## 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

Enjoy!

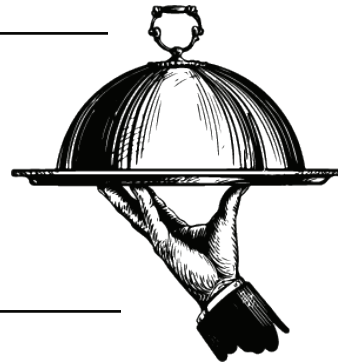


## PRIME

- 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*
- 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
- Creamed Spinach . . . . . \$11
- 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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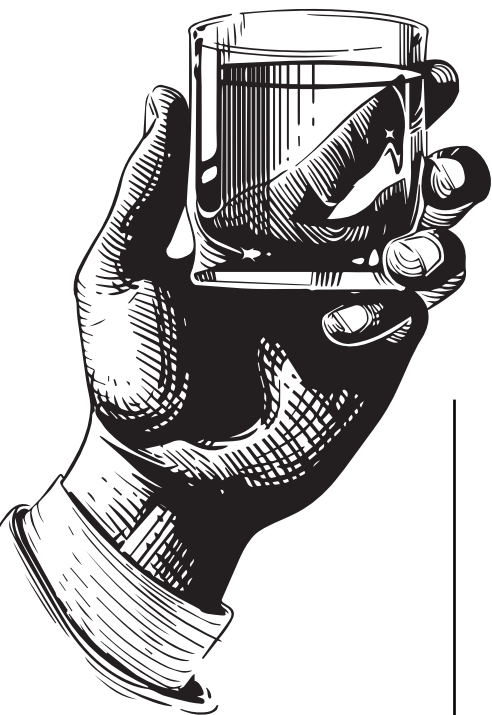
320 Michigan Ave.

The Beverage Menu

Lansing, MI

## COCKTAILS

SIT, RELAX, HAVE A DRINK



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

PALOMA \$15  
*reposado tequila, grapefruit,  
vanilla simple*

TOM COLLINS \$13  
*bathub 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  
brâléed orange*

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

Cheers!

