



January 31 – February 7, 2026

HILTON HEAD ISLAND & BLUFFTON
CHAMBER OF COMMERCE

18th Annual Restaurant Week

BOWDIE'S

Chophouse

2026 Menu

SOMMELIER WINE SELECTIONS

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

DELOACH HERITAGE
Chardonnay, CA

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Cabernet Sauvignon, CA

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 fraîche, chive oil

GRILLED CAESAR

house dressing, garlic
croton, 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)

STARTERS

HOUSE WEDGE

blue cheese dressing,
red onion, lardons

SHRIMP BISQUE

crème fraîche, chive oil

GRILLED CAESAR

house dressing, garlic
croton, 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)