



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
Served with steak fries*

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



Salad

CAESAR SALAD

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

Entrée

TEXAS SHRIMP AND GRITS

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

BONNELL'S BURGER

*Served open-faced with pepperjack cheese,
fresh guacamole and pico de gallo
Served with steak fries*

SMOKED FREE-RANGE CHICKEN SALAD SANDWICH

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

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
Served with steak fries*

Dessert

MARGARITA KEY LIME PIE

LUNCH: \$26.00 per person

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



Appetizer

ELK TACOS

Green chile cheese grits, pico de gallo, queso fresco

Entrée

SPINACH AND CRAB SALAD

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

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*

GRILLED CHICKEN BREAST

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

BACON WRAPPED PORK TENDERLOIN

*Stuffed with house-made Andouille sausage, grilled,
and served with green chile cheese grits and seasonal vegetables,
finished with a garlic demi-glace*

Dessert

TRES LECHES CRÈME BRULEE

GIGI'S CHOCOLATE AMARETTO CAKE

LUNCH: \$32.00 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

QUAIL & MUSHROOM PASTA

Crimini mushroom, black truffles, penne pasta

TEXAS RIBEYE

Grilled Texas ribeye, topped with demi-glace, served with chipotle mashed potatoes and asparagus

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