

# BONNELL'S

## SEASONAL

### Appetizers

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- Scallop Ceviche Tostada** *avocado tomatillo salsa, heirloom tomato, pickled red onion, micro cilantro* \$18
- Queso Fresco** *house-made chorizo, pickled jalapeno, corn chips, cilantro oil* \$14

### Soup and Salad

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- Heirloom Tomato Gazpacho** *strawberries, micro basil* \$8/\$12
- Butter Lettuce Salad** *avocado vinaigrette, baby tomato, granola, strawberries, blueberries* \$12

### Entrees

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- Rabbit Enchiladas** *roasted peppers, grilled onions, red chile hominy* \$28
- Beeman Ranch Beef Tenderloin** *braised cipollini onion, grilled broccolini, demi-glace* \$45
- Lamb Loin** *English pea puree, grilled baby leeks, grilled carrots, sauce bordelaise* \$40
- Elk Tenderloin** *tamarind glaze, mustard greens, whole grain mustard risotto* \$55

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### 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