

evangeline's

Menu

spring 2025

Beginnings

HOUSEMADE SWEET ROLLS

rosemary honey butter 5

SOUP DU JOUR & SALAD

inspired creations from fresh ingredients | soup bowl & choice of salad 16

SIMPLY SOUP cup 5 / bowl 10

SEASONAL FLATBREAD

(for 2) fresh mozzarella . tomato . basil
apple wood smoked bacon . balsamic reduction 18

DYNAMITE SHRIMP

crispy **or** seared . asian inspired slaw . sweet & spicy szechuan sauce 16

CRAB CAKES

lump crab cakes . gourmet greens . roasted corn & black bean salad . remoulade 18

BRUSSELS 🌿

crispy brussels . crushed hazelnut . feta crumble . raisin . maple balsamic glaze 14

GARLIC - LIME SHRIMP 🌿

pan seared . smoked gouda grits . citrus zest 16

Specialty Salads

| salads listed below available as entrees with proteins |

HOUSE SALAD 🌿

organic gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 9

ICEBERG WEDGE 🌿

iceberg . tomato . kalamata olive . applewood smoked bacon
cucumber . marinated shallot . bleu cheese dressing 10

+ *entrée portion with blackened gulf shrimp* 26

CARDINI SALAD 🌿

heart of romaine . applewood smoked bacon . parmesan . brioche toast
tomato . house caesar dressing 10

SPRING SALAD

spinach . cucumber . strawberry . blueberry . red onion . almond
feta crumble . raspberry vinaigrette 11

| petite portions of specialty salads available 7 |

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



Mains

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce . seasonal vegetable sauté
smoked gouda grits . parmesan 26
• *half portion available* 18

P.C. MASSIE'S FILET MIGNON

grilled 8oz center-cut certified prime angus beef . truffle fingerlings
asparagus/mushroom medley . bordelaise sauce 52
* med-well to well temperature will be butterflied *for time* unless otherwise specified

PARMESAN CATFISH

parmesan encrusted filet . smoked gouda grits . green beans 26

ARTESIAN TORTELLINI

local hand made . candied bacon & goat cheese stuffed
mushroom & tarragon cream sauce 34

SEA SCALLOPS

smoked gouda grits . seasonal vegetables . roasted red pepper vinaigrette 38

PASTA PRIMAVERA

seasonal vegetable . capellini . butter/chablis . grilled brioche 26
* available with sauteed shrimp or grilled chicken 32

BLACKENED SALMON

shaved brussels in citrus-garlic vinaigrette . spiced honey lime sauce 28

WAGYU FLATIRON

julienne pommes frites . over-easy egg . warm savory bacon vinaigrette 42

CRAB CAKE CARDINI

signature crab cakes . heart of romaine . applewood smoked bacon . parmesan
brioche toast . tomato . house caesar dressing 26

SALMON SALAD DIVINE

seared salmon . gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 28

* our service staff will acquaint you with any additional features
& this evening's dessert selection.

SPLIT FEE APPLIES TO ENTREES \$5

floral arrangements provided by



GLOW
FLORAL/EVENT
DESIGN



gluten free menu item

general manager • DESTINY DENE

culinary • TRISTAN NEWSOM / JASON HEAD

proprietor • DAYNA HICKMAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

evangelinestuscaloosa.com

