Evangeline's
• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR
inspired house made creations from fresh ingredients │ cup 4 / bowl 6

FRIED OYSTERS
cornmeal dredged│ marinated arugula│ horseradish crème fraiche 14

PORK & GREENS
fried pork belly │ crispy brussels sprout │ balsamic reduction │ parmesan 12

CAPRESE STUFFED MUSHROOMS
tomato │ roasted garlic │ three cheese │ fresh basil │ balsamic reduction 12

TUNA POKE BOWL
fresh marinated #1 ahi tuna │ house purple slaw │ sriracha aioli │ toasted sesame seed 18

HOUSE CRAB CAKES
citrus vinaigrette gourmet greens │ sweet lump & claw meat │ charred lemon │ remoulade 14

DYNAMITE SHRIMP
crispy gulf shrimp │ asian slaw │ sweet & spicy sauce │ toasted sesame seed 14

FALL HARVEST SALAD
gourmet greens │ arugula│ butternut squash│ craisins │ apple │ pecan smoked bacon
brie│ maple/poppyseed vinaigrette 10

HOUSE SALAD
organic mixed greens │ cherry tomato │ cucumber │ toasted almond │ dried cranberry
shaved parmesan │ honey balsamic vinaigrette 8

WEDGE SALAD
quartered iceberg/romaine base │ tomato │ kalamata olive │ pecan-smoked bacon │ cucumber
bleu cheese crumble & dressing 9

CARDINI SALAD
heart of romaine │ cherry tomato │ pecan-smoked bacon │ shaved parmesan │ house crostini
creamy citrus vinaigrette 8

BEET SALAD
arugula & baby spinach │ toasted walnut │ purple onion │ mandarin orange
goat cheese crumble │ lemon/garlic vinaigrette 10

Mains & Entrée Salads

GRILLED PORK TENDERLOIN
garlic infused potato puree│ caramelized carrot & beet │ honey-balsamic glaze 28

PARMESAN CATFISH
locally farmed catfish │ parmesan dressing │ sautéed haricots vert │ smoked gouda grits 26

LOCAL PRODUCE PROVIDED BY *Katie Farms*

P. C. MASSIE'S FILET MIGNON
8 ounce center-cut | fingerling potato | sautéed asparagus | bleu cheese compound butter   38
*med-well to well temperature will be butterflied unless otherwise specified

SHRIMP ETOUFFEE
seared gulf shrimp | creole stew / bell pepper & onion / spicy sausage | long grain wild rice   26
wine recommendation • SONOMA CUTRER CHARDONNAY - RUSSIAN RIVER VALLEY /   14 BTG

ARABIATTA LOBSTER PASTA
poached lobster claw meat | cherry tomato /shallot/baby spinach | pappardelle pasta |
house made arabiatta marinara   42
• VEGETARIAN 16 / CHICKEN 20 / SHRIMP 24

SHRIMP & GRITS
signature andouille sausage & tomato cream sauce | seasonal vegetable sauté
smoked gouda grits   24
• *half portion available*   14

WHISKEY GLAZED BLEU CHEESE BURGER
hand made burger of 9 oz. lean ground chuck | roasted garlic aioli | caramelized onion |
arugula | bleu cheese crumble | toasted brioche bun | house-cut shoestring pomme frites   18
• *all 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   18
wine recommendation • KIM CRAWFORD SAUVIGNON BLANC - MARLBOROUGH / 10 BTG

FALL HARVEST SALAD
honey crisp apple| toasted walnut | pecan-smoked bacon | craisin | cucumber | blue cheese
lemon/honey vinaigrette • CHICKEN 18 / SHRIMP 20

CRAB CAKE CARDINI
heart of romaine | pecan-smoked bacon | tomato | parmesan | house crostini
creamy citrus vinaigrette 22   • CHICKEN 18 / SHRIMP 20

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

Sweets

CRÈME BRÛLÉE
CHOCOLATE THUNDER CAKE
CHEESECAKE • *service staff will acquaint you with featured selection(s)*
KEY LIME PIE
ICE CREAM • *assorted flavors*

BREAD SERVICE UPON REQUEST

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

*As much as Evangeline's prides itself in striving to accommodate all of our patrons needs
& requests; there are times due to customer volume & inventory, we ask for no substitutions.
We sincerely appreciate your understanding & consideration.*

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