

# BONNELL'S

## Fine Texas Cuisine

### APPETIZERS

**\*ELK TACOS \$16**

Green Chile Cheese Grits, Pico de Gallo, Queso Fresco

**OYSTERS TEXASFELLER \$18**

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

**CRISPY QUAIL LEGS \$14**

Southwestern Buttermilk

**CEDAR PLANK BRIE \$12 (V)**

Seasonal Fruit Compote, Toasted Pecans, Baguettes

**\*TEXAS SHRIMP & GRITS \$15**

House-Made Andouille Sausage

### SOUPS & SALADS

**\*BONNELL'S HOUSE SALAD (V) \$9**

Jalapeño-Garlic Vinaigrette, Queso Fresco, Cherry Tomatoes

**\*SHAVED BRUSSELS SPROUT SALAD \$10**

Dried Cranberries, Smoked Pecans, Goat Cheese, Crispy Bacon, Maple Dijon Vinaigrette

**PEPPERCORN CAESAR \$9**

Parmesan Reggiano, Toasted Croutons

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

Cup \$7 Bowl \$9

**ADD GRILLED CHICKEN TO ANY SALAD \$12**

**SOUP OF THE DAY**

Ask your server

### ENTREES

**PEPPER-CRUSTED NORTH AMERICAN BISON TENDERLOIN \$54**

Grilled Asparagus, Truffle Pommes Frites, Whiskey Cream Sauce

**BEEF TENDERLOIN \$50**

Roasted Garlic Mashed Potatoes, Seasonal Vegetables, Five Peppercorn Demi-Cream

**\*ELK TENDERLOIN \$55**

Parmesan & Whole Grain Mustard Risotto, Fried Poblano Rings, Huckleberry-Mushroom Sauce

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

Roasted Garlic Mashed Potatoes, Haricots Verts, Butternut-Sage Beurre Noisette

**OPEN-FACED WILD MUSHROOM & SPINACH RAVIOLI (V) \$30**

Walnut-Parsley Pesto, Charred Grape Tomatoes

**QUAIL & MUSHROOM PASTA \$34**

Wild Texas Mushrooms, Black Truffles, Penne Pasta

**\*PECAN-CRUSTED REDFISH \$40**

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

### SIDES

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

**FRIED POBLANO RINGS \$12 (V)**

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

**TRUFFLE POMMES FRITES \$10 (V)**

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

**\*SEASONAL VEGETABLES \$10**

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

### DESSERTS

**\*TRES LECHEs CREME BRÛLÉE \$10**

Caramelized Sugar, Fresh Berries

**MARGARITA KEY LIME PIE \$10**

Citrus-Sugar Salt, Marshmallow Meringue

**\*GIGI'S CHOCOLATE-AMARETTO CAKE \$12**

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

**WHITE CHOCOLATE-CHERRY BREAD PUDDING \$12**

Acre Distillery 'Cinnamon Girl Whisky' Caramel Sauce

\*INDICATES GLUTEN FREE OPTION

(V) INDICATES VEGETARIAN OPTION