

BOWDIE'S



320 Michigan Ave.

The Dinner Menu

Lansing, 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

GOAT CHEESE \$13
panko and marcona almond crust, honey, crostini

SMOKED DUCK RAVIOLI \$19
sage infused bechamel

BONE MARROW \$19
citrus salt, crostini

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

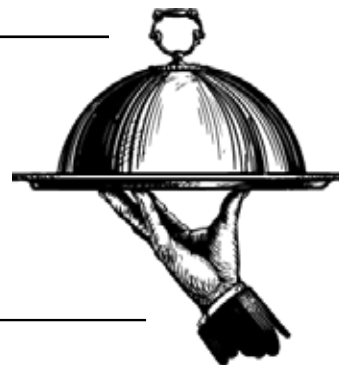
FILET MIGNON \$62
soft marble, melt in your mouth 10oz

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



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

THE MAINS

FAROE ISLAND SALMON \$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

Creamed Spinach \$13

Truffle Fries \$12

Lobster Mac. \$36

Enjoy!



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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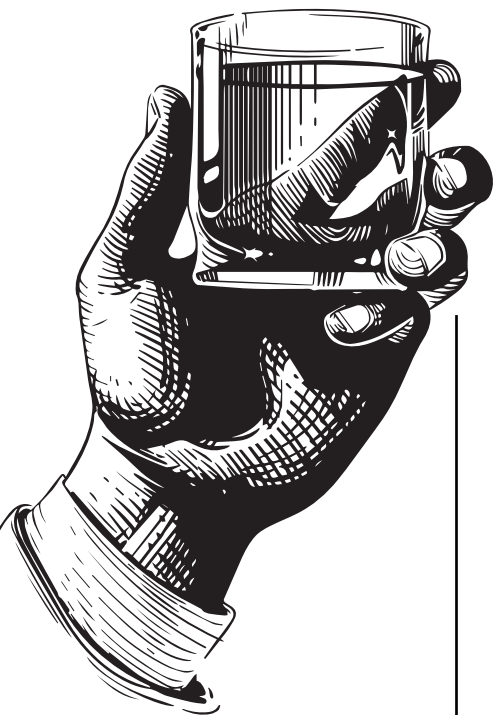
320 Michigan Ave.

The Beverage Menu

Lansing, 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>bathub 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, peychauds, 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, peychauds 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 brûléed 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 brûléed orange</i>	



PLEASE SCAN TO VIEW OUR FULL LIQUOR SELECTION

