



## *Menu of the Day*

### *Entrée*

#### **CAESAR SALAD**

*Romaine lettuce tossed with lemon Caesar dressing,  
Parmigiano-Reggiano and southwestern crotons*

#### **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*

#### **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*

### *Dessert*

#### **FRESHLY SQUEEZED KEY LIME PIE**

#### **ASSORTED ICE CREAMS & SORBETS**

**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*

#### **SOUTHWESTERN CHICKEN STACK**

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

#### **CHICKEN & WILD MUSHROOM PASTA**

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

#### **SMOKED BUFFALO SANDWICH**

*Slices of herb and chili crusted buffalo, served on a challah roll  
with horseradish cream, lettuce and tomato*

### *Dessert*

#### **HEAVENLY RICH FLOURLESS CHOCOLATE CAKE**

*With raspberry sauce and crème anglais*

#### **CARAMEL-PECAN CHEESECAKE**

*With maple-Pecan Ice Cream*

**LUNCH: \$20.00 per person**

**Price does not include tax, gratuity or alcoholic beverages**



## *Menu of the Day*

### *Entrée*

#### **SPINACH AND CRAB SALAD**

*Wilted baby spinach topped with jumbo lump crab and chiled pecans,  
tossed in a warm sherry-bacon vinaigrette*

#### **BONNELL'S HOUSE SALAD**

*Baby greens tossed with jalapeno & garlic vinaigrette and queso fresco, topped with  
Your Choice of: Grilled Chicken, Smoked Chicken Salad or Bacon Wrapped Shrimp*

#### **CHILE RELLENO**

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

#### **GRILLED QUAIL**

*One grilled quail topped with jalapeno and garlic cream sauce  
and served with braised southern greens and chipotle mashed potatoes*

#### **TENDERLOIN TIDBITS**

*Beef tenderloin tops seared with salsa verde and buffalo tenderloin tips  
Seared with guajillo chile sauce, served with blue cheese-blue corn grits,  
Pico de gallo and white corn tortillas*

### *Dessert*

#### **TRES LECHES CRÈME BRULEE**

#### **BLACK & WHITE CHOCOLATE MOUSSE**

**LUNCH: \$26.00 per person**

**Price does not include tax, gratuity 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*

### **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 & WILD MUSHROOM PASTA**

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

### **TEXAS RIBEYE**

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

### **MIXED GRILL**

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

## *Dessert*

### **MINI DESSERT SAMPLER**

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

**LUNCH: \$50.00 per person**

**Price does not include tax, gratuity or alcoholic beverages**