

BONNELL'S

Fine Texas Cuisine

APPETIZERS

TEXAS BRUSCHETTA \$16 (V)

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

CRISPY QUAIL LEGS \$18

Southwestern Buttermilk Ranch

NILGAI CARPACCIO \$20

Fried Capers, Radish Greens,
Caperberries, Green Peppercorn Cream

***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,
Poblano Pepper, House-Made Corn Chips

SOUPS & SALADS

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

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

TIJUANA CAESAR \$13

River Valley Farms Romaine Lettuce,
Parmesan, Cornbread Croutons,
Tijuana Caesar Dressing

TRUE BLEU TEXAN \$15

Little Gem Lettuce, Crispy Tobacco Onions,
Pico de Gallo, Bosque Bleu Cheese Crumble,
Bacon, TX Whiskey-Bleu Cheese Dressing

***ROASTED TOMATO & JALAPEÑO SOUP (V)**

Cup \$10 Bowl \$14

ENTREES

***PEPPER- CRUSTED BUFFALO \$65**

Grilled Asparagus, Truffled Potato Pavé,
Whiskey Cream

BRAISED LAMB SHANK COLORADO \$48

Green Chile Cheese Grits,
Cilantro-Lime Gremolata,
Pimento Cheese Chile Relleno

***ANCHO-RUBBED ELK BACKSTRAP \$62**

Sautéed Chayote, Carrot, & Leek Mélange,
Chipotle Whipped Potatoes, Adobo Sauce,
Candied Orange Zest

***HAND CUT STEAKS- MKT PRICE**

Garlic & Herb Whipped Potatoes,
Grilled Brocolini, Black Garlic Demi Glacé

8OZ FILET

16OZ RIBEYE

***MIXED GRILL \$68**

Petite Buffalo Filet, House Andouille,
Boursin & Goat Cheese Stuffed Quail,
Garlic & Herb Whipped Potatoes, Hunter's Sauce

***PECAN-CRUSTED REDFISH \$52**

Gold Rice Pilaf, Butternut Squash,
Lemon-Roasted Brussels Sprouts, Crab Meunière

***SMOKED PORK TOMAHAWK \$54**

BBQ-Rubbed Kan-Kan Pork Chop,
Mascarpone Whipped Sweet Potatoes,
Green Apple Salad, Honey Mustard Vinaigrette

***TEQUILA-LIME GAME HEN \$44**

Black Bean, Hominy, & Corn Fricassée
Baby Squash, Tomatillo Salsa

SHAREABLE SIDES

***BRAISED TURNIP GREENS \$16**

Smoked Turkey & Hot Pepper Vinegar

BRISKET MAC & CHEESE \$18

Cavatappi Pasta, Four Cheese Blend,
Smoked Brisket, Spicy BBQ Sauce,
House-Made Pickles

***CAST IRON CORN PUDDING \$16**

Bourbon-Bacon Onion Jam

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

Pico de Gallo, Queso Fresco

***HOPPIN' JON \$16**

Black Eyed Peas, House Andouille,
Tasso Ham, Gold Rice

DESSERTS

***TRES LECHES CREME BRÛLÉE \$14**

Caramelized Sugar, Fresh Berries

***GIGI'S CHOCOLATE-AMARETTO CAKE \$14**

Kirsch Cherries, Henry's Coffee Ice Cream

CRUSTLESS KEY LIME CHEESECAKE \$14

Coconut Crème Anglaise, Graham Cracker Streusel,
Brown Sugar Whipped Cream

WARM APPLE COBBLER \$14

Granny Smith Apples, Spiced Cider
Cajeta Caramel Ice Cream

EXECUTIVE CHEF KOBİ PERDUE

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.)