

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 ) pulled duck confit . whipped rosemary brie  
cherry smoked bacon . maple balsamic . sun dried tomato . arugula 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 . raisin . maple balsamic glaze 14

### STUFFED MUSHROOMS 🌿

broiled buttons w/ spinach . feta . parmesan 14

### SASHIMI TUNA

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

## Specialty Salads

| salads listed below as entrees available 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.  
roasted hazelnuts . feta . fig 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  
broccolini . honey roasted carrots . peppercorn cream sauce 56  
\* med-well to well temperature will be butterflied unless otherwise specified

## MAHI - MAHI

pan seared, hazelnut encrusted fresh mahi . house romesco sauce  
lemon garlic arugula w/ cherry tomato 38

## DUCK

seared breast . sweet potato . roasted brussels . red wine cranberry sauce 28

## THREE CHEESE RAVIOLI

artesian cheese stuffed ravioli . pesto cream . grilled brioche 26

## JUMBO SEA SCALLOPS<sup>(3)</sup>

smoked gouda grits . honey roasted carrots . bacon marmalade 42

## TUSCAN PASTA

grilled chicken breast . spinach & sun dried tomato  
creamy tuscan sauce . fettuccini . grilled brioche 32

## 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

## STUFFED PORKCHOP

goat cheese & golden raisin . sweet potato . broccolini . fig chutney 36

*\* 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.

**DESTINY DENÉ • GENERAL MANAGER**  
**SOUS CHEF / KITCHEN MANAGER • WESLEY MOMAN**

*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**

