

Evangeline's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR & SALAD

chef's inspired creations from fresh ingredients | soup bowl & choice of salads listed below 16
SIMPLY SOUP cup 4 / bowl 6

YELLOWFIN TUNA

marinated & seared rare | sesame - soy drizzle | sesame seed & green onion 22

MARGHERITA FLATBREAD

tomato | fresh mozzarella | pesto | garlic oil 13

HOUSE CRAB CAKES (2)

sweet lump & claw meat | fire roasted sweet corn salad | remoulade 16

FRIED GREEN TOMATO

southern slaw | remoulade drizzle 12

DYNAMITE SHRIMP (5)

crispy gulf shrimp | kale & cabbage slaw | sweet & spicy sauce 15

* *available as an entrée* (8) 21

SEASONAL BURRATA PLATE

prosciutto | arugula | strawberries | toast | balsamic glaze | rosemary flake salt 14

wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

salads listed below are available in entrée portions & with select proteins

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 | cherrywood smoked bacon
cucumber | bleu cheese dressing 9

CARDINI SALAD

heart of romaine | cherrywood smoked bacon | shaved parmesan | little toasts
creamy citrus vinaigrette 8

SPRING SPINACH SALAD

spinach & romaine heart | strawberries | candied pecan | goat cheese crumble
raspberry vinaigrette 10

*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.*

Mains & Entrée Salads

RAINBOW TROUT

12 oz. fresh butterflied fillet | cous cous | sauteed seasonal vegetables | citrus - butter 36

BLACKENED CATFISH

blackened farmed catfish | collard greens | smoked gouda grits | crawfish cream sauce 28

WAGYU FLATIRON

10 oz grilled & sliced | shoestring pommes frites | fried egg | bacon / sherry vinaigrette 41

DUCK BREAST

8 oz pan seared breast | mushroom risotto | sauteed spinach | pomegranate gastrique 38

wine recommendation • BODINI MALBEC / GL 9

P. C. MASSIE'S FILET MIGNON

8-9 ounce center-cut angus beef | garlic infused red potato mash sautéed asparagus spear & mushroom | bordelaise sauce 42

SURF & TURF • add scallops(2) or shrimp(4) 8

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

SCALLOP FETTUCINE

seared jumbo sea scallops | basil-pesto cream sauce | grilled focaccia bread 34

VEGETABLE 14 / CHICKEN 20 / SHRIMP 24

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce | seasonal vegetable sauté

smoked gouda grits 26 • *half portion available* 16

SALMON SALAD DIVINE

8 ounce fresh fillet | romaine & organic mixed greens | seasonal fruit | toasted almond craisin | tomato | cucumber | parmesan | honey balsamic vinaigrette 24

ASIAN SHRIMP SALAD

crispy gulf shrimp | romaine & shredded cabbage | cucumber | carrot | water chestnut roasted red pepper | toasted almonds | sesame-ginger drizzle 22

CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmesan | house crostini

creamy citrus vinaigrette 22 • CHICKEN 20 / SHRIMP 22

TUNA NICOISE

seared ahi tuna | romaine & organic mixed greens | capers | assorted olives

boiled egg | tomato | haricot vert | cucumber | lemon/herb vinaigrette 26

BREAD SERVICE UPON REQUEST 2.50

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

evangelinestuscoalosa.com

GENERAL MANAGER • DESTINY DENÉ
EXECUTIVE CHEF • ELLIOT WEBB

floral arrangements provided by  GLOW
FLORAL|EVENT
DESIGN