

# 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.

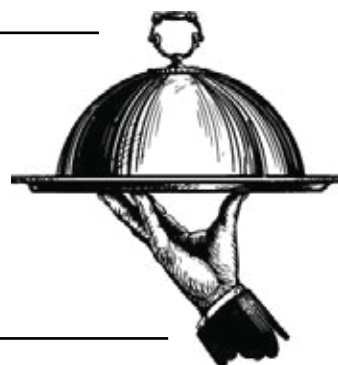
## PRIME\*

- 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 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!

