

BONNELL'S CLASSICS

Appetizers

- ★ **Texas Bruschetta** *herbed goat cheese, avocado, spiced pecans, caramelized onions, fire roasted salsa* \$12
- ★ **Texas Shrimp & Grits** *house-made andouille sausage* \$13
- Elk Mini Tacos** *green chile cheese grits, pico de gallo, queso fresco* \$16
- Oysters Texasfeller** *fried gulf oyster, spinach, house-made tasso ham, hollandaise* \$18
- ★ **Crispy Quail Legs** *southwestern buttermilk* \$14
- Venison Carpaccio** *baby arugula, peppercorn dressing, caper berries, crispy capers* \$14

Soups & Salads

- ★ **Roasted Tomato & Jalapeño Soup** *crème fraîche* cup \$6 or bowl \$8
- ★ **Bonnell's House Salad** *jalapeño-garlic vinaigrette, queso fresco, cherry tomatoes* small \$8 or large \$10
- Lemon Caesar** *Parmigiano-Reggiano, southwestern croutons*
- Add grilled chicken to any salad* \$18
- ★ *Add smoked chicken salad with pecans to any salad* \$18

Entrees

- ★ **Fire-Roasted Chile Relleno** *grilled vegetables, goat cheese, jasmine rice, roasted tomato sauce* \$24
- Quail & Mushroom Pasta** *crimini mushroom, black truffles, penne pasta* \$30
- Pecan-Crusted Redfish** *jumbo lump crab, brown butter, haricot verts, jasmine rice* \$40
- Smoked Chicken Stack** *corn tortillas, queso fresco, avocado, guajillo chile sauce, salsa verde* \$28
- ★ **Pepper-Crusted Buffalo Tenderloin** *whisky cream sauce, truffled pommes frites, grilled asparagus* \$54
- 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

20% Gratuity Will Be Added to Parties of 5 or More,
22% Gratuity Will Be Incurred on Checks Split More Than Five Ways
★ Meets "Cuisine for Healing" Criteria