

chamber
restaurant week

January 25 - February 1, 2025

HILTON HEAD ISLAND-BLUFFTON
CHAMBER OF COMMERCE

17th Annual Restaurant Week

BOWDIE'S

Chophouse

2025 Menu

SOMMELIER WINE SELECTIONS

\$8 per glass // \$28 per bottle

DELOACH HERITAGE
Chardonnay, CA

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Cabernet Sauvignon, CA

FRANCOIS MONTAND
Brut, Jura, FR

CHOOSE ONE OPTION FROM EACH COURSE.
NO SPLITTING OR SUBSTITUTIONS. PRICES DO NOT INCLUDE TAX AND GRATUITY.

For One

STARTERS

HOUSE WEDGE

blue cheese dressing,
red onion, lardons

SHRIMP BISQUE

crème fraiche, chive oil

GRILLED CAESAR

house dressing, garlic
crouton, shaved parmesan

(HALF SERVINGS)

PRIME

KANSAS CITY \$60

18oz light marble,
bone-in

FILET MIGNON \$62

10oz soft marble,
melt in your mouth

COWBOY RIBEYE \$75

26oz rich marbling, served
bone-in, smooth
texture

SHAREABLES

BRUSSELS & BELLY

AU GRATIN POTATOES

MUSHROOMS

TRUFFLE FRIES

(HALF SERVINGS)

DESSERTS

CARROT CAKE

CHOCOLATE BROWNIE

(HALF SERVINGS)

For Two

STARTERS

HOUSE WEDGE

blue cheese dressing,
red onion, lardons

SHRIMP BISQUE

crème fraiche, chive oil

GRILLED CAESAR

house dressing, garlic
crouton, shaved parmesan

(FULL SERVINGS)

PRIME

KANSAS CITY \$75

18oz light marble,
bone-in

FILET MIGNON \$77

10oz soft marble,
melt in your mouth

COWBOY RIBEYE \$90

26oz rich marbling, served
bone-in, smooth
texture

SHAREABLES

BRUSSELS & BELLY

AU GRATIN POTATOES

MUSHROOMS

TRUFFLE FRIES

(FULL SERVINGS)

DESSERTS

CARROT CAKE

CHOCOLATE BROWNIE

(FULL SERVINGS)

MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ASK YOUR SERVER FOR MORE DETAILS.