

BONNELL'S

Fine Texas Cuisine

APPETIZERS

***ELK MINI TACOS \$16**

Green Chile Cheese Grits, Pico de Gallo, Queso Fresco

CRISPY QUAIL LEGS \$14

Southwestern Buttermilk

OYSTERS TEXASFELLER \$18

Fried Gulf Oysters, Spinach, House-Made Tasso Ham, Hollandaise

CEDAR PLANK BRIE \$12 (V)

Seasonal Fruit Compote, Toasted Pecans, Baguettes

SOUPS & SALADS

***BONNELL'S HOUSE SALAD (V)**

Jalapeño- Garlic Vinaigrette, Queso Fresco, Cherry Tomatoes

Small \$8 Large \$10

PEPPERCORN CAESAR

Parmesan Reggiano, Toasted Croutons

Small \$8 Large \$10

Add Grilled Chicken to any Salad \$12

***ROASTED TOMATO & JALAPENO SOUP (V)**

Cup \$6 Bowl \$8

SOUP OF THE DAY

Ask Server

ENTREES

PEPPER-CRUSTED BUFFALO \$54

Truffle Pommes Frites, Grilled Asparagus, Whiskey Cream Sauce

ELK TENDERLOIN \$55

Parmesan & Whole Grain Mustard Risotto, Martin House Bockslider Pearl Onion Demi-Glace, Fried Poblano Rings

***BEEF TENDERLOIN \$50**

Roasted Garlic Mashed Potatoes, Roasted Vegetables, Bacon-Bleu Cheese Compound Butter

***PECAN CRUSTED REDFISH \$40**

Roasted Vegetable Jasmine Rice, Jumbo Lump Crab, Brown Butter, Haricots Verts

QUAIL & MUSHROOM PASTA \$30

Wild Texas Mushrooms, Black Truffles, Penne Pasta

***PAN-ROASTED AIRLINE CHICKEN BREAST \$35**

Roasted Vegetable Jasmine Rice, Haricots Verts, Ancho-Pomegranate Glaze

SIDES

***GREEN CHILE CHEESE GRITS \$10**

***CHIPOTLE MASHED POTATOES \$9 (V)**

***SAUTEED WILD MUSHROOMS \$12 (V)**

***ROASTED GARLIC MASHED POTATOES \$9 (V)**

***ROASTED VEGETABLES \$10**

TRUFFLE POMMES FRITES \$10 (V)

FRIED POBLANO RINGS \$12 (V)

DESSERTS

TRES LECHES CREME BRÛLÉE \$9

Caramelized Sugar, Macerated Berries

MARGARITA KEY LIME PIE \$10

Citrus Sugar Salt, Whipped Cream

GIGI'S AMARETTO CAKE \$12

Scoop of MELT 'Cup O' Texas' Ice Cream, Kirsch Cherries

*INDICATES GLUTEN FREE OPTION
(V) INDICATES VEGETARIAN OPTION