

# BONNELL'S

## Fine Texas Cuisine

### APPETIZERS

**TEXAS BRUSCHETTA \$15 (V)**  
Caramelized Onions, Avocado  
Herbed Goat Cheese, Fire Roasted Salsa

**VENISON CARPACCIO \$18**  
Fried Capers, Micro Radish,  
Caperberries, Lemon-Basil Aioli

**CRISPY QUAIL LEGS \$16**  
Southwestern Buttermilk

**\*ELK TACOS \$17**  
Green Chile Cheese Grits,  
Pico de Gallo, Queso Fresco  
'Elk Skillet' - \$22

**OYSTERS TEXASFELLER \$20**  
Fried Gulf Oysters, Spinach,  
House-Made Tasso Ham, Hollandaise

**CEDAR PLANK BRIE \$15 (V)**  
Seasonal Compote,  
Toasted Pecans, Baguettes

**\*TEXAS SHRIMP & GRITS \$18**  
House-Made Andouille Sausage

### SOUPS & SALADS

**\*BONNELL'S HOUSE SALAD (V) \$12**  
Jalapeño-Garlic Vinaigrette,  
Queso Fresco, Cherry Tomatoes  
Add Grilled Chicken \$12

**\*BRUSSELS SPROUT SALAD (V) \$13**  
Shaved Brussels Sprouts, Red Grapes,  
Bleu Cheese Crumbles, Toasted Walnuts,  
Maple-Bourbon Sweet Potato Vinaigrette

**\*ROASTED TOMATO & JALAPENO SOUP (V)**  
Cup \$9 Bowl \$12

**SOUTHWEST CAESAR \$12**  
Charred Corn, Cherry Tomatoes, Queso Fresco  
Toasted Pepitas, Garlic Croutons,  
Southwest Caesar Dressing

**\*LITTLE GEM SALAD \$14**  
Crispy Bacon, Red Onion, Roasted  
Heirloom Tomato, Toasted Pine Nuts,  
Bleu Cheese Dressing, Balsamic Drizzle

**SOUP OF THE DAY**  
Ask your server

### ENTREES

**PEPPER-CRUSTED  
BUFFALO TENDERLOIN \$56**  
Grilled Asparagus, Truffle Pommes  
Frites, Whiskey Cream Sauce

**\*STUFFED POBLANO (V) \$35**  
Black Beans, Squash, Zucchini,  
Tomatoes, Toasted Hazelnuts,  
Corn, Smoked Tomato Rice,  
Tomatillo Crema

**\*BEEF TENDERLOIN DIANE \$52**  
Roasted Garlic Mashed Potatoes,  
Seasonal Vegetable, Cipollini Onion

**\*PECAN-CRUSTED REDFISH \$42**  
Roasted Vegetable Jasmine Rice,  
Haricots Verts, Jumbo Lump Crab,  
Brown Butter

**\*DOUBLE BONE PORK CHOP \$48**  
Chipotle Mashed Potatoes,  
Roasted Brussels Sprouts,  
Apple-Ginger Glaze

**\*MIXED GRILL \$67**  
Buffalo Tenderloin, Elk Tenderloin,  
Andouille Sausage, Grilled Asparagus,  
Green Chile Cheese Grits,  
Red Wine & Horseradish Demi-Glace

**ELK TENDERLOIN \$57**  
Whole Grain Mustard Risotto,  
Fried Poblano Rings,  
Honey-Malt Glaze

**\*PAN-ROASTED AIRLINE  
CHICKEN BREAST \$37**  
Herbed Polenta Cake, Haricots Verts,  
Tarragon Demi-Glace

**QUAIL & MUSHROOM PASTA \$37**  
Wild Texas Mushrooms,  
Black Truffles, Fettuccine

### SIDES

**\*GREEN CHILE CHEESE GRITS \$12**

**\*CHIPOTLE MASHED POTATOES \$10**

**\*SAUTÉED WILD MUSHROOMS \$12**

**TRUFFLE POMMES FRITES \$12**

**FRIED POBLANO RINGS \$12**

**\*ROASTED GARLIC MASHED POTATOES \$10**

**\*SEASONAL VEGETABLE \$10**

**LOADED MAC & CHEESE \$14**

### DESSERTS

**\*TRES LECHES CREME BRÛLÉE \$12**  
Caramelized Sugar, Fresh Berries

**TOFFEE BREAD PUDDING \$12**  
Toffee Crunch, MELT 'Beans' Vanilla Ice Cream,  
Hot Buttered Rum

**\*GIGI'S CHOCOLATE-AMARETTO CAKE \$12**  
Kirsch Cherries, MELT 'Cup O' Texas' Ice Cream

**SNICKERDODDLE-BUTTERMILK PIE \$12**  
Cinnamon-Sugar Crusted, Mixed Berries,  
Vanilla Bean Whipped Cream

**EXECUTIVE CHEF & MASTER GARDENER-  
CHEF CHARLES YOUTS**

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

\*INDICATES GLUTEN FREE OPTION (V) INDICATES VEGETARIAN OPTION  
(CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.)