

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 CAKE \$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*

ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

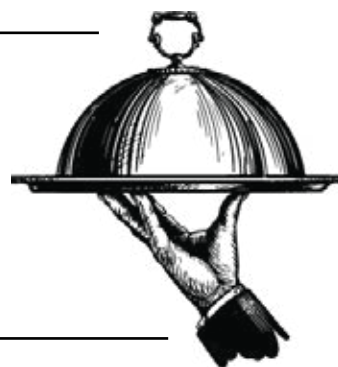
PRIME*

- 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 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!

