

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

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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