

BONNELL'S
Fine Texas Cuisine

VALENTINE'S DAY DINNER
TO-GO FOR TWO

TUESDAY, FEBRUARY 14TH - \$150, PLUS TAX

FIRST COURSE

BONNELLS LEMON CAESAR SALAD FOR TWO
Parmesan Reggiano, Toasted Croutons

SECOND COURSE

LOBSTER TAILS AND BEEF TENDERLOIN FILETS

- One 8oz Grilled Maine Lobster Tail, with Lemon and Dill-Infused Drawn Butter
- Two Grilled 6oz Tenderloin Filets with Red Wine Demi-Glace
- Black Truffle Mashed Potatoes
- Grilled Asparagus
- Dinner Rolls

DESSERT

FLOURLESS CHOCOLATE CAKE
WITH WHIPPED CREAM AND BRANDIED CHERRIES

OPTIONAL ADDITIONS

SEARED CRAB CAKES \$27

Two Seared Jumbo Lump Crab Cakes, Lemon Aioli

BILLECART-SALMON BRUT ROSÉ, CHAMPAGNE, NV 375ML - \$70

VEUVE CLICQUOT BRUT, CHAMPAGNE, NV 375ML - \$70

GRUET SPARKLING BRUT, NEW MEXICO 750ML - \$48

MOËT & CHANDON "IMPERIAL" CHAMPAGNE 750ML - \$100

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