

THE GALLERIA OF TUSCALOOSA
e v a n g e l i n e ' s
dinner menu

Smalls

SOUP DU JOUR

service staff will acquaint you with chef's current creation 4c / 6b

PORK 'N GREENS

crispy pork belly | brussels sprout | maple bourbon glaze 10

PRAWNS

fresh head-on & sautéed | chili pepper, garlic & parsley butter 14

BLISTERED SHISHITO PEPPERS

fresh sweet paprika aioli | smoked hickory sea salt 9

CRAB CAKES

green apple & fennel slaw | remoulade 14

FRIED GOAT CHEESE

pickled vegetables | baby greens | citrus vinaigrette 10

DYNAMITE SHRIMP

*lightly battered & fried | sweet & spicy sauce |
bonsai brussels sprout/cabbage slaw | toasted sesame seed 12*

Specialty Salads

HOUSE

*gourmet greens | tomato | cucumber | almond | parmesan
chef's honey balsamic vinaigrette 6*

MEDITERRANEAN

*romaine | diced bell pepper / onion | olive | feta | cucumber
tomato | greek feta dressing 8*

GRILLED CEASAR

*pecan-smoked bacon | parmesan | anchovy | crostini
charred lemon vinaigrette 7*

SUMMER STRAWBERRY

*romaine & baby spinach | walnut | pecan-smoked bacon
blue cheese crumble | apple cider vinaigrette 7*

ICEBERG WEDGE

*tomato | olive | pecan-smoked bacon | cucumber
blue cheese crumble | house blue cheese dressing 7*

Entrée Salads & Mains

SUMMER SHRIMP SALAD

*gourmet greens & romaine | strawberry | pink grapefruit | bacon
candied pecan | goat cheese crumble | lemon vinaigrette 16*

GRILLED SALMON SALAD

*gourmet greens | seasonal fruit | toasted pecans
tomato | cucumber | honey balsamic vinaigrette 17*

CRAB CAKE CAESAR SALAD

*romaine | parmesan | pecan-smoked bacon
crostini | remoulade | charred lemon vinaigrette 18*

SOFT SHELL CRAB

roasted corn salad | smoked gouda grits | remoulade drizzle 18

FILET MIGNON **OR** RIBEYE

garlic potato puree | broccolini | herb compound butter 32 / 37

*add sweet jumbo lump crab meat salad crown 6

CHICKEN MILANESE

*panko dredged ◦ boneless | garlic potato puree | asparagus
sun-dried tomato cream sauce | arugula salad topper 18*

PARMESAN CATFISH

farm raised whole fillet | smoked gouda grits | sautéed french beans 18

PESTO NOODLES

* roasted chicken breast, sautéed shrimp **or** seasonal vegetables

house pesto sauce | mushroom | sun-dried tomato | grilled loaf 17

SEA SCALLOPS

*garlic/parmesan cous cous | braised spinach
citrus-caper beurre blanc 25*

SHRIMP & GRITS

sautéed vegetable | smoked gouda grits | tomato cream sauce 18

BROCK BURGER

*grass fed angus beef | swiss cheese & mushroom | crispy onion
truffle aioli | fried sweet potato planks 16*

All dishes are prepared fresh to order & your patience is sincerely appreciated.

Bread Service Upon Request

managing partner • david simpson
executive chef • brock hartley
bar manager/purchaser • destiny dené

evangeline's

Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.