

# BONNELL'S LUNCH

## Appetizers

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<b>Texas Bruschetta</b> <i>herbed goat cheese, avocado, spiced pecans, caramelized onions, fire roasted salsa</i>	\$12
★ <b>Texas Shrimp &amp; Grits</b> <i>house-made andouille sausage</i>	\$13
<b>Elk Mini Tacos</b> <i>green chile cheese grits, pico de gallo, queso fresco</i>	\$14
<b>Oysters Texasfeller</b> <i>fried gulf oyster, spinach, house-made tasso ham, hollandaise</i>	\$15
★ <b>Crispy Quail Legs</b> <i>southwestern buttermilk</i>	\$14
<b>Venison Carpaccio</b> <i>baby arugula, peppercorn dressing, caper berries, crispy capers</i>	\$14

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## Soups & Salads

★ <b>Roasted Tomato &amp; Jalapeño Soup</b> <i>crème fraîche</i>	cup \$6 or bowl \$8
<b>Spinach &amp; Crab Salad</b> <i>jumbo lump crab, chile-spiced pecans, sherry-bacon vinaigrette</i>	\$15
<b>Baby Shrimp &amp; Crab Salad</b> <i>mixed greens, avocado</i>	\$15
★ <b>Bonnell's House Salad</b> <i>jalapeño-garlic vinaigrette, queso fresco, cherry tomatoes</i>	small \$8 or large \$10
<b>Lemon Caesar</b> <i>Parmigiano-Reggiano, southwestern croutons</i>	
<i>Add grilled chicken to any salad</i>	\$16
★ <i>Add smoked chicken salad with pecans to any salad</i>	\$16

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### *Sandwiches*

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*choice of house salad, cup of soup, or steak fries*

- ★ **Smoked Chicken Salad Sandwich** *herbed mayo, pecans, lettuce, tomato* \$11
- Spicy Grilled Chicken Sandwich** *herbed mayo, arugula, tomato, pepperjack cheese* \$10
- Bonnell's Burger** *two 4 oz. patties, pepperjack cheese, guacamole, pico de gallo* \$13
- ★ **Smoked Buffalo Sandwich** *horseradish cream, lettuce, tomato* \$12

### *Entrees*

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- ★ **Fire-Roasted Chile Relleno** *grilled vegetables, goat cheese, jasmine rice, roasted tomato sauce* \$22
- Quail & Mushroom Pasta** *crimini mushroom, black truffles, penne pasta* half \$16 or full \$28
- Pecan-Crusted Redfish** *jumbo lump crab, brown butter, haricot verts, jasmine rice* \$32
- Smoked Chicken Stack** *corn tortillas, queso fresco, avocado, guajillo chile sauce, salsa verde* half \$14 or full \$25
- ★ **Pepper-Crusted Buffalo Tenderloin** *whisky cream sauce, truffled pommes frites, grilled asparagus* \$49
- Mixed Grill** *buffalo, house-made andouille sausage, half a quail, green chile cheese grits, grilled cactus.* \$42  
*Add your choice of the following: Elk Tenderloin - Whole Grilled Quail - Lamb*
- First additional meat \$50
- Second additional meat \$56