

evangeline's

Menu

winter 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) whipped rosemary brie . cherry smoked bacon . spinach
sun dried tomato . maple balsamic glaze 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 . craisin . maple balsamic glaze 14

SASHIMI TUNA 🌾

ahi tuna . cucumber . citrus dressing . carrot shred
green onion . sesame seed 21

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
+ *entrée portion with* **seared wild caught salmon** 28

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
+ *entrée portion with* **crispy lump crab cakes** 26

WINTER SALAD

mixed greens . arugula . cucumber . shallots . caramelized carrots.
sun dried tomato . roasted hazelnuts . feta . honey balsamic vinaigrette 11
• *entrée portion with* **seared ahi tuna** 26

| petite portions of specialty salads available 7 |



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 . garlic infused potato mash
asparagus/mushroom medley . peppercorn cream sauce 56
* med-well to well temperature will be butterflied unless otherwise specified

DUCK

seared breast . honey roasted carrots . fried brussels . red wine cranberry sauce 28

ARTESIAN RAVIOLI

crab / artichoke / spinach & ricotta stuffed . gorgonzola cream sauce . grilled brioche 26

SEA SCALLOPS

smoked gouda grits . green beans . citrus tomato cream 38

TUSCAN PASTA

grilled chicken breast . spinach & sun dried tomato
creamy tuscan sauce . fettuccini . grilled brioche 32
* available with sauteed shrimp 34

BLACKENED SALMON

garlic infused potato mash . sauteed seasonal vegetable
spiced honey lime sauce 28

WAYGU FLATIRON

julienne pommes frites . fried egg . warm savory bacon vinaigrette 42

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

SPLIT FEE APPLIES TO ENTREES \$5

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.

DAVID SIMPSON • MANAGING PARTNER
PROPRIETOR • **DAYNA HICKMAN**

floral arrangements provided by



GLOW
FLORAL|EVENT
DESIGN



gluten free menu item

*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

