

# BOWDIE'S



230 Culver St

The Dinner Menu

Saugatuck, MI

## TO START

- SHRIMP COCKTAIL . . . . . \$23  
*spicy cocktail sauce, watercress puree*
- ESCARGOT . . . . . \$18  
*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*
- BONE MARROW . . . . . \$20  
*citrus salt, toasted baguette*

## SOUPS & SALADS

- SHRIMP BISQUE . . . . . \$12  
*crème fraiche, chive oil*
- HOUSE WEDGE . . . . . \$16  
*blue cheese dressing, red onion, lardons*
- GRILLED CAESAR . . . . . \$16  
*house dressing, garlic crouton, shaved parmesan*

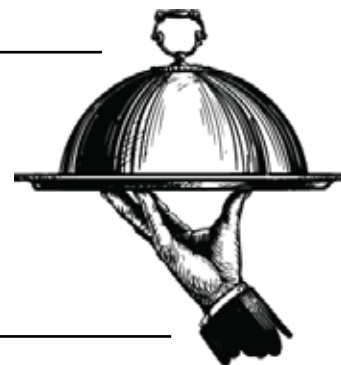
## PRIME\*

- KANSAS CITY . . . . . \$66  
*light marble, bone-in 18oz*
- BONE-IN FILET . . . . . \$80  
*bold marbling 14oz*
- THE TOMAHAWK . . \$130  
*bone-in ribeye for two 36oz*
- PORTERHOUSE . . . \$150  
*bone-in-tenderloin & strip steak in one 40oz*
- FILET MIGNON . . . \$69  
*soft marble, melt in your mouth 10oz*
- COWBOY RIBEYE . . \$85  
*rich marbling, served bone-in, smooth texture 26oz*

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

### add-ons

- BOWDIE'S SAUCE . . . . . \$5
- HOUSE-AGED WORCESTERSHIRE . . . \$5
- BLUE CHEESE CRUMBLES . . . . . \$5
- HORSERADISH . . . . . \$3
- LOBSTER TAIL . . . . . \$34



## THE MAINS

- FAROE ISLAND SALMON \$MP  
*ask your server for seasonal preparation*
- ROAST HALF CHICKEN \$32  
*ask your server for seasonal preparation*

## for SHARING

*serves 3-4*

- Brussels & Belly . . . . . \$20
- Seasonal Vegetables . . . . . \$MP
- Au Gratin Potatoes . . . . . \$16
- Mushrooms . . . . . \$17
- Creamed Spinach . . . . . \$15
- Truffle Fries . . . . . \$14
- Lobster Mac . . . . . \$40

Enjoy!

*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.*

