

# BONNELL'S

## SEASONAL

### Starters

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<b>Queso Fresco</b> <i>house-made chorizo, pickled jalapeno, corn chips, cilantro oil</i>	\$15
<b>Calamari</b> <i>breaded rings, citrus-ginger sauce, smoked jalapeno remoulade</i>	\$14
<b>Creole Gumbo</b> <i>shrimp, crawfish, chicken, sausage</i>	\$12/\$16

### Entrees

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<b>Beef Tenderloin</b> <i>green chile cheese grits, grilled broccolini, poblano tasso cream</i>	\$50
<b>Elk Tenderloin</b> <i>parmesan &amp; whole grain mustard risotto, fried poblano rings, wild game demi-glace</i>	\$55
<b>Berkshire Pork Chop</b> <i>chipotle mashed potatoes, swiss chard, apple cider demi-glace</i>	\$40

### Dry Aged Beef

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*Aged in-house for 35 days. Sides served a la carte.*

<b>Akaushi Ribeye (12 - 14 ounce), Beeman Ranch Harwood, Texas</b>	\$60
<b>Akaushi NY Strip (12 - 14 ounce), Beeman Ranch Harwood, Texas</b>	\$48

### Sides

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*Ask your server for daily vegetable selection*

<b>Green Chile Cheese Grits</b> \$10	<b>Truffled Pommes Frites</b> \$10	<b>Chipotle Mashed Potatoes</b> \$9
<b>Fried Poblano Rings</b> \$12	<b>Grilled Asparagus</b> \$10	<b>Haricot Verts</b> \$9
<b>Grilled Cactus</b> \$9	<b>Sauteed Mushrooms</b> \$12	<b>Roasted Vegetable Jasmine Rice</b> \$10