

BONNELL'S

Fine Texas Cuisine

APPETIZERS

TEXAS BRUSCHETTA \$16(V)

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

VENISON CARPACCIO \$20

Fried Capers, Micro Radish,
Caperberries, Lemon-Basil Aioli

CRISPY QUAIL LEGS \$18

Southwestern Buttermilk

*ELK TACOS \$18

Green Chile Cheese Grits,
Pico de Gallo, Queso Fresco
'Elk Skillet' -\$23

OYSTERS TEXASFELLER \$22

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

CEDAR PLANK BRIE \$16

Seasonal Compote,
Toasted Pecans, Baguettes

*TEXAS SHRIMP & GRITS \$20

House-Made Andouille Sausage

SOUPS & SALADS

*BONNELL'S HOUSE SALAD (V) \$13

Jalapeño-Garlic Vinaigrette,
Queso Fresco, Cherry Tomatoes
Add Grilled Chicken \$12

*LITTLE GEM SALAD \$15

Crispy Bacon, Roasted Tomato, Toasted Hazelnuts,
Charred Onion Creole Cider Vinaigrette

*ROASTED TOMATO & JALAPENO SOUP (V)

Cup \$10 Bowl \$14

ROASTED GARLIC CAESAR \$13

Croutons, Butternut Squash,
Roasted Garlic Caesar Dressing

*BRUSSELS SPROUT SALAD (V) \$15

Granny Smith Apples, Toasted Walnuts,
Bleu Cheese Crumbles,
Maple-Bourbon Sweet Potato Vinaigrette

SOUP OF THE DAY

Ask your server

ENTREES

PEPPER-CRUSTED

BUFFALO TENDERLOIN \$60

Grilled Asparagus, Truffle Pomes
Frites, Whiskey Cream

*STUFFED POBLANO (V) \$35

Butternut, Red Onion, Black Rice,
Garbanzo Beans, Red Bell Pepper,
Cilantro-Queso Fresco Pesto, Crema

ELK TENDERLOIN \$60

Whole Grain Mustard Risotto,
Fried Poblano Rings,
Smoked Cherry Reduction

QUAIL & MUSHROOM

PASTA \$39

Wild Texas Mushrooms,
Black Truffles, Fettuccine

PORK PORTERHOUSE \$52

Chipotle Mashed Potatoes,
Roasted Brussels Sprouts,
Orange-Sage Compound Butter

*PECAN-CRUSTED

REDFISH \$46

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

*BEEF TENDERLOIN \$54

Roasted Garlic Mashed Potatoes,
Seasonal Vegetable,
Balsamic Cream

*PAN-ROASTED AIRLINE CHICKEN BREAST \$39

Herbed Polenta Cake,
Haricots Verts,
Tarragon Demi-Glace

*MIXED GRILL \$69

Buffalo, Elk, Andouille Sausage,
Grilled Asparagus, Green Chile
Cheese Grits, Chermoula

BONNELL RANCH BEEF- MARKET PRICE

PLEASE ASK YOUR SERVER ABOUT TODAY'S AVAILABLE CUTS.

Our beef is raised on lush green pastures in Tolar, Tx by the Bonnell family.
A cross of Akaushi and Angus Cattle, we believe it produces the best possible flavor, while also being
extremely heart-healthy. Our beef comes directly from our property to the processor, then to our
restaurants with no feed lots, unnecessary medications, or growth hormones used, ever.

SIDES

*GREEN CHILE CHEESE GRITS \$12

*CHIPOTLE MASHED POTATOES \$10

*SAUTÉED MUSHROOMS & SPINACH \$12 (V)

TRUFFLE POMMES FRITES \$12 (V)

*BACON-LACED BRUSSELS SPROUTS \$14

FRIED POBLANO RINGS \$12

*ROASTED GARLIC MASHED POTATOES \$10

*SEASONAL VEGETABLE \$10

CRAWFISH MAC & CHEESE \$18

*SAUTÉED KALE & CARAMELIZED ONIONS \$10

DESSERTS

*TRES LECHES CREME BRÛLÉE \$14

Carmelized Sugar, Fresh Berries

BANANAS FOSTER BREAD PUDDING \$14

Toffee Crunch, Morgan's Vanilla Ice Cream,
Hot Buttered Rum

*GIGI'S CHOCOLATE-AMARETTO CAKE \$14

Kirsch Cherries, Morgan's Espresso Ice Cream

HUCKLEBERRY-BUTTERMILK PIE \$14

Mixed Berries, Vanilla Bean Whipped Cream

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.)