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

PRIME TARTARE* *$30*
filet mignon, black garlic truffle aioli, chive, cured egg yolk, truffled potato gaufrettes

SMOKED DUCK RAVIOLI *$30*
sage oil infused béchamel, smoked paprika

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

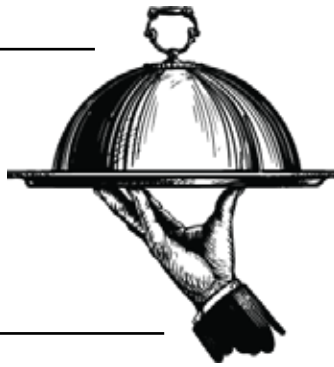
FILET MIGNON *$69*
soft marble, melt in your mouth 10oz

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*

Au Gratin Potatoes *$16*

Creamed Spinach *$15*

Lobster Mac *$40*

Seasonal Vegetables . . . . . *$MP*

Mushrooms *$17*

Truffle Fries *$14*

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.