

BOWDIE'S



2237 Wealthy St. SE

The Dinner Menu

East Grand Rapids, MI

TO START

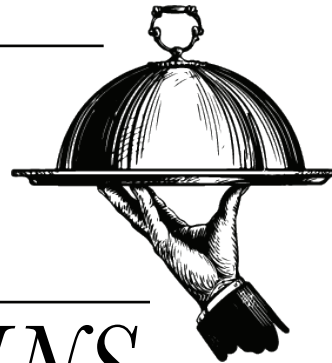
- SHRIMP COCKTAIL \$22
spicy cocktail sauce, watercress puree
- ESCARGOT \$15
garlic herb butter, crostini
- SEARED SCALLOPS \$MP
seasonal preparation
- BURATTA \$13
seasonal fruit, balsamic glaze, toasted baguette
- PRIME TARTAR \$24
filet mignon, house aged worchestershire, chive, cured egg yolk, toasted baguette
- BONE MARROW \$18
citrus salt, toasted baguette
- SEAFOOD TOWER
oysters on the half shell, crab claws, shrimp, lobster
- SMALL \$85
- LARGE \$160

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

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

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



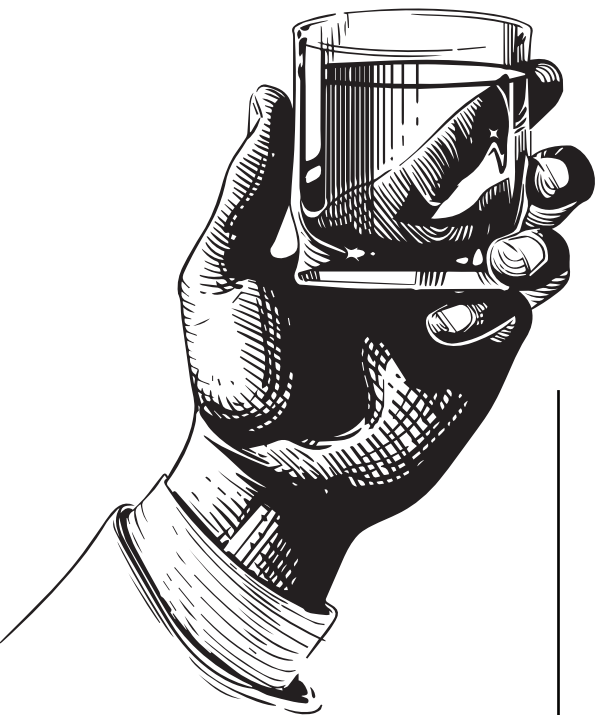
2237 Wealthy St. SE

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
*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, 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 handmade vodka, 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 handmade vodka,
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 handmade vodka, lemon,
simple, limoncello, triple sec*

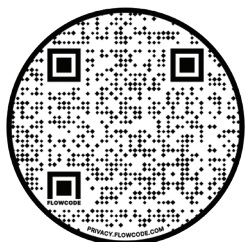
TORONTO \$14
bulleit rye, fernet, simple, bitters

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*



PLEASE SCAN TO VIEW OUR
FULL LIQUOR SELECTION