

# 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*
- CRAB CAKES . . . . . \$30  
*red pepper, shallot, garlic, served over romesco, topped with garlic bread crumbs*
- BONE MARROW . . . . . \$19  
*citrus salt, toasted baguette*

## 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*

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

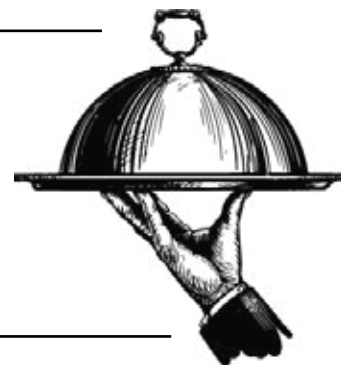
## PRIME\*

- KANSAS CITY . . . . . \$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
  - 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!



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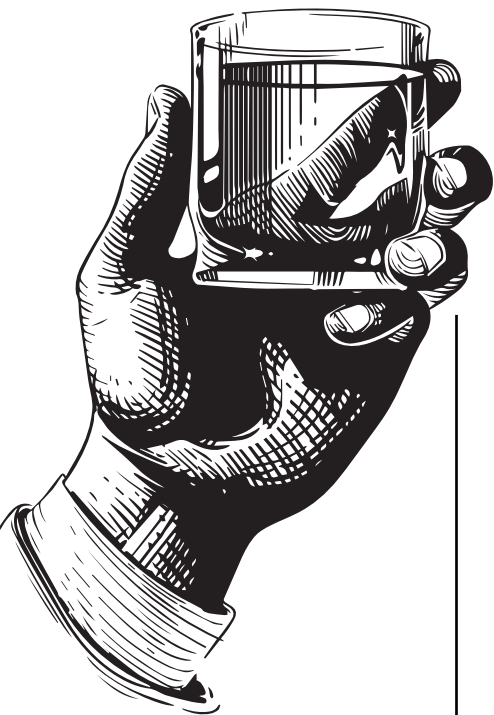
230 Culver St

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 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