

# BONNELL'S CLASSICS

## Appetizers

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- ★ **Texas Bruschetta** *herbed goat cheese, avocado, spiced pecans, caramelized onions, fire roasted salsa* \$12
- ★ **Texas Shrimp & Grits** *house-made andouille sausage* \$13
- Elk Mini Tacos** *green chile cheese grits, pico de gallo, queso fresco* \$14
- Oysters Texasfeller** *fried gulf oyster, spinach, house-made tasso ham, hollandaise* \$15
- ★ **Crispy Quail Legs** *southwestern buttermilk* \$14
- Venison Carpaccio** *baby arugula, peppercorn dressing, caper berries, crispy capers* \$14

## Soups & Salads

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- ★ **Roasted Tomato & Jalapeño Soup** *crème fraîche* cup \$6 or bowl \$8
- ★ **Bonnell's House Salad** *jalapeño-garlic vinaigrette, queso fresco, cherry tomatoes* small \$8 or large \$10
- Lemon Caesar** *Parmigiano-Reggiano, southwestern croutons*
- Add grilled chicken to any salad* \$16
- ★ *Add smoked chicken salad with pecans to any salad* \$16

## Entrees

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- ★ **Fire-Roasted Chile Relleno** *grilled vegetables, goat cheese, jasmine rice, roasted tomato sauce* \$22
- Quail & Mushroom Pasta** *crimini mushroom, black truffles, penne pasta* \$28
- Pecan-Crusted Redfish** *jumbo lump crab, brown butter, haricot verts, jasmine rice* \$32
- Smoked Chicken Stack** *corn tortillas, queso fresco, avocado, guajillo chile sauce, salsa verde* \$25
- ★ **Pepper-Crusted Buffalo Tenderloin** *whisky cream sauce, truffled pommes frites, grilled asparagus* \$49
- Mixed Grill** *buffalo, house-made andouille sausage, half a quail, green chile cheese grits, grilled cactus.* \$42  
*Add your choice of the following: Elk Tenderloin - Whole Grilled Quail - Lamb*
- First additional meat \$50
- Second additional meat \$56

18% Gratuity Will Be Added to Parties of 5 or More,  
20% Gratuity Will Be Incurred on Checks Split More Than Five Ways  
★ Meets "Cuisine for Healing" Criteria



## DESSERT

### **GIGI'S CHOCOLATE AMARETTO CAKE**

*WHIPPED CREAM, KIRSCH CHERRIES*

### **TRES LECHES CREME BRULEE**

*CARAMEL GLASS, MACERATED BERRIES*

### **DUBLIN SODA FLOAT**

*ASK YOUR SERVER FOR TODAY'S FLAVORS  
HOUSE-MADE VANILLA ICE CREAM, CINNAMON BUNUELO CHIPS*

### **MARGARITA KEY LIME PIE**

*GRAHAM CRUST, MERINGUE, CITRUS SUGAR SALT*

### **CARAMELIZED BANANA SUNDAE**

*CHOCOLATE SAUCE, CARAMEL, STRAWBERRIES, PECANS, BRANDY SNAP*

### **AFTER DINNER DRINKS**

#### **COFFEE**

*REGULAR OR DECAF*

#### **HOT TEA**

#### **FRENCH PRESS**

#### **CAPPUCCINO**

#### **ESPRESSO**