

evangeline's

Menu

fall 2025

Beginnings

HOUSEMADE SWEET ROLLS
rosemary honey butter 5

SOUP DU JOUR & SALAD
inspired creations from fresh ingredients | soup **bowl** & choice of specialty salad 16
SIMPLY SOUP cup 5 / bowl 10

SPINACH ARTICHOKE FLATBREAD
(for 2) mozzarella/feta . spinach. herb infused virgin olive oil
artichoke hearts . caramelized red onion 18

DYNAMITE SHRIMP
crispy **or** seared . asian inspired slaw . sweet & spicy szechuan sauce 16
* **entrée portion available** 22

CRAB CAKES
lump crab cakes . gourmet greens . lemon -garlic vinaigrette
roasted corn & black bean relish . remoulade 18

STUFFED PORTABELLO
*(sauteed onion, pepper. tomato . spinach . panko)
goat cheese & mozzarella . balsamic drizzle 10

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

ICEBERG WEDGE 🌿
iceberg . tomato . kalamata olive . applewood smoked bacon
cucumber . pickled red onion . bleu cheese crumble & dressing 11
+ *entrée portion with* **blackened gulf shrimp** 26

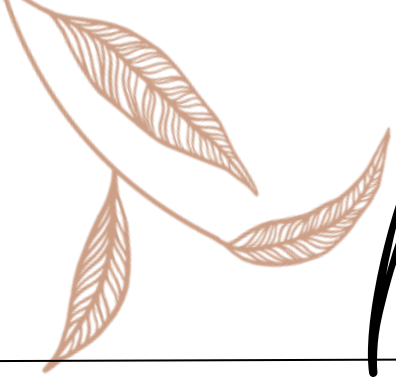
CARDINI SALAD
heart of romaine . applewood smoked bacon . parmesan . brioche toast
tomato . house caesar dressing 10

FALL ASIAN PEAR SALAD 🌿
organic gourmet greens . pear & blueberry . goat cheese . red onion
toasted walnut . pomegranate seed . citrus vinaigrette 12

CAPRESE SALAD 🌿
petite heirloom tomatoes . fresh mozzarella & basil . balsamic reduction 14
• *add apple smoked bacon*

| petite portions of specialty salads available 7 |

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.



Mains

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce . seasonal vegetable sauté
smoked gouda grits . parmesan 28
• *half portion available* 18

P.C. MASSIE'S FILET MIGNON

grilled 8oz center-cut certified prime angus beef . garlic infused potato mash
asparagus / honshi mushroom sauté . bordelaise sauce 59
* med-well to well temperature will be butterflied *for time* unless otherwise specified

CREOLE SALMON

crispy grit cake . cajun cream sauce . green bean almondine 32

BRAISED SHORT RIB

garlic potato mash . charred asparagus . roasted carrots . au jus 36

PARMESAN CATFISH

parmesan encrusted filet . smoked gouda grits . mixed vegetables 26

ARTESIAN STUFFED TORTELLINI

local hand made pasta . squash/zucchini/ricotta/goat cheese stuffed
creamy tomato basil sauce . garlic batard 32
• *available with grilled shrimp or chicken*

GRECIAN SCALLOP PASTA

jumbo sea scallops . capellini . shallots . cherry tomato . kalamata olive
capers . garlic EVOO vinaigrette . feta . basil . garlic batard 38
* *available with grilled shrimp* 28

BOURBON PEACH RED SNAPPER

bourbon peach glaze . peach chutney . citrus cous cous . charred asparagus MP

SAKURA WAGYU FLATIRON (10 oz.)

julienne pommes frites . over-easy egg . warm savory bacon vinaigrette . parmesan 38

CRAB CAKE CARDINI

signature crab cakes . heart of romaine . applewood smoked bacon . parmesan
brioche toast . tomato . house caesar dressing 26

SALMON SALAD DIVINE

seared salmon . gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 28

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

SPLIT FEE APPLIES TO ENTREES \$5

floral arrangements provided by



GLOW
FLORAL/EVENT
DESIGN



gluten free menu item

general manager • DESTINY DENÉ

proprietor • DAYNA HICKMAN

*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