

BONNELL'S

SEASONAL

Appetizers

- Murder Point Oysters** *caramelized onion butter, tomato compote, saffron aioli, cilantro oil* \$18
- Fried Pumpkin Tamale** *pheasant confit, pipian verde, pumpkin puree, chile oil, micro cilantro* \$14

Soup and Salad

- Butternut Squash Soup** *poached pears, hazelnuts, cascabel chile, brown butter* \$10
- Seared Duck Salad** *watercress, orange-thyme vinaigrette, roasted figs, Latte Da chevre* \$18

Entrees

- Rabbit Jambalaya** *andouille sausage, dirty rice, creole cream* \$30
- Beeman Ranch Beef Tenderloin** *seared cauliflower, butter-mashed potatoes, tarragon beurre blanc* \$60
- Ashkolgra Farms Pheasant** *apple stuffing, pheasant confit, haricots verts, celery root puree, demi-glace* \$34
- Elk Tenderloin** *chicharron risotto, sweet potato puree, chile oil, demi-glace* \$55

Dry Aged Beef

*In-house aged for 35 days
Sides sold a la carte*

- Wagyu Ribeye (12 - 14 ounce), Rosewood Beef Ennis, Texas** \$60
- Wagyu KC Strip (10 - 12 ounce), Rosewood Beef Ennis, Texas** \$48

18% Gratuity Will Be Added to Parties of 5 or More,
20% Gratuity Will Be Incurred on Checks Split More Than Five Ways

Seasonal menu created by Chefs James Pallett and Spencer Marks