



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

CHILE RELLENO

Grilled seasonal vegetables sautéed with pesto, stuffed in a fire-roasted poblano pepper, topped with goat cheese and Monterey Jack

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 chipotle potatoes and jalapeno parmesan creamed spinach

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

PORK TENDERLOIN

Andouille-stuffed bacon-wrapped pork tenderloin served with peach barbeque sauce, and appaloosa beans and rice

Dessert

FRESHLY SQUEEZED KEY LIME PIE

ASSORTED ICE CREAMS & SORBETS

DINNER: \$44.00 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

ROASTED TOMATO & JALAPENO SOUP

Fresh tomatoes and jalapenos roasted and blended together to create a spicy soup, garnished with lime crème fraiche

Entrée

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 chipotle potatoes and jalapeno parmesan creamed spinach

GRILLED QUAIL

Grilled quail topped with a jalapeno and garlic cream sauce and served with braised southern greens and chipotle mashed potatoes

SOUTHWESTERN CHICKEN STACK

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

TEXAS RIBEYE

Grilled Texas ribeye, topped with demi-glace, served with roasted green chili cheese grits and seasonal vegetables

Dessert

CARAMEL-PECAN CHEESECAKE

BLACK & WHITE CHOCOLATE MOUSSE

DINNER: \$48.00 per person

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



Menu of the Evening

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

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 chipotle potatoes and jalapeno parmesan creamed spinach

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

MIXED GRILL

Wild game plate featuring homemade Andouille sausage, one wild boar chop and elk tenderloin. Topped with wild game demi-glace, served with green chili cheese grits and grilled cactus.

SOUTHWESTERN FILET

Grilled 8 ounce center cut beef tenderloin topped with poblano and tasso cream sauce, served with blue cheese-blue corn grits and seasonal vegetables

Third Course

TRES LECHES CRÈME BRULEE

HEAVENLY RICH FLOURLESS CHOCOLATE CAKE

DINNER: \$52.00 per person

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



First Course

APPETIZER SAMPLER

*Crispy Quail Leg, Oyster Texasfeller, Elk Mini Taco,
and Baby Shrimp and Scallop Ceviche*

TEXAS CHEESE PLATE

With assorted berries and crostini

Second Course

SOUP OF THE DAY

LEMON CAESAR SALAD

Third Course

PECAN-CRUSTED TEXAS REDFISH

Redfish crusted in pecans, topped with baby shrimp, artichoke hearts, tomatoes and capers in a white wine butter sauce, served with chipotle potatoes and jalapeno parmesan creamed spinach

SOUTHWESTERN CHICKEN STACK

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

BUFFALO TENDERLOIN

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

RACK OF LAMB

*Grilled rack of lamb topped with wild game demi-glace, served with
jaleapno mac'ngoat cheese and lemon dressed watercress greens*

Dessert

MINI DESSERT SAMPLER

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

DINNER: \$68.00 per person

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