



Menu of the Day

Salad

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

LEMON CAESAR

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano

Entrée

SMOKED PORK LOIN SANDWICH

Thin slices of smoky pork loin simmered in a rich sundried tomato cream sauce and served openface with lettuce and shaved purple onion

SMOKED FREE-RANGE CHICKEN SALAD SANDWICH

Smoked free-range chicken salad, served on a challah roll with herbed mayo, lettuce and sliced tomato

DRY-AGED TEXAS GUACAMOLE BURGER

Burgundy Pasture Beef organically raised and pasture fed here in Texas, grilled to perfection and served openface with pepperjack cheese, fresh guacamole and pico de gallo

SMOKED BUFFALO SANDWICH

Thinly shaved slices of herb and chili crusted buffalo, served on a challah roll with horseradish cream, lettuce and tomato

LUNCH: \$16.00 PER PERSON

PRICE DOES NOT INCLUDE TAX, GRATUITY OR ALCOHOLIC BEVERAGES



Menu of the Day

Entrée

SMOKED CHICKEN SALAD

Smoked free-range chicken salad served atop baby greens and queso fresco tossed with jalapeno and garlic vinaigrette

GRILLED CHICKEN SALAD

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano topped with grilled chicken

SHRIMP & CRAB STUFFED AVOCADO

Shrimp and crab salad atop baby greens, served in a ripe avocado half

CHILE RELLENO

Grilled seasonal vegetables and mushrooms, sautéed with pesto, stuffed in a fire roasted poblano pepper, topped with farmstead goat cheese and served with an eggplant-tomato sauce

Dessert

FRESHLY SQUEEZED KEY LIME PIE

ASSORTED HOMEMADE ICE CREAMS & SORBETS

LUNCH: \$18.00 PER PERSON

PRICE DOES NOT INCLUDE TAX, GRATUITY OR ALCOHOLIC BEVERAGES



Soup or Salad

LEMON CAESAR

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano

ROASTED TOMATO & JALAPENO SOUP

The freshest hot-house tomatoes and jalapenos, roasted and blended with herbs to create a silky and lightly spicy Southwestern soup

Entrée

CHICKEN AND WILD MUSHROOM PASTA WITH TRUFFLES

Fresh chicken breast, tossed with assorted wild mushrooms and black and white truffle cream sauce served with penne pasta

GRILLED RAINBOW TROUT FILET

Creole dusted boneless trout filet topped with mango pico de gallo, served with Texas confetti rice and vegetables

ALL NATURAL MEATLOAF

Dry-Aged Burgundy Pasture Beef mixed with black truffles, mushrooms and a rich blend of spices, served over a Creole sauce with mashed potatoes of the day and sautéed spinach

Dessert

TRES LECHE CRÈME BRULEE

HEAVENLY RICH FLOURLESS CHOCOLATE CAKE

with Raspberry Sauce and Crème Anglais

LUNCH: \$27.00 PER PERSON

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Entrée

LOBSTER, SHRIMP AND CRAB CIOPPINO

A Lone Star version of this rich seafood stew that also includes crawfish tails and redbfish, simmered with a rich and slightly spicy tomato and chili sauce, served in a bread bowl

SOUTHWESTERN CHICKEN STACK

Smoked Dominion Farms free-range chicken layered with corn tortillas, queso fresco, avocado, guajillo sauce and salsa verde

BANDERA GRILLED QUAIL

Grilled Diamond H Ranch quail served with a jalapeno and garlic cream sauce, mashed potatoes of the day and spicy parmesan creamed spinach

SOUTHWESTERN FILET

Grilled 6 ounce center cut beef tenderloin topped with poblano and tasso cream sauce, served with mashed potatoes of the day and vegetables

Dessert

CARAMEL-PECAN CHEESECAKE

with Maple-Pecan Ice Cream

SWEET MINI TACOS

Filled with Assorted Chocolate Mousse Flavors

LUNCH: \$38.00 PER PERSON

PRICE DOES NOT INCLUDE TAX, GRATUITY OR ALCOHOLIC BEVERAGES