

# Evangelina's

• GALLERIA OF TUSCALOOSA •

## Beginnings

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### SOUP DU JOUR & SALAD

chef's inspired creations from fresh ingredients | soup bowl & choice of salads listed below 16  
SIMPLY SOUP cup 4 / bowl 6

### YELLOWFIN TUNA

marinated & seared rare | sesame - soy drizzle | sesame seed & green onion 22

### PROSCIUTTO & PEACH FLATBREAD

extra virgin olive oil | ricotta | chopped greens | balsamic glaze 12

### SHRIMP CEVICHE

gulf shrimp | red onion | carrot | bell pepper | celery | lemon | lime | cilantro 12

### HOUSE CRAB CAKES ( 2 )

sweet lump & claw meat | fire roasted sweet corn salad | remoulade 16

### DYNAMITE SHRIMP ( 5 )

crispy gulf shrimp | asian inspired slaw | sweet & spicy sauce 15

\* available as an entrée ( 8 ) 21

### CAPRESE BRUSHETTA

tomato | fresh mozzarella | fresh basil | balsamic reduction | black pepper 12

wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

*salads listed below are available in entrée portions*

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### HOUSE SALAD

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

### WEDGE SALAD

quartered iceberg/romaine base | tomato | kalamata olive | cherrywood smoked bacon  
cucumber | bleu cheese dressing 9

### CARDINI SALAD

heart of romaine | cherrywood smoked bacon | shaved parmesan | little toasts  
creamy citrus vinaigrette 8

### FALL PECAN SALAD

mixed greens & baby spinach | candied pecans | carrot shavings | cranberries  
white bean & wheat berry | goat cheese crumble | raspberry vinaigrette 10

LOCAL PRODUCE PROVIDED BY *Katie Farms*

## Mains & Entrée Salads

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### SEARED HALIBUT

8-9 oz. fresh halibut | citrus cous cous | sauteed baby spinach | fresh mango salsa 42

### PARMESAN ENCRUSTED CATFISH

broiled farmed catfish | parmesan dressing | sautéed haricots vert/bacon  
smoked gouda grits 24

### LAMB

(grilled 1/2 rack) | mushroom risotto | mint chimichurri 48

### DUCK BREAST

8 oz pan seared breast | mushroom risotto | sauteed spinach | pomegranate gastrique 38  
**wine recommendation** • BODINI MALBEC / GL 9

### P. C. MASSIE'S FILET MIGNON

8 ounce center-cut angus beef | garlic infused red potato mash  
sautéed asparagus spear & mushroom | bordelaise sauce 40

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

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

### MUSHROOM CHICKEN

seared free range chicken breast | sauteed haricot vert/bacon | wild rice  
mushroom cream sauce 26

### SCALLOP FETTUCCHINE

seared sea scallops | lemon caper cream sauce | grilled foccacia bread 34  
VEGETABLE 14 / CHICKEN 20 / SHRIMP 24

### SHRIMP & GRITS

signature andouille sausage & tomato cream sauce | seasonal vegetable sauté |  
smoked gouda grits 26 • *half portion available* 16

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### SALMON SALAD DIVINE

8 ounce fresh fillet | romaine & organic mixed greens | seasonal fruit | toasted almond  
craisin | tomato | cucumber | parmesan | honey balsamic vinaigrette 22

### SEARED SHRIMP & ARTICHOKE

gourmet mixed greens/romaine | seared gulf shrimp | cucumber | red onion | artichoke  
roasted red pepper | crumbled feta | lemon-garlic vinaigrette 22

### CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmesan | house crostini  
creamy citrus vinaigrette 22 • CHICKEN 18 / SHRIMP 22

- our service staff will acquaint you with any additional nightly special features •

#### BREAD SERVICE UPON REQUEST

all dishes are prepared fresh to order & your patience is greatly appreciated

*As much as Evangeline's prides itself in striving to accommodate all of our patrons needs  
& requests; there are times due to customer volume & inventory, we ask for no substitutions.  
We sincerely appreciate your understanding & consideration.*

**evangelinestuscoalosa.com**

floral arrangements provided by  **GLOW  
FLORAL|EVENT  
DESIGN**