

BOWDIE'S



2237 Wealthy St. SE

The Dinner Menu

East Grand Rapids, MI

TO START

SHRIMP COCKTAIL \$23
spicy cocktail sauce, watercress puree

ESCARGOT \$16
garlic herb butter, crostini

SEARED SCALLOPS \$MP
seasonal preparation

CRAB CAKES \$30
red pepper, shallot, garlic, served over romesco, topped with garlic bread crumbs

BURRATA \$14
seasonal fruit, balsamic glaze, toasted baguette

PRIME TARTARE \$25
filet mignon, house aged worcestershire, chive, cured egg yolk, toasted baguette

BONE MARROW \$19
citrus salt, toasted baguette

SEAFOOD TOWER
oysters on the half shell, crab claws, shrimp, lobster
SMALL \$86
LARGE \$161

SOUPS & SALADS

SHRIMP BISQUE \$10
crème fraiche, chive oil

HOUSE WEDGE \$14
blue cheese dressing, red onion, lardons

GRILLED CAESAR \$14
house dressing, garlic crouton, shaved parmesan

SEASONAL SOUP \$10

PRIME*

KANSAS CITY \$60
light marble, bone-in 18oz

BONE-IN FILET \$72
bold marbling 14oz

THE TOMAHAWK . . . \$115
bone-in ribeye for two 36oz

PORTERHOUSE . . . \$140
bone-in-tenderloin & strip steak in one 40oz

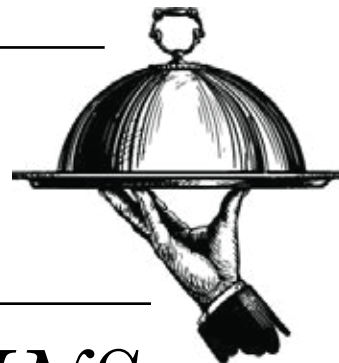
FILET MIGNON \$62
soft marble, melt in your mouth 10oz

COWBOY RIBEYE . . . \$75
rich marbling, served bone-in, smooth texture 26oz

We do not guarantee steaks ordered "medium well" or "above."

add-ons

BOWDIE'S SAUCE	\$3
HOUSE-AGED WORCESTERSHIRE	\$5
BLUE CHEESE CRUMBLES	\$5
LOBSTER TAIL	\$30
HORSERADISH	\$3



THE MAINS

FAROE ISLAND SALMON \$MP
ask your server for seasonal preparation

MARKET FISH \$MP
ask your server for seasonal preparation

ROAST HALF CHICKEN \$30
ask your server for seasonal preparation

for SHARING

serves 3-4

Brussels & Belly \$18

Seasonal Vegetables \$MP

Au Gratin Potatoes \$15

Mushrooms \$16

Sautéed Garlic Spinach . . \$11

Truffle Fries \$12

Lobster Mac \$36

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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The Beverage Menu

East Grand Rapids, MI



COCKTAILS

SIT, RELAX, HAVE A DRINK

THE LAST WORD \$17
*beefeater, luxardo, lime,
green chartreuse*

PALOMA \$16
*reposado tequila, grapefruit,
vanilla simple*

TOM COLLINS \$14
*bathub gin, lemon,
simple, soda*

CORPSE REVIVER \$16
*beefeater, lillet, lemon,
cointreau, absente*

PABLO SOUR \$17
*reposado, vanilla, simple,
lemon, egg white*

APEROL SPRITZ \$14
bombay, aperol, simple, bubble

FRENCH 75 \$14
*beefeater, lemon, vanilla simple,
bubbles*

VIEUX CARRÉ \$18
*knob rye, cognac, benedictine,
angostura bitters, psychauds,
contratto*

CUCUMBER GIMLET \$13
*beefeater, muddled cucumber,
lime, ginger simple, soda*

AVIATION \$16
*beefeater, luxardo,
lemon, creme de violette,
ginger simple*

THE HAPPY WIFE \$15
vodka, orange, ginger simple

INHIBITED \$15
*vodka, vanilla simple,
baileys, kahlua, espresso,
coconut*

MARGARITA \$15
*tequila, licor 43,
fresh sour, cointreau, salt*

SAZERAC \$17
*knob rye, sugar cube,
psychauds bitters, absente*

VESPER \$16
hendricks, vodka, lillet, twist

CLIFF HANGER \$13
*hanger 1 vodka, muddled grape,
vanilla simple, lemon*

THE MANHATTAN \$21
*vanilla infused cask strength
bourbon, bitters, vanilla, contratto*

HEAD FAKE \$15
*vodka, lemon,
simple, limoncello, triple sec*

TORONTO \$15
bulleit rye, fernet, simple, bitters

BEE'S KNEES \$15
*long road gin, lemon, honey
lavender simple*

NOT A PAPER PLANE \$16
*bulleit rye, amaro nonino,
aperol, bitters*

RUM OLD FASHIONED \$16
*ron zacapa 23, muddled orange
and cherries, bitters, sugar and
brûléed orange*

NEGRONI \$17
*botanist gin, campari, contratto
sweet vermouth, orange bitters,
flamed orange*

OLD FASHIONED \$16
*bourbon, muddled orange
and cherries, bitters, sugar and
brûléed orange*



PLEASE SCAN TO VIEW OUR
FULL LIQUOR SELECTION



PLEASE SCAN TO VIEW OUR
BEER SELECTION

