

BONNELL'S

Fine Texas Cuisine

APPETIZERS

TEXAS BRUSCHETTA \$14 (V)

Fire Roasted Salsa, Avocado,
Spiced Pecans, Caramelized Onions,
Herbed Goat Cheese

*ELK TACOS \$16

Green Chile Cheese Grits,
Pico de Gallo, Queso Fresco

OYSTERS TEXASFELLER \$18

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

VENISON CARPACCIO \$18

Fried Capers, Baby Arugula,
Caperberries, Sliced Radish,
Crostini, Oyster Aioli

CRISPY QUAIL LEGS \$15

Southwestern Buttermilk

CEDAR PLANK BRIE \$14 (V)

Seasonal Fruit Compote,
Toasted Pecans, Baguettes

*TEXAS SHRIMP & GRITS \$16

House-Made Andouille Sausage

SOUPS & SALADS

*BONNELL'S HOUSE SALAD (V) \$10

Jalapeño-Garlic Vinaigrette,
Queso Fresco, Cherry Tomatoes

SOUTHWEST CAESAR \$10

Charred Corn, Cherry Tomatoes, Queso Fresco,
Toasted Pepitas, Garlic Croutons,
Southwest Caesar Dressing

*WATERMELON & HEIRLOOM TOMATO SALAD (V) \$13

Basil, Feta Mousse, Balsamic, Cracked Pepper

*ROASTED TOMATO & JALAPENO SOUP (V)

Cup \$8 Bowl \$10

ADD GRILLED CHICKEN \$12

ADD LOBSTER TAIL- MARKET PRICE

SOUP OF THE DAY

Ask your server

ENTREES

PEPPER-CRUSTED NORTH AMERICAN BISON TENDERLOIN \$55

Grilled Asparagus, Truffle Pommes Frites,
Whiskey Cream

*MIXED GRILL \$65

Buffalo Tenderloin, Elk Tenderloin,
Andouille Sausage, Green Chile Cheese Grits,
Grilled Asparagus, Red Wine-Horseradish Demi-Glace

ELK TENDERLOIN \$56

Whole Grain Mustard Risotto,
Fried Poblano Rings, Blueberry Chimichurri

*BLEU CHEESE-CRUSTED BEEF TENDERLOIN \$50

Roasted Garlic Mashed Potatoes, Seasonal Vegetable,
Wild Texas Mushroom-Port Demi-Glace

*PECAN-CRUSTED REDFISH \$40

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

*STUFFED POBLANO (V) \$30

Roasted Vegetables, Mozzarella, Hazelnuts,
Tomatillo Crema, Smoked Tomato Rice

QUAIL & MUSHROOM PASTA \$34

Wild Texas Mushrooms,
Black Truffles, Fresh Fettuccine

PAN-ROASTED CHICKEN BREAST \$35

Herbed Risotto, Haricots Verts, Charred Lemon Piccata

SIDES

*GREEN CHILE CHEESE GRITS \$10

*CHIPOTLE MASHED POTATOES \$9

*SAUTÉED WILD TEXAS MUSHROOMS \$12

TRUFFLE POMMES FRITES \$10

FRIED POBLANO RINGS \$12

*ROASTED GARLIC MASHED POTATOES \$9

*SEASONAL VEGETABLE \$10

*SAUTÉED HARICOTS VERTS \$10

DESSERTS

*TRES LECHES CREME BRÛLÉE \$10

Caramelized Sugar, Fresh Berries

BOURBON BUTTERMILK PIE \$12

Garrison Bros Bourbon, Mixed Berries,
Vanilla Bean Whipped Cream

*GIGI'S CHOCOLATE-AMARETTO CAKE \$12

MELT Cup O' Texas' Ice Cream, Kirsch Cherries

LIMONCELLO-BLUEBERRY BREAD PUDDING \$12

Wild Acre 'Lemon Bomb' Buttercream Sauce

MELT VANILLA 'BEANS' ICE CREAM \$10

Fresh Berry-Basil Compote

*INDICATES GLUTEN FREE OPTION

(V) INDICATES VEGETARIAN OPTION

20% GRATUITY WILL BE ADDED TO GROUPS OF 5 OR MORE