

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

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

Enjoy!

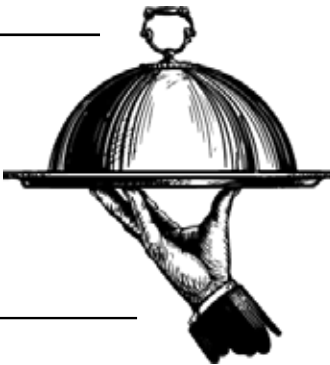
PRIME*

- 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
- 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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.