



Evangelina's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR

inspired house made creations from fresh ingredients | cup 4 / bowl 6

FRIED GREEN TOMATOES

cornmeal dredged heirloom tomatoes | west indies crab salad | sriracha aioli 14

PORK & GREENS

fried pork belly | crispy brussels sprout | balsamic reduction | parmesan 12

GRILLED EGGPLANT

grilled eggplant planks | heirloom tomatoes | evoo | fresh basil | balsamic reduction 12

TUNA POKE BOWL

fresh marinated #1 ahi tuna | house purple slaw | sriracha aioli | toasted sesame seed 18

PETITE HOUSE CRAB CAKES

citrus vinaigrette gourmet greens | sweet lump & claw meat | charred lemon | remoulade 16

DYNAMITE SHRIMP

crispy gulf shrimp | asian slaw | sweet & spicy sauce | toasted sesame seed 14

FENNEL & CITRUS SALAD

spring mix & baby arugula | sliced fennel | mandarin oranges | red onion | toasted pistachios | lemon/garlic vinaigrette 10

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 | pecan-smoked bacon | cucumber | bleu cheese crumble & dressing 9

CARDINI SALAD

heart of romaine | cherry tomato | pecan-smoked bacon | shaved parmesan | house crostini | creamy citrus vinaigrette 8

SPINACH SALAD

spring mix & baby spinach | toasted pecans | pickled onion | strawberry | cucumber | blue cheese crumble | applewood smoked bacon | poppyseed dressing 10

Mains & Entrée Salads

SICILIAN-STYLE GROUPER

lemon/herb compound butter | pesto couscous | tomato chutney | sauteed vegetable 30

PARMESAN CATFISH

locally farmed catfish | parmesan dressing | sautéed haricots vert | smoked gouda grits 24

Mains & Entrée Salads continued...

P. C. MASSIE'S FILET MIGNON

8 ounce center-cut | garlic potato puree | sautéed asparagus | red wine reduction 38

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

TEQULIA/LIME CHICKEN

marinated sliced chicken breast | crispy polenta | sauteed vegetables | mango pico de gallo 26

wine recommendation • SONOMA CUTRER CHARDONNAY - RUSSIAN RIVER VALLEY / 14 BTG

PENNE ALLA VODKA

cherry tomato / shallot / roasted garlic | penne pasta | house made vodka sauce

• VEGETARIAN 16 / CHICKEN 20 / SHRIMP 24

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce | seasonal vegetable sauté

smoked gouda grits 24

• *half portion available* 14

GOURMET BURGER

hand made burger of 2 (4 oz.) lean ground chuck | roasted garlic aioli | smothered onion |

baby arugula | mild cheddar cheese | toasted brioche bun | house-cut pomme frites 18

• *all additional condiments upon request*

SALMON SALAD DIVINE

8 ounce fresh fillet | romaine & organic mixed greens | seasonal fruit | toasted almond

craisin | tomato | cucumber | honey balsamic vinaigrette 18

wine recommendation • KIM CRAWFORD SAUVIGNON BLANC - MARLBOROUGH / 10 BTG

FENNEL & CITRUS SALAD

spring mix & baby arugula | sliced fennel | mandarin oranges | pickled onions | toasted pecans |

blue cheese crumble | maple/poppseed vinaigrette 12 • CHICKEN 18 / SHRIMP 20

CRAB CAKE CARDINI

heart of romaine | pecan-smoked bacon | tomato | parmesan | house crostini

creamy citrus vinaigrette 22 • CHICKEN 18 / SHRIMP 20

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

Sweets

• *service staff will acquaint you with featured selections*

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.

evangelinestuscaloosa.com

floral arrangements provided by



**GLOW
FLORAL|EVENT
DESIGN**