BOWDIE'S



320 Michigan Ave.

The Dinner Menu

Lansing, MI

TO START

| SHRIMP COCKTAIL \$23 spicy cocktail sauce, watercress puree |
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| ESCARGOT |
| SEARED SCALLOPS \$MP seasonal preparation |
| CRAB CAKE |
| GOAT CHEESE |
| SMOKED DUCK RAVIOLI \$19 sage infused béchamel |
| BONE MARROW |

PRIME

KANSAS CITY. \$60 light marble, bone-in 180z

BONE-IN FILET. . . . \$72

PORTERHOUSE . . . \$140 bone-in-tenderloin & strip steak in one 40oz

bold marbling 14oz

THE TOMAHAWK. . \$113

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

THE TOMAHAWK. . \$115 bone-in ribeye for two 36oz

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 |
| HORSERADISH | \$3 |
| LOBSTER TAIL | \$30 |
| SEARED SCALLOPS | \$MI |



SOUPS & SALADS

| SHRIMP BISQUE\$10 crème fraiche, chive oil |
|--|
| HOUSE WEDGE\$14 blue cheese dressing, red onion, lardons |
| GRILLED CAESAR |
| SEASONAL SOUP |

Enjoy!



THE MAINS

FAROE ISLAND SALMON \$MP ask your server for seasonal preparation

ROAST HALF CHICKEN \$30 ask your server for seasonal preparation

forSHARING

Brussels & Belly \$18 Seasonal Vegetables . . . \$MP

Au Gratin Potatoes . . . \$15 Mushrooms \$16

Creamed Spinach \$13 Truffle Fries \$12

Lobster Mac \$36