



Menu of the Day

Entrée

SMOKED PORK LOIN SANDWICH

Thin slices of smoky pork loin simmered in a rich sundried tomato cream sauce and served openface with lettuce and shaved purple onion

SMOKED FREE-RANGE CHICKEN SALAD SANDWICH

Smoked free-range chicken salad, served on a challah roll with herbed mayo, lettuce and sliced tomato

SPICY GRILLED CHICKEN SANDWICH

Jalapeno and garlic marinated chicken breast, grilled and served on a challah roll with herbed mayo, arugula, fresh tomato and pepperjack cheese

SMOKED BUFFALO SANDWICH

Thinly shaved slices of herb and chili crusted buffalo, served on a challah roll with horseradish cream, lettuce and tomato

Dessert

FRESHLY SQUEEZED KEY LIME PIE

TRES LECHES CRÈME BRULEE

LUNCH: \$17.00 per person

Price does not include tax, gratuity or alcoholic beverages



Menu of the Day

Entree

SHRIMP & CRAB STUFFED AVOCADO

*Shrimp and crab salad atop baby greens,
served in a ripe avocado half*

SMOKED CHICKEN SALAD

*Smoked free-range chicken salad served atop baby greens and
queso fresco tossed with jalapeno and garlic vinaigrette*

CHICKEN & WILD MUSHROOM PASTA

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

DRY-AGED TEXAS GUACAMOLE BURGER

*Burgundy Pasture Beef organically raised and pasture fed here in
Texas, grilled to perfection and served openface with pepperjack
cheese, fresh guacamole and pico de gallo*

Dessert

HEAVENLY RICH FLOURLESS CHOCOLATE CAKE

With raspberry sauce and crème anglais

CARAMEL-PECAN CHEESECAKE

With maple-Pecan Ice Cream

LUNCH: \$19.00 per person

Price does not include tax, gratuity or alcoholic beverages



Menu of the Day

Entrée

CHILE RELLENO

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

GRILLED ARTIC CHAR FILET

Creole spice dusted and grilled, topped with crawfish and cascabel-lime butter sauce served with Texas confetti rice and baby vegetables

SOUTHWESTERN CHICKEN STACK

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

PETITE TENDERLOIN SALAD

*Grilled Petite Tenderloin served atop your choice of:
Bonnell's House Salad or Lemon Caesar Salad*

Dessert

MINI DESSERT SAMPLER

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

LUNCH: \$28.00 per person
Price does not include tax, gratuity or alcoholic beverages



Menu of the Day

First Course

BONNELL'S HOUSE SALAD

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

SOUP OF THE DAY

Second Course

GRILLED ARTIC CHAR FILET

Creole spice dusted and grilled, topped with crawfish and cascabel-lime butter sauce served with Texas confetti rice and baby vegetables

SOUTHWESTERN CHICKEN STACK

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

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

PETITE TENDERLOIN

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

Third Course

CARAMEL-PECAN CHEESECAKE

with Maple-Pecan Ice Cream

FRESHLY SQUEEZED KEY LIME PIE

LUNCH: \$42.00 per person

Price does not include tax, gratuity or alcoholic beverages