

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
- OYSTERS ON THE HALF SHELL* \$MP
ask your server for today's selection
- SMALL SEAFOOD TOWER* \$95
oysters on the half shell, crab claws, crab legs, shrimp, lobster*

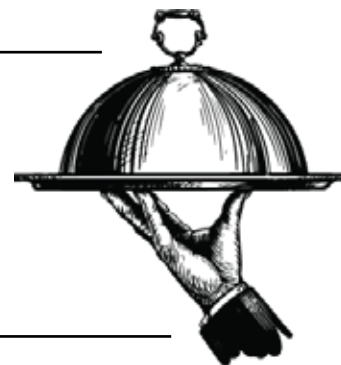
PRIME*

- 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



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

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.

