

BOWDIE'S



230 Culver St

The Dinner Menu

Saugatuck, MI

TO START

- SHRIMP COCKTAIL \$23
spicy cocktail sauce, watercress puree
- ESCARGOT \$16
garlic herb butter, crostini
- SEARED SCALLOPS \$MP
seasonal preparation
- BONE MARROW \$19
citrus salt, toasted baguette

SOUPS & SALADS

- SHRIMP BISQUE \$9
crème fraiche, chive oil
- HOUSE WEDGE \$12
*blue cheese dressing,
red onion, lardons*
- GRILLED CAESAR \$12
*house dressing, garlic crouton,
shaved parmesan*

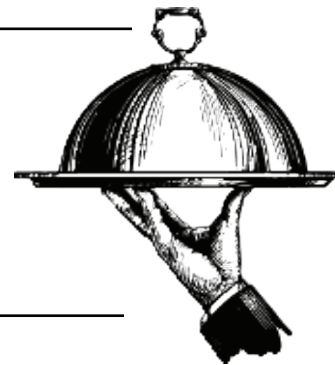
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIME

- KANSAS CITY \$58
light marble, bone-in 18oz
- BONE-IN FILET \$70
bold marbling 14oz
- THE TOMAHAWK . . . \$110
bone-in ribeye for two 36oz
- PORTERHOUSE . . . \$135
bone-in-tenderloin & strip steak in one 40oz
- FILET MIGNON . . . \$60
soft marble, melt in your mouth 10oz
- COWBOY RIBEYE . . \$72
rich marbling, served bone-in, smooth texture 26oz

add-ons

- BOWDIE'S SAUCE \$3
- HOUSE-AGED WORCESTERSHIRE . . . \$5
- BLUE CHEESE CRUMBLES \$3
- LOBSTER TAIL \$23
- HORSERADISH \$3



THE MAINS

- FAROE ISLAND SALMON \$MP
ask your server for seasonal preparation
- ROAST HALF CHICKEN \$25
ask your server for seasonal preparation

for SHARING

serves 3-4

- Brussels & Belly \$17
- Seasonal Vegetables \$MP
- Au Gratin Potatoes \$13
- Mushrooms \$14
- Creamed Spinach \$13
- Truffle Fries \$11
- Lobster Mac \$31

Enjoy!



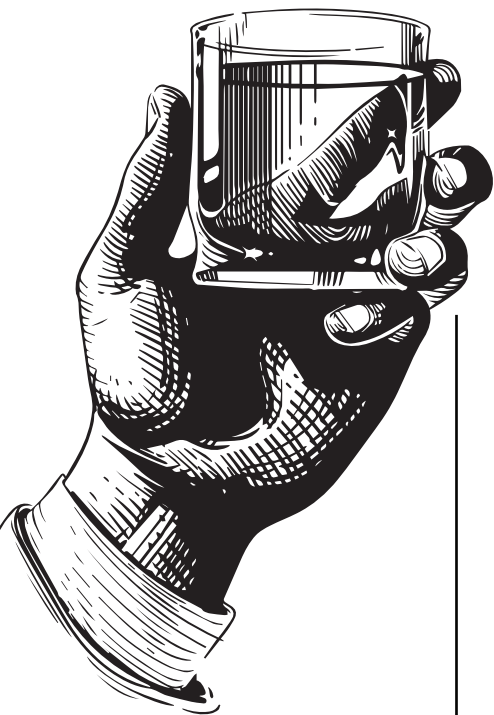
BOWDIE'S



230 Culver St

The Beverage Menu

Saugatuck, MI



COCKTAILS

SIT, RELAX, HAVE A DRINK

THE LAST WORD	\$17
<i>beefeater, luxardo, lime, green chartreuse</i>	
PALOMA	\$16
<i>reposado tequila, grapefruit, vanilla simple</i>	
TOM COLLINS	\$14
<i>bathtub gin, lemon, simple, soda</i>	
CORPSE REVIVER	\$16
<i>beefeater, lillet, lemon, cointreau, absente</i>	
PABLO SOUR	\$17
<i>reposado, vanilla, simple, lemon, egg white</i>	

APEROL SPRITZ	\$14
<i>bombay, aperol, simple bubbles</i>	
FRENCH 75	\$14
<i>beefeater, lemon, vanilla simple, bubbles</i>	
VIEUX CARRÉ	\$18
<i>knob rye, cognac, benedictine, angostura bitters, psychauds, contratto</i>	
CUCUMBER GIMLET	\$13
<i>beefeater, muddled cucumber, lime, ginger simple, soda</i>	
AVIATION	\$16
<i>beefeater, luxardo, lemon, creme de violette, ginger simple</i>	
THE HAPPY WIFE	\$15
<i>vodka, orange, ginger simple</i>	
INHIBITED	\$15
<i>vodka, vanilla simple, baileys, kahlua, espresso, coconut</i>	
MARGARITA	\$15
<i>tequila, licor 43, fresh sour, cointreau, salt</i>	
SAZERAC	\$17
<i>knob rye, sugar cube, psychauds bitters, absente</i>	
VESPER	\$16
<i>hendricks, vodka, lillet, twist</i>	

CLIFF HANGER	\$13
<i>hanger 1 vodka, muddled grape, vanilla simple, lemon</i>	
THE MANHATTAN	\$21
<i>vanilla infused cask strength bourbon, bitters, vanilla, contratto</i>	
HEAD FAKE	\$15
<i>vodka, lemon, simple, limoncello, triple sec</i>	
TORONTO	\$15
<i>bulleit rye, fernet, simple, bitters</i>	
BEE'S KNEES	\$15
<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	\$16
<i>ron zacapa 23, muddled orange and cherries, bitters, sugar and bruléed orange</i>	
NEGRONI	\$17
<i>botanist gin, campari, contratto sweet vermouth, orange bitters, flamed orange</i>	
OLD FASHIONED	\$16
<i>bourbon, muddled orange and cherries, bitters, sugar and bruléed orange</i>	



PLEASE SCAN TO VIEW OUR
FULL LIQUOR SELECTION