



Salad

LEMON CAESAR

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano

Entrée

CHILE RELLENO

Grilled seasonal vegetables and mushrooms, sautéed with pesto, stuffed in a fire-roasted poblano pepper, topped with farmstead goat cheese and served with an eggplant-tomato sauce

SHRIMP AND SCALLOP ENCHILADAS

Two corn tortillas stuffed with a savory shrimp and scallop mixture, topped with Creole cream sauce, bacon wrapped shrimp, and crawfish beignets

CHICKEN AND WILD MUSHROOM PASTA WITH TRUFFLES

Fresh chicken breast, tossed with assorted wild mushrooms and black and white truffle cream sauce served with penne pasta

BACON WRAPPED PORK TENDERLOIN

Juicy tenderloin of pork, topped with Parker County peach barbecue sauce, served with our famous green chili cheese grits and vegetables

Dessert

FRESHLY SQUEEZED KEY LIME PIE

TRES LECHES CRÈME BRULEE

DINNER: \$40.00 per person

Price does not include tax (8.25%), gratuity (20%) or alcoholic beverages



Salad

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

Entrée

PECAN-CRUSTED TEXAS REDFISH

Texas farm-raised redfish crusted in pecans, topped with baby shrimp, artichoke hearts, tomatoes and capers in a white wine butter sauce, served with mashed potatoes of the day and vegetables

BANDERA GRILLED QUAIL

Grilled Diamond H Ranch Quail served with a jalapeno and garlic cream sauce, mashed potatoes of the day and spicy parmesan creamed spinach

SOUTHWESTERN CHICKEN STACK

Smoked Dominion Farms free-range chicken breast layered with corn tortillas, queso fresco, avocado, guajillo chili sauce and salsa verde

PETITE TENDERLOIN

Grilled petite tenderloin topped with poblano and toso cream sauce, served with mashed potatoes of the day and vegetables

Dessert

CARAMEL-PECAN CHEESECAKE

With Maple-Pecan Ice Cream

HEAVENLY RICH FLOURLESS CHOCOLATE CAKE

With Raspberry Sauce and Crème Anglais

DINNER: \$45.00 per person

Price does not include tax (8.25%), gratuity (20%) or alcoholic beverages



Salad

LEMON CAESAR

Romaine lettuce tossed with lemon Caesar dressing and Parmigiano-Reggiano

BONNELL'S HOUSE SALAD

Baby greens from Young's Greenhouse tossed with jalapeno and garlic vinaigrette and topped with queso fresco

Entrée

CHICKEN AND WILD MUSHROOM PASTA WITH TRUFFLES

Fresh chicken breast, tossed with assorted wild mushrooms and black and white truffle cream sauce served with penne pasta

SHRIMP AND SCALLOP ENCHILADAS

Two corn tortillas stuffed with a savory shrimp and scallop mixture, topped with Creole cream sauce, bacon wrapped shrimp, and crawfish beignets

SOUTHWESTERN FILET

Grilled 8 ounce center cut beef tenderloin topped with poblano and tasso cream sauce, served with mashed potatoes of the day and vegetables

RACK OF LAMB

Grilled Texas lamb chops topped with wild game demi-glace, served with mac n'goat cheese and topped with lemon dressed watercress greens

Dessert

TRES LECHES CRÈME BRULEE

HEAVENLY RICH FLOURLESS CHOCOLATE CAKE

With Raspberry Sauce and Crème Anglais

DINNER: \$52.00 per person

Price does not include tax (8.25%), gratuity (20%) or alcoholic beverages



First Course

GRILLED TOMATOES WITH MOZZARELLA

Grilled tomato slices topped with toasted fresh mozzarella, basil pesto and aged balsamic vinegar

SPINACH & CRAB SALAD

Wilted spinach topped with crab and chilled pecans, tossed in a warm sherry-bacon vinaigrette

VENISON CARPACCIO

Rare slices of venison topped with arugula, green peppercorn dressing and crispy capers

Second Course

SOUP OF THE DAY

Third Course

PECAN-CRUSTED TEXAS REDFISH

Texas redfish crusted in pecans, topped with baby shrimp, artichoke hearts, tomatoes and capers in a white wine butter sauce, served with mashed potatoes of the day and vegetables

SOUTHWESTERN CHICKEN STACK

Smoked Dominion Farms free-range chicken breast layered with corn tortillas, queso fresco, avocado, guajillo chili sauce and salsa verde

SOUTHWESTERN FILET

Grilled 8 ounce center cut beef tenderloin topped with poblano and tasso cream sauce, served with mashed potatoes of the day and vegetables

MIXED GRILL

Buffalo tenderloin, Elk Tenderloin, Andouille sausage, and one wild boar chop, all grilled and topped with wild game demiglace, and served with green chili cheese grits and grilled vegetables

Dessert

MINI DESSERT SAMPLER

Crème Brulee, Heavenly Rich Flourless Chocolate Cake, Caramel-Peach Cheesecake, Key Lime Pie and a Chocolate Mousse Cup

DINNER: \$65.00 per person

Price does not include tax (8.25%), gratuity (20%) or alcoholic beverages



Passed Appetizers

**TEXAS BRUSCHETTA, SHRIMP & REDFISH CEVICHE,
ELK MINI TACOS, OYSTER TEXASFELLER, CRISPY QUAIL LEGS**

Soup or Salad

**LEMON CAESAR SALAD
ROASTED TOMATO & JALAPENO SOUP**

Entree

PECAN-CRUSTED TEXAS REDFISH

*Texas farm-raised redfish crusted in pecans, topped with baby shrimp,
artichoke hearts, tomatoes and capers in a white wine butter sauce,
served with mashed potatoes of the day and vegetables*

BANDERA GRILLED QUAIL

*Grilled Diamond H Ranch Quail served with a jalapeno
and garlic cream sauce, mashed potatoes of the day
and spicy parmesan creamed spinach*

BUFFALO TENDERLOIN

*Pepper-crusting buffalo filet, pan-seared and topped with a silky whiskey
cream sauce, served with grilled asparagus and truffled pommes frites*

ROCKY MOUNTAIN ELK TENDERLOIN

*Grilled elk tenderloin medallions served with bacon-laced refried black beans with a spicy yellow
tomato & chile piquin sauce, topped with fresh Casa Verde microgreens*

Dessert

TEXAS CHEESE PLATE

With assorted berries and crostini

MINI DESSERT SAMPLER

*Crème Brulee, Heavenly Rich Flourless Chocolate Cake,
Caramel-Peach Cheesecake, Key Lime Pie and a Chocolate Mousse Cup*

DINNER: \$72.00 per person

Price does not include tax (8.25%), gratuity (20%) or alcoholic beverages