



Join us Sunday, April 20th from 11:00 am - 2:30pm
\$34.95 three course brunch menu
\$17.95 childrens menu (age 8 and under)
Reservations recommended: (214) 265-7389
We will also be opened Easter evening featuring our regular menu.

8201 Preston Road, Suite 100, Dallas, TX 75225



SEVY'S GRILL EASTER BRUNCH MENU

FIRST COURSE

CHOICE OF:

Goat Cheese Crostini

Marinated roma tomatoes with fresh basil and roasted garlic.

Grilled Portabella Mushrooms

Marinated in fresh herbs and roasted garlic, then grilled to order and served with baby greens.

Crispy Calamari Rings

Coated in a beer batter then crispy fried, served with spicy tartar sauce and tangy cocktail sauce.

Fresh Field Greens Salad

Mixed greens with roma tomatoes, crisp jicama, sliced cucumbers and a minted basil vinaigrette.

Maine Lobster Bisque

Flavorful rich bisque topped with fresh tarragon.

Caesar Salad

Crisp romaine lettuce, herbed croutons and parmesan reggiano.

Melon & Proscuitto Plate

Fresh cantaloupe and honeydew with shaved proscuitto, parmesan crackers and basil oil.

SECOND COURSE

CHOICE OF:

Texas French Toast

Two pieces of Texas toast griddled to a golden brown with warm maple syrup and powdered sugar.

Migas!Migas!

Eggs scrambled with chorizo sausage, tomatoes, cilantro, crispy tortillas and green chile sauce.

Eggs Benedict

Traditional toasted English muffin topped with Canadian bacon, poached eggs and a delicate hollandaise sauce.

Hickory Grilled Chicken Salad

Warm chicken breast, mixed greens with apple, red onions, buttermilk bleu cheese crumbles, toasted pecans and cider honey vinaigrette.

The Sevy Burger

Grilled to your order and served with smoked bacon and sharp cheddar on a Kaiser roll.

Almond Crusted Trout

Pan seared and served with skillet potatoes, fresh asparagus and lemon chive butter.

Grilled Rosemary Chicken

Creamy polenta, fresh vegetable medley and wild mushroom au jus.

Smoked Beef Tenderloin Filet

Grilled mushrooms, fresh vegetables and new potatoes with sauce béarnaise.

Grilled Atlantic Salmon Fillet

Corn-whipped potatoes, lemon chive butter sauce and crispy onions.

Shrimp Scampi Linguini

Plump gulf shrimp sautéed with white wine, fresh garlic, butter, asparagus tips and roma tomatoes.

THIRD COURSE

A Platter of Desserts for the Table!

Mini Three Citrus Pie, Texas Pecan Tartlets, Dark Chocolate Mousse Cup, Fresh Berries and Mint.

