

Evangelina's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR & SALAD

inspired house made creations from fresh ingredients | soup bowl & choice of salads 16
SIMPLY SOUP cup 4 / bowl 6

PESTO FLATBREAD

extra virgin olive oil | baby spinach | mozzarella | red pepper flake 12

SUMMER SHRIMP COCKTAIL

boiled/chilled gulf shrimp | mango cocktail sauce 14

TUNA POKE BOWL

marinated fresh yellowfin tuna | bonsai cabbage blend | edamame | cucumber
toasted sesame seed 18

HOUSE CRAB CAKES (2)

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

DYNAMITE SHRIMP (5)

crispy gulf shrimp | asian inspired slaw | sweet & spicy sauce 15

* available as an entrée (8) 21

CAPRESE PLATE

tomato | artichoke | fresh mozzarella | fresh basil | balsamic reduction | white pepper 14

 wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

salads listed below are available in entrée portions

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

MEDITERRANEAN SALAD

romaine | tomato | cucumber | roasted red bell pepper | onion | chickpea | kalamata olive
feta crumble | red wine vinaigrette 10

SUMMER PEACH SALAD

Mixed greens & baby spinach | pistachio | marinated red onion | seasonal berries
goat cheese crumble | poppyseed dressing 12

Mains & Entrée Salads

BLACKENED GROUPER

fresh mango salsa | lemon cous cous | sauteed baby spinach 34

PARMESAN CATFISH

locally farmed catfish | parmesan dressing | sautéed haricots vert/English Pea/Bacon | smoked gouda grits 24

CHAIRMAN PORK CHOP

grilled 14-ounce double bone in | garlic red potato mash | crispy brussels
peach-jalapeno chutney 32

 wine recommendation • BODINI MALBEC / GL 9

P. C. MASSIE'S FILET MIGNON

8 ounce center-cut angus | garlic red potato mash | sautéed asparagus spear
balsamic red wine reduction 40

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

MUSHROOM CHICKEN

chicken breast | sauteed haricot vert | garlic red potato mash | mushroom cream sauce 26

SCALLOP FETTUCCHINE

seared sea scallops | lemon caper cream sauce | grilled french 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 22

SUMMER SHRIMP & CRISPY ARTICHOKE

gourmet mixed greens/romaine | chilled gulf shrimp | heart of palm | cucumber | red onion
roasted red pepper | crumbled feta | lemon-garlic vinaigrette 22

CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmesan | house crostini
creamy citrus vinaigrette 22 • CHICKEN 18 / SHRIMP 22

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

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.*

evangelinestuscoalosa.com

floral arrangements provided by  GLOW
FLORAL|EVENT
DESIGN