



Evangeline's

• GALLERIA OF TUSCALOOSA •

Beginnings

PORK & GREENS

fried pork belly | crispy brussels sprout | balsamic reduction 11

FLATBREAD

roasted chicken & spinach | herb cream sauce | mozzarella | basil oil 12

• *please allow for extra cook time / flatbreads made individually, fresh to order*

HOUSE CRAB CAKES

mixed green salad | lump & claw | charred lemon | remoulade 14

DYNAMITE SHRIMP

asian slaw | sweet & spicy sauce | toasted sesame seed 12

FALL SALAD

shredded brussels sprout | candied pecan | yellow pear | gorgonzola crumble

fried shallot | maple / balsamic vinaigrette 8

HOUSE SALAD

organic mixed greens | tomato | cucumber | toasted almond | parmesan 6

WEDGE SALAD

quartered iceberg | tomato | kalamata olive | pecan-smoked bacon | cucumber

bleu cheese crumble & dressing 7

CARDINI SALAD

heart of romaine | tomato | pecan-smoked bacon | parmesan | house crostini

creamy citrus vinaigrette 7

APPLE & KALE SALAD

honey crisp apple | toasted walnut | pecan-smoked bacon | craisin | parmesan

caramelized shallot vinaigrette 8


Mains & Entrée Salads

ROASTED CHICKEN

sautéed haricot vert · onion · bacon | pesto risotto | blistered cherry tomato 24

DUCK BREAST

smoked gouda grits | crispy broccolini | blackberry gastrique 28

 **wine recommendation** • KING ESTATE'S "INSCRIPTION" PINOT NOIR / WILLAMETTE VALLEY / 10 · BTG

BREAD SERVICE UPON REQUEST

all dishes are prepared fresh to order & your patience is greatly appreciated

FILET MIGNON

8 ounce center-cut | garlic infused potato puree | sautéed asparagus
garlic - herb butter 34

**med-well to well temperature will be butterflied unless otherwise specified*

PORK CHOP

12 oz. bone in | garlic infused potato puree | sautéed spinach
fresh fig - cabernet reduction 27

 wine recommendation • CLINE "ANCIENT VINES" ZINFANDEL / ☆WINE SPECTATOR TOP 100 / 9 BTG

PAPPARDELLE PRIMAVERA

house herb cream sauce | asparagus \ mushroom \ shallot \ sun dried tomato

• VEGETARIAN 16 / CHICKEN 19 / SHRIMP 21

SHRIMP & GRITS

signature tomato cream sauce | seasonal vegetable sauté | white cheddar grits 19

• *princess portion available* 12


BROCKSTAR BURGER

8 oz. ground chuck | pecan smoked bacon | caramelized onion | gouda cheese
toasted brioche bun | maple-dijon aioli | garlic / parmesan fried potato wedge 16

• *additional condiments upon request*

SALMON SALAD DIVINE

8 ounce fresh fillet | romaine & organic mixed greens | seasonal fruit | toasted almond
craisin | tomato | cucumber | honey balsamic vinaigrette 17

 wine recommendation • KIM CRAWFORD SAUVIGNON BLANC - MARLBOROUGH / 10 BTG

APPLE & KALE SALAD

honey crisp apple | toasted walnut | pecan-smoked bacon | craisin | parmesan
caramelized shallot vinaigrette • CHICKEN 16 / SHRIMP 18

CRAB CAKE CARDINI

heart of romaine | pecan-smoked bacon | tomato | parmesan | house crostini
creamy citrus vinaigrette 18

• CHICKEN 16 / SHRIMP 18

• our service staff will acquaint you with any additional special features •

As much as Evangeline's prides itself in striving to accommodate our patrons needs & requests, there are times due to volume/inventory that the Chef asks for no substitutions & we appreciate your consideration.

Sweets

CRÈME BRÛLÉE

CHOCOLATE THUNDER CAKE

CHEESECAKE • *service staff will acquaint you with featured selection(s)*

KEY LIME PIE

ICE CREAM • *assorted flavors*

Beverages

COCA COLA • DIET COKE • SPRITE 2.75

TAZZO HOT TEAS / *assorted flavors*

SPARKLING MINERAL WATER • 16.9 oz SAN PELLEGRINO 5 / 11 oz PERRIER 3

FRUIT JUICE 4

COFFEE REG/DECAF • ESPRESSO



evangelinestuscaloosa.com

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions