

evangeline's

Menu

fall 2024

BEGINNINGS

SOUP DU JOUR & SALAD

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

SIMPLY SOUP cup 5 / bowl 10

AHI TUNA BOWL

asian slaw | green onion | sriracha aioli 18

HARISSA MUSHROOM FLATBREAD

boursin cheese | mushroom | sliced peppadew | harissa | evoo | watercress (for two) 16

HOUSE CRAB CAKES

sweet lump & claw meat | corn & black bean salad | remoulade 18

DYNAMITE SHRIMP

crispy gulf shrimp(5) | kale & cabbage slaw | sweet & spicy sauce 15

* *available as an entrée* (8) 21

CHARBROILED OYSTERS 🌿

1/2 dozen | gyreure/fontina/gouda blend | smoked bacon | shallot & garlic 18

DUCK TACOS

duck confit | blue corn tortilla | red cabbage | corn & black bean salsa | cotija cheese 16

SPECIALTY SALADS

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

HOUSE SALAD 🌿

organic mixed greens | cherry tomato | cucumber | toasted almond | dried cranberry
parmesan | honey balsamic vinaigrette 8

CRISPHEAD WEDGE 🌿

iceberg | tomato | kalamata olive | cherrywood smoked bacon
cucumber | marinated shallot | bleu cheese dressing 9

CARDINI SALAD

heart of romaine | smoked bacon | parmesan
little brioche toasts | house caesar dressing 9

FALL SALAD 🌿

baby spinach & mixed greens | mandarin oranges | pomegranate seed
goat cheese crumble | candied walnuts | apple vinaigrette 9

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

We sincerely appreciate your understanding & consideration.

MAINS & ENTRÉE SALADS

PECAN ENCRUSTED SALMON

wild caught salmon/8 oz. | pan roasted sweet potato | haricot verts | maple pecan crust 32

CORNISH HEN

roasted half cornish hen | caramelized tri-color carrots
sauteed spinach | spiced orange glaze 28

P. C. MASSIE'S FILET MIGNON

grilled 8oz center-cut certified prime angus beef | hasselback potato
mushroom/asparagus medley | bleu cheese compound butter 52

SURF & TURF • add (2) scallops 10. or (4) shrimp 8.

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

SHORT RIB TORTELLINI

handmade tortellini | mushroom red wine cream sauce | grilled brioche 28

SEARED HALIBUT

halibut filet/8 oz. | smoked gouda grits | haricot verts | crawfish julie sauce 38

WAGYU FLATIRON

grilled wagyu flatiron/10 oz. | fried egg | bacon vinaigrette
shoestring pommes frites 36

SHRIMP & GRITS

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

SALMON SALAD DIVINE

wild caught & seared | romaine & organic mixed greens | seasonal fruit
toasted almond | cucumber | tomato | parmesan | honey balsamic vinaigrette 28

CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmesan . tomato
little brioche toasts | creamy citrus vinaigrette 26

• CHICKEN 22 / SHRIMP 24

CONFIT DUCK SALAD

mixed greens & spinach | confit duck | mandarin oranges
pomegranate seeds | candied walnuts | cotija cheese | apple vinaigrette 26

SPLIT FEE APPLIES TO ENTREES 5.

BREAD SERVICE UPON REQUEST 2.⁵⁰

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.

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