

starters	
ripe tomato, basil and goat cheese crostini toasted baguette, paula's fresh goat cheese and texas evoo	10
mozzarella and artichoke flatbread baby mozzarella, marinated artichoke hearts, san marzano tomatoes, pesto and balsamic drizzles	12
spicy duck flautas tender shredded duck and queso fresco rolled in crispy corn tortillas, with mango black bean pico, ancho chile streaks and toasted pumpkin seed salsa	12
smoked shrimp cakes panko crusted, mango lime puree, fresh avocado, fresno pepper and red chile	13
griddled niman ranch pork belly savory puff pastry waffle, maple bacon glaze, pickled fresh fennel, sage	13
crispy calamari rings beer batter, spicy tartar sauce, cocktail sauce and lemon	13
grilled beef tenderloin skewers crispy polenta, bacon-onion mostarda and sevy's steak sauce	14
sesame and cilantro seared ahi tuna cabbage slaw, crispy wonton, sweet soy glaze, sriracha aioli, wasabi cream and micro cilantro	14
smoked beef tenderloin empanadas roasted corn and poblano, queso fresco, primavera greens, spiced pepitas, chimichurri vinaigrette and cilantro cream	14
sevy's appetizer platter choose three of these: smoked shrimp cake, tomato basil crostini, spicy duck flautas, crispy calamari, beef tenderloin empanada (minimum of 2 guests)	12 (per person)
soups and salads	
sevy's fresh corn chowder garnished with streaks of red pepper puree	cup 9/bowl 11
soup of the day ~ empire artisan bread available upon request ~	cup 9/bowl 11
mixed field greens salad tossed with belgian endive, radicchio, pickled red onions, candied almonds and golden balsamic vinaigrette (add crumbled fresh goat cheese.....2)	10
caesar salad crisp romaine lettuce, herbed croutons and aged grana padano cheese - "THE WORKS" (add anchovies and grana padano ....\$2)	11
spinach and five grain salad tender poached grains tossed with spinach, red cabbage, arugula and pancetta vinaigrette, then sprinkled with crumbled feta cheese	11
sevy's chop salad chopped iceberg, red and yellow peppers, grana padano, tomatoes, mushrooms and cucumbers tossed with a zesty oregano vinaigrette and crispy onions	11
iceberg wedge and blue buttermilk blue cheese dressing, red onions, fresh tomatoes and blue cheese crumbles (add applewood smoked bacon \$2)	11
fried green tomato salad warm, cornmeal crusted tomatoes, baby mozzarella, wild arugula, san marzano tomatoes, pesto and balsamic reduction	12

split entrees.... 4

chef de cuisine: eric freidline

vegetables	
angel hair pasta with fresh spinach sauteed spinach, roma tomatoes, roasted garlic and olive oil add: chicken breast....6 grilled atlantic salmon...8 poached shrimp...7	18
parsnip gnocchi wild mushrooms, tiny carrots, asparagus tips, san marzano tomatoes, brussels sprout leaves with arugula lemon pesto (gluten free)	19
sevy's vegetable plate grilled asparagus and red peppers, crispy brussels sprouts, garlic broccoli, marinated portabellas and roasted shallot vinaigrette	19
seafood	
almond crusted sole fresh atlantic lemon sole, toasted shallot rice, tiny green beans and caper raisin puree	27
fresh bay of fundy salmon fillet bbq glazed salmon over buttermilk chive whipped potatoes with tabasco butter and frizzled leeks	28
pan seared lemon pepper gulf redfish creamy orzo pasta, sauteed spinach, balsamic reduction and red pepper puree	28
texas gulf shrimp and grits sauteed shrimp, creamy stone ground grits, smoked bacon, green onions, tomatoes with white wine shrimp jus reduction	28
maine lobster linguini linguini with poached tail and claw meat, charred leeks, tomato, hand-cut pasta, white wine, olive oil, lemon and crispy tarragon	29
meats and fowl	
hickory grilled chicken penne fresh chicken breast, crimini mushrooms, red chard, chicken jus, madeira cream and shaved grana padano	24
windy meadows farm chicken breast roasted fingerling potatoes, caramelized onions, tiny green beans, blood orange vinaigrette and micro greens	26
smoked bacon wrapped bandera quail two green chile glazed quail, creamy jalapeno grits and cherry chipotle sauce	27
bone-in niman ranch pork chop 48 hour apple brine, bacon and red wine braised cabbage, roasted garlic mashed potatoes and grain mustard marsala sauce	28
texas kobe beef short ribs boneless, slow braised beef short rib, poblano cavatapi "mac and cheese," ancho demi and crispy zucchini shoestrings	29
sevy's smoke house beef tenderloin filet subtle hickory scented 8 ounce filet, grilled to order, served with crispy buttermilk onions and red wine sauce (10 ounce cut...37)	33
aged new york strip flavorful 12 ounce steak, grilled to order, with brandy peppercorn sauce and crispy garlic new potato wedges (14 ounce cut...37)	33
marinated twin lamb chops fresh herbs, with goat cheese whipped potatoes, crispy brussels sprouts and minted zinfandel sauce (add extra chop...13)	33

sides

mushrooms simmered in red wine 6 ~	grilled vegetables and new potatoes 6
~ fresh sauteed spinach with shallots 7 ~	idaho baked potato 6
~ whipped french fries with sevy's seasoning 4 ~	creamy jalapeno grits 6
~ poblano cavatapi "mac and cheese" 6 ~	toasted gluten free roll 5 ~
split entrees add 4	