

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

OYSTERS TEXASFELLER \$20

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

CEDAR PLANK BRIE \$15

Seasonal Compote,
Toasted Pecans, Baguettes

*TEXAS SHRIMP & GRITS \$18

House-Made Andouille Sausage

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

SOUPS & SALADS

*BONNELL'S HOUSE SALAD (V) \$12

Jalapeño-Garlic Vinaigrette,
Queso Fresco, Cherry Tomatoes

Add Grilled Chicken \$12

*BRUSSELS SPROUT SALAD (V) \$13

Red Grapes, Toasted Walnuts,
Bleu Cheese Crumbles,
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, Roasted Heirloom Tomato,
Red Onion, Toasted Pine Nuts,
Balsamic Drizzle, Bleu Cheese Dressing

SOUP OF THE DAY

Ask your server

ENTREES

PEPPER-CRUSTED BUFFALO TENDERLOIN \$56

Grilled Asparagus, Truffle Pomes
Frites, Whiskey Cream

*STUFFED POBLANO (V) \$35

Roasted Vegetables, Mozzarella,
Toasted Hazelnuts, 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

QUAIL & MUSHROOM PASTA \$37

Wild Texas Mushrooms,
Black Truffles, Fettuccine

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

*MIXED GRILL \$67

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

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.)