BOWDIE'S



2237 Wealthy St. SE

The Dinner Menu

East Grand Rapids, MI

TO START

SHRIMP COCKTAIL \$23 spicy cocktail sauce, watercress puree	
ESCARGOT	
SEARED SCALLOPS	O
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	
BONE MARROW	
SEAFOOD TOWER oysters on the half shell, crab claws, shrimp, lobster SMALL	
* + P ~ P	

SOUPS & SALADS

SHRIMP BISQUE
HOUSE WEDGE
GRILLED CAESAR
SEASONAL SOUP

PRIME

KANSAS CITY \$60
light marble, bone-in 18oz

BONE-IN FILET . . . \$72
bold marbling 14oz

THE TOMAHAWK . \$118
bone-in ribeye for two 36oz

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

FILET MIGNON \$64 soft marble, melt in your mouth 10oz

COWBOY RIBEYE . . \$78 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

MARKET FISH \$MP

ask your server for seasonal preparation

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

forSHARING

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	