



## *Menu of the Day*

### *Entrée*

#### **CAESAR SALAD**

*Romaine lettuce tossed with lemon Caesar dressing,  
Parmigiano-Reggiano and southwestern croutons*

#### **BONNELL'S BURGER**

*Served open-faced with pepperjack cheese,  
fresh guacamole and pico de gallo  
with side salad of the day*

#### **SMOKED FREE-RANGE CHICKEN SALAD SANDWICH**

*Smoked free-range chicken salad, served on a challah roll  
with herbed mayo, lettuce, and sliced tomato  
with side salad of the day*

#### **SPICY GRILLED CHICKEN SANDWICH**

*Jalapeno and garlic marinated chicken breast, grilled and served on  
a challah roll with herbed mayo, arugula, fresh tomato, and pepperjack cheese  
with side salad of the day*

### *Dessert*

#### **MARGARITA KEY LIME PIE**

**LUNCH: \$19.00 per person**

**Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages**



## *Entrée*

### **SHRIMP AND CRAB STUFFED AVOCADO**

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

### **SOUTHWESTERN CHICKEN STACK**

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

### **TEXAS SHRIMP AND GRITS**

*Texas shrimp and creamy grits served with  
smoked Andouille sausage and peppers*

### **SMOKED BUFFALO SANDWICH**

*Slices of herb and chile crusted buffalo, served on a challah roll  
with horseradish cream, lettuce, and tomato  
with side salad of the day*

## *Dessert*

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

### **MARGARITA KEY LIME PIE**

**LUNCH: \$22.00 per person**

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages



## *Entrée*

### **SPINACH AND CRAB SALAD**

*Wilted baby spinach topped with jumbo lump crab and chiled pecans,  
tossed in a warm sherry-bacon vinaigrette*

### **BONNELL' S HOUSE SALAD**

*Baby greens tossed with jalapeno and garlic vinaigrette and queso fresco  
Topped with Your Choice of Grilled Chicken or Smoked Chicken Salad*

### **FIRE ROASTED CHILE RELLENO**

*Stuffed with grilled local vegetables, pesto, Pureluck Farms goat cheese  
and Veldhuizen Texas star cheese  
served over roasted vegetable jasmine rice and spicy roasted tomato sauce*

### **SEARED AIRLINE CHICKEN BREAST**

*Served over chipotle mashed potatoes with sautéed haricots verts  
finished with whole grain mustard demi-glace*

### **PORK TENDERLOIN**

*Grilled and served with green chile cheese grits and seasonal vegetables,  
finished with a whiskey cream sauce*

## *Dessert*

### **TRES LECHES CRÈME BRULEE**

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

**LUNCH: \$25.00 per person**

**Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages**



## *Salad*

### **LEMON CAESAR**

*Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano*

### **BONNELL'S HOUSE SALAD**

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

## *Entrée*

### **PECAN-CRUSTED TEXAS REDFISH**

*Copper Shoals redfish topped with jumbo lump crab brown butter served with roasted vegetable jasmine rice and haricot verts*

### **GRILLED QUAIL**

*House-made coppa and pine nut stuffing, haricot verts  
Finished with sherry beurre blanc, demi-glace*

### **TEXAS RIBEYE**

*Grilled Texas ribeye, topped with demi-glace,  
served with roasted green chile cheese grits and seasonal vegetables*

### **MIXED GRILL**

*Wild game plate featuring housemade Andouille sausage,  
half a grilled Bandera quail and buffalo tenderloin  
topped with wild game demi-glace, served with green chile cheese grits and grilled cactus*

## *Dessert*

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

### **MARGARITA KEY LIME PIE**

**LUNCH: \$50.00 per person**

Price does not include tax; gratuity; or alcoholic/bottled/canned/specialty beverages