

BONNELL'S LUNCH

Appetizers

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

Soups & Salads

★ Roasted Tomato & Jalapeño Soup <i>crème fraîche</i>	cup \$6 or bowl \$8
Spinach & Crab Salad <i>jumbo lump crab, chile-spiced pecans, sherry-bacon vinaigrette</i>	\$15
Baby Shrimp & Crab Salad <i>mixed greens, avocado</i>	\$15
★ Bonnell's House Salad <i>jalapeño-garlic vinaigrette, queso fresco, cherry tomatoes</i>	small \$8 or large \$10
Lemon Caesar <i>Parmigiano-Reggiano, southwestern croutons</i>	
<i>Add grilled chicken to any salad</i>	\$16
★ <i>Add smoked chicken salad with pecans to any salad</i>	\$16

BONNELL'S LUNCH

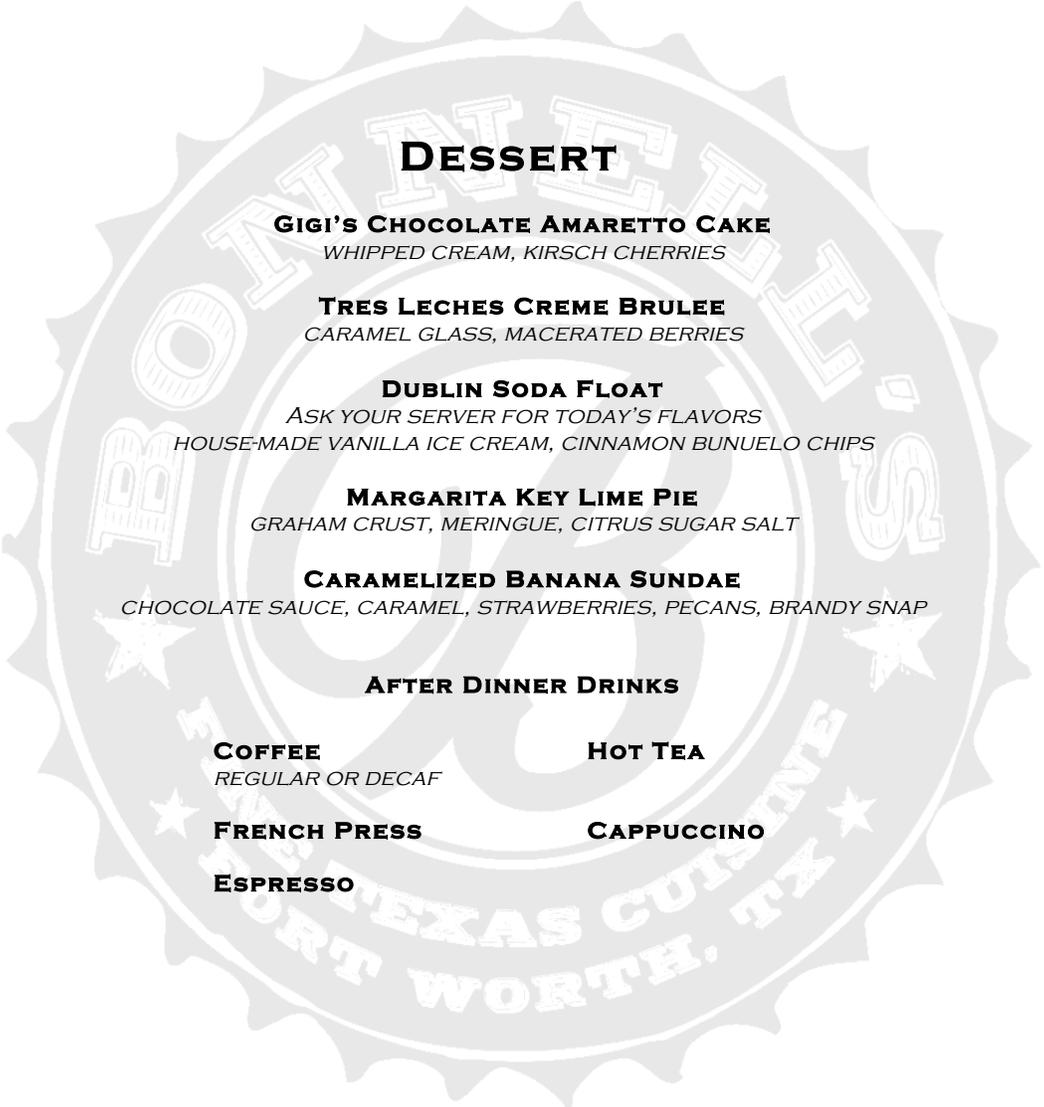
Sandwiches

choice of house salad, cup of soup, or steak fries

- ★ **Smoked Chicken Salad Sandwich** *herbed mayo, pecans, lettuce, tomato* \$11
- Spicy Grilled Chicken Sandwich** *herbed mayo, arugula, tomato, pepperjack cheese* \$10
- Bonnell's Burger** *two 4 oz. patties, pepperjack cheese, guacamole, pico de gallo* \$13
- ★ **Smoked Buffalo Sandwich** *horseradish cream, lettuce, tomato* \$12

Entrees

- ★ **Fire-Roasted Chile Relleno** *grilled vegetables, goat cheese, jasmine rice, roasted tomato sauce* \$22
- Quail & Mushroom Pasta** *crimini mushroom, black truffles, penne pasta* half \$16 or full \$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* half \$14 or full \$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



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