

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 CAKE \$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

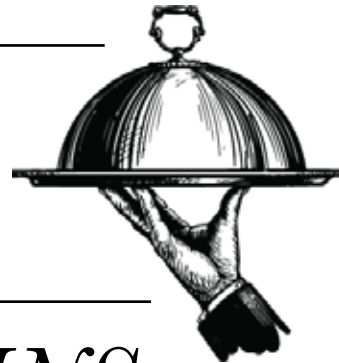
FILET MIGNON . . . \$62
soft marble, melt in your mouth 10oz

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

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

add-ons

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|---------------------------|------|
| 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.