

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

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

*ELK TACOS \$18

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

SOUPS & SALADS

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

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

TEXAS WEDGE \$15

River Valley Farms Little Gem Lettuce, Bacon, Pico de Gallo,
Tobacco Onions, TX Whiskey-Bleu Cheese Dressing

*ROASTED TOMATO & JALAPEÑO SOUP (V)

Cup \$10 Bowl \$14

TIJUANA CAESAR \$13

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

*WATERMELON SALAD (V) \$15

Arugula, Cucumber, Pickled Fennel,
Toasted Sunflower Seeds,
House-Made Chamoy,
Chile-Lime Vinaigrette

ENTREES

PEPPER-CRUSTED

BUFFALO TENDERLOIN \$60

Grilled Asparagus, Truffle Pommes
Frites, Whiskey Cream

*ELK BACKSTRAP \$60

Chile-Roasted Squash,
Poblano Whipped Potatoes,
Blackberry-Chipotle Demi-Glace

*ROASTED GAME HEN \$39

Garlic Whipped Potatoes,
Butter Beans, Lemon-Chicken Jus

*PECAN-CRUSTED

REDFISH \$46

Sautéed Garden Beans,
Short Grain & Wild Rice Pilaf,
Jumbo Lump Crab, Brown Butter

*PORK PORTERHOUSE \$52

Braised Turnip Greens, Pickled
Peppers, Mascarpone-Whipped Yams,
Dr Pepper Glaze

*MIXED GRILL \$69

Grilled Buffalo, Stuffed Quail,
House-Made Andouille Sausage,
Green Chile Cheese Grits,
Grilled Asparagus, Chimichurri

RED WINE-BRAISED BRISKET \$46

Sautéed Mushrooms, Carrots,
Pearl Onions, Spaetzle

*STUFFED POBLANO (V) \$35

Squash Guisada, Black Beans,
Crema, Mexican Short Grained Rice,
Avocado-Salsa Verde

HAND CUT STEAKS- MARKET PRICE

Served with Garlic Whipped Potatoes and House-Made Steak Sauce

FILET- 8OZ • NY STRIP- 14OZ • PRIME RIBEYE- 16OZ

SIDES

*GREEN CHILE CHEESE GRITS \$12

*POBLANO WHIPPED POTATOES \$10 (V)

TRUFFLE POMMES FRITES \$12 (V)

*MASCARPONE-WHIPPED YAMS \$12 (V)

BBQ BRISKET BURNT-END MAC & CHEESE \$18

FRIED RIPE TOMATOES \$12 (V)

* GARLIC WHIPPED POTATOES \$10 (V)

*GRILLED ASPARAGUS \$12 (V)

*BRAISED TURNIP GREENS \$10

*SHORT GRAIN & WILD RICE PILAF \$10 (V)

DESSERTS

*TRES LECHES CREME BRÛLÉE \$14

Caramelized Sugar, Fresh Berries

CRUSTLESS CHEESECAKE \$14

Seasonal Fruit Topping

DUBLIN ROOT BEER FLOAT \$14

Henry's Vanilla Ice Cream

*GIGI'S CHOCOLATE-AMARETTO CAKE \$14

Kirsch Cherries, Henry's Coffee Ice Cream

CHOCOLATE-PECAN COBBLER \$14

Henry's Vanilla Ice Cream

*SEASONAL SORBET \$12

EXECUTIVE CHEF KOBİ PERDUE
SOUS CHEF CHRISTIAN APARICIO

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.)