



# STARTERS

Escargot with Garlic Thyme Butter .....	11.75
Roasted Garlic Butter Fingerling Potatoes with Mustard Seed Ketchup .....	9.95
Truffle Fingerling Potatoes with Garlic Herb Aioli .....	10.25
Thin-Sliced Granny Smith Apple Crisps with Cranberry Reduction and Sweet Buttercream Sauce .....	9.95
Golden Fried Cream Cheese Stuffed Jalapenos with Garlic Herb Aioli .....	10.95
Fried Zucchini and Butternut Squash Chips with Sweet Creamy Marshmallow Sauce .....	11.25
Grilled Tomato and Mozzarella Caprese Family Salad (For 2 or More) .....	12.95
Italian Bleu Cheese Family Salad (For 2 or More) .....	12.95
Tillamook Fingerling Potatoes with Garlic Herb Aioli .....	10.25
Panko Fried Green Beans with Wasabi Herb Aioli .....	9.95

# SOUPS & SANDWICHES

Iron-Grilled Waffle Gruyere and Tillamook Sandwich with Garlic Herb Aioli .....	9.95
Grilled Tomato Bisque Soup with Shaved Mozzarella and Toasted Garlic Waffle Croutons .....	Cup...4.95 Bowl...8.95
Bacon Truffle Potato Soup with Crumbled Bleu Cheese and Green Onions .....	Cup...4.95 Bowl...8.95
Grilled Trout Hatch Green Chile Stew with Toasted Garlic Waffle Croutons .....	Cup...5.25 Bowl...9.25
Iron-Grilled Waffle Bacon and Provolone Sandwich .....	9.95
Iron-Grilled Turkey, Havarti and Cinnamon Baked Apple Sandwich .....	9.95
Iron-Grilled Pimiento Waffle Tillamook and Provolone Sandwich .....	8.95

# CLASSIC CHOICE STEAKS

Cooked from Rare, Medium Rare, Medium Well, or Well Done.

Classic Butcher-Cut T-Bone .....	12 oz...12.95	22 oz...22.95
Classic Butcher-Cut Center Filet Sirloin .....	12 oz...8.95	22 oz...18.95
Classic Butcher-Cut Rib-Eye .....	12 oz...11.95	22 oz...21.95
Classic Butcher-Cut Porterhouse Sirloin .....	16 oz...19.95	26 oz...29.95
Classic Butcher-Cut Sirloin .....	12 oz...12.95	22 oz...22.95
Classic Butcher-Cut Rump .....		20 oz...22.95
Classic Butcher-Cut New York Strip .....	14 oz...14.95	24 oz...24.95

# CHOICE TOPPERS

Optional as one choice only, to top your steaks while they're grilling.

Mozzarella and Grilled Tomato with Shredded Basil .....	add 3.95
Pimiento and Sauteed Onions .....	add 2.95
Philly Cream Sauce, Sauteed Bell Peppers and Onions .....	add 4.25
Provolone and Sauteed Onions .....	add 2.95
Three Prawns and Louisiana-Style Creole Sauce .....	add 4.95
Honey Mustard Reduction, Grilled Pineapples and Green Onions .....	add 3.95
Homemade Steak Sauce .....	add 2.25
Brown Pan Gravy and Mushrooms .....	add 2.95
Burgundy Mushrooms .....	add 2.25



## A LA CARTE

Fingerling Potatoes.....	6.95
Whipped White Cheddar Potatoes.....	6.25
Blackened Asparagus.....	6.25
Baked Tillamook Gouda Macaroni Pasta.....	6.95
Tomato and Cucumber Bowtie Pasta Salad.....	7.25
Sliced Jalapeno Deviled Eggs.....	8.25
Baked Bowtie Pasta and Potato Salad.....	8.95
Creamy Alfredo Fettuccini Pasta.....	8.95
Baked Lobster Tillamook Macaroni Pasta.....	8.95
Steamed Broccoli.....	6.25

## DESSERTS

Key Lime Pie.....	6.95
Chocolate Molten Lava Cake with Vanilla Bean Ice Cream.....	8.25
Rich Vanilla Bean Cheesecake.....	6.95
Turtle Fudge Cheesecake.....	6.95
Sweet Cream Cheese Layered Carrot Cake.....	8.25
Baked Hot Caramel Apple Pie with Vanilla Bean Ice Cream.....	8.95

## NON-ALCOHOLIC BEVERAGES

Coca-Cola® Products.....	2.25 with Free Refills!
Lipton® Iced Tea.....	1.95 with Free Refills!
Shirley Temple.....	2.95
Borden® Milk or Chocolate Milk.....	3.25

## ALCOHOLIC BEVERAGES

Available on Drink Menu upon Request for Ages 21 and Older!  
Identification must be present!

## INFORMATION

[www.BowtiesSteakhouse.com](http://www.BowtiesSteakhouse.com)  
[www.RChronic.com](http://www.RChronic.com)

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