

# BONNELL'S

## SEASONAL

### Appetizers

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<b>Littleneck Clams</b> <i>spicy tomato broth, chorizo, avocado, micro cilantro</i>	\$12
<b>Quail Confit Gordita</b> <i>tomatillo sauce, black beans, tomatoes, queso fresco, crema mexicana</i>	\$14
<b>Scallops</b> <i>compressed watermelon, avocado brulee, tomato concasse</i>	\$16

### Soup and Salad

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<b>Shrimp Ceviche with Sopa Blanco</b> <i>toasted bread, crushed almonds, Texas olive oil, green grapes</i>	\$14
<b>Seared Tuna Salad</b> <i>haricots verts, heirloom tomatoes, pickled radish, soft boiled egg, dill vinaigrette</i>	\$18

### Entrees

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<b>Chamoy Glazed Cobia</b> <i>dressed baby arugula, Latte Da Dairy chevre, toasted hazelnuts, beurre blanc</i>	\$40
<b>Beeman Ranch Beef Tenderloin</b> <i>parmesan mashed potatoes, crimini, hazelnut compound butter</i>	\$60
<b>Fried Cobb Creek Half Chicken</b> <i>lemon haricots verts, roasted potatoes, beurre blanc</i>	\$30
<b>Chile-Rubbed Elk Tenderloin</b> <i>blistered heirloom tomatoes, black beans, spicy tomato broth, cilantro oil</i>	\$55

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### Dry Aged Beef

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

<b>Wagyu Ribeye (12 - 14 ounce), Rosewood Beef Ennis, Texas</b>	\$60
<b>Wagyu KC Strip (10 - 12 ounce), Rosewood Beef Ennis, Texas</b>	\$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