

  
**chamber**  
restaurant

January 31 – February 7, 2026

HILTON HEAD ISLAND & BLUFFTON  
CHAMBER OF COMMERCE

18th Annual Restaurant Week

# BOWDIE'S

## Chophouse

### 2026 Menu

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

#### SOMMELIER WINE SELECTIONS

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

DELOACH HERITAGE  
Chardonnay, CA

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Cabernet Sauvignon, CA

### 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 \$66

18oz light marble,  
bone-in

##### FILET MIGNON \$72

10oz soft marble,  
melt in your mouth

##### COWBOY RIBEYE \$85

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 \$80

18oz light marble,  
bone-in

##### FILET MIGNON \$85

10oz soft marble,  
melt in your mouth

##### COWBOY RIBEYE \$100

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.