

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
- SEARED SCALLOPS \$MP
seasonal preparation
- 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!

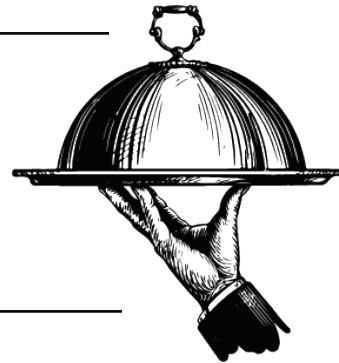


PRIME

- 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

BOWDIE'S



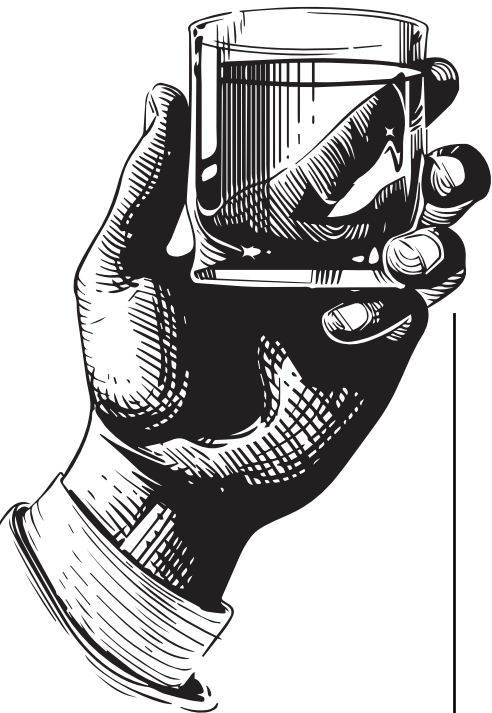
320 Michigan Ave.

The Beverage Menu

Lansing, MI

COCKTAILS

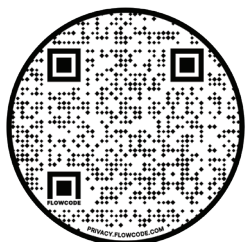
SIT, RELAX, HAVE A DRINK



THE LAST WORD	\$16
<i>beefeater, luxardo, lime, green chartreuse</i>	
PALOMA	\$15
<i>reposado tequila, grapefruit, vanilla simple</i>	
TOM COLLINS	\$13
<i>bathub gin, lemon, simple, soda</i>	
CORPSE REVIVER	\$15
<i>beefeater, lillet, lemon, cointreau, absente</i>	
PABLO SOUR	\$16
<i>reposado, vanilla, simple, lemon, egg white</i>	

APEROL SPRITZ	\$13
<i>bombay, aperol, simple, bubbles</i>	
FRENCH 75	\$13
<i>beefeater, lemon, vanilla simple, bubbles</i>	
VIEUX CARRÉ	\$17
<i>knob rye, cognac, benedictine, angostura bitters, peychauds, contratto</i>	
CUCUMBER GIMLET	\$12
<i>beefeater, muddled cucumber, lime, ginger simple, soda</i>	
AVIATION	\$15
<i>beefeater, luxardo, lemon, creme de violette, ginger simple</i>	
THE HAPPY WIFE	\$14
<i>titos handmade vodka, orange, ginger simple</i>	
INHIBITED	\$14
<i>vodka, vanilla simple, baileys, kahlua, espresso, coconut</i>	
MARGARITA	\$14
<i>silver tequila, licor 43, fresh sour, cointreau, salt</i>	
SAZERAC	\$16
<i>knob rye, sugar cube, peychauds bitters, absente</i>	

VESPER	\$15
<i>hendricks, titos handmade vodka, lillet, twist</i>	
CLIFF HANGER	\$12
<i>hanger 1 vodka, muddled grape, vanilla simple, lemon</i>	
THE MANHATTAN	\$20
<i>vanilla infused cask strength bourbon, bitters, vanilla, contratto</i>	
HEAD FAKE	\$14
<i>titos handmade vodka, lemon, simple, limoncello, triple sec</i>	
TORONTO	\$14
<i>bulleit rye, fernet, simple, bitters</i>	
BEE'S KNEES	\$14
<i>long road gin, lemon, honey lavender simple</i>	
NOT A PAPER PLANE	\$15
<i>bulleit rye, amaro nonino, aperol, bitters</i>	
RUM OLD FASHIONED	\$15
<i>ron zacapa 23, muddled orange and cherries, bitters, sugar and brûléed orange</i>	
NEGRONI	\$16
<i>botanist gin, campari, contratto sweet vermouth, orange bitters, flamed orange</i>	



PLEASE SCAN TO VIEW OUR
FULL LIQUOR SELECTION