

BOWDIE'S



10814 Creek Way

The Dinner Menu

Zionsville, IN

TO START

SHRIMP COCKTAIL \$23
spicy cocktail sauce, watercress puree

ESCARGOT \$16
garlic herb butter, crostini

SEARED SCALLOPS \$MP
ask your server for 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 . . \$118
bone-in ribeye for two 36oz

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

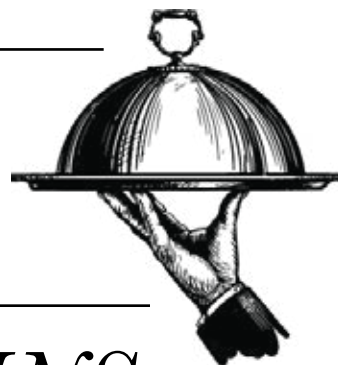
FILET MIGNON . . . \$64
soft marble, melt in your mouth 10oz

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

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

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.