

# BOWDIE'S



230 Culver St

The Dinner Menu

Saugatuck, 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*
- 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*

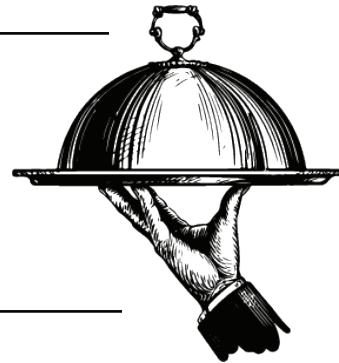
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

## 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 . . . . . \$12
- Truffle Fries . . . . . \$10
- Lobster Mac . . . . . \$30

Enjoy!



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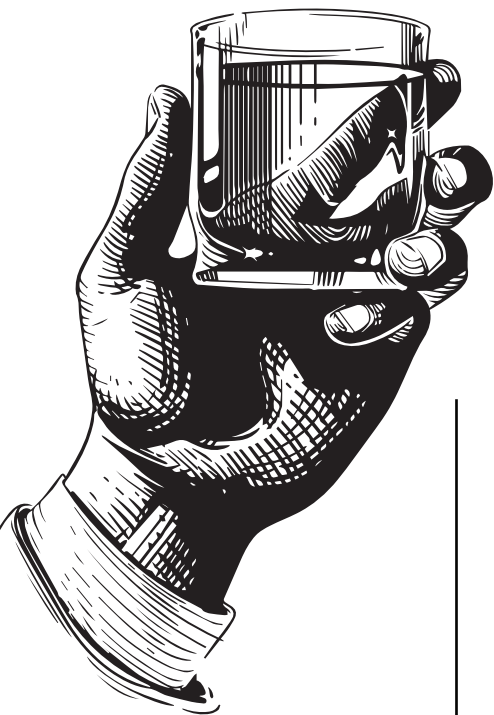
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## COCKTAILS

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*

Cheers!

