

Evangeline's

• GALLERIA OF TUSCALOOSA •

Beginnings

PORK & GREENS

fried pork belly | crispy brussels sprout | balsamic reduction 11

FRIED GREEN TOMATOES

pimento cheese | tomato jam | chives 11

HOUSE CRAB CAKES

mixed green salad | lump & claw | charred lemon | remoulade 14

DYNAMITE SHRIMP

asian slaw | sweet & spicy sauce | toasted sesame seed 12

SUMMER PEACH SALAD

sliced peach | mixed berries | almonds | goat cheese | strawberry/balsamic vinaigrette 8

HOUSE SALAD

organic mixed greens | tomato | cucumber | toasted almond | parmesan | honey balsamic vinaigrette 6

WEDGE SALAD

quartered iceberg | tomato | kalamata olive | pecan-smoked bacon | cucumber
bleu cheese crumble & dressing 7

CARDINI SALAD

heart of romaine | tomato | pecan-smoked bacon | parmesan | house crostini
creamy citrus vinaigrette 7

APPLE & BACON SALAD

honey crisp apple | toasted walnut | pecan-smoked bacon | raisin | cucumber | blue cheese
lemon/honey vinaigrette 8

Mains & Entrée Salads

COCONUT CURRY CHICKEN

pan fried panko chicken | basmati rice | sauteed cabbage & bell peppers | chili oil
coconut/curry sauce 24

BLACKENED SALMON

roasted tomato cauliflower rice | sauteed seasonal veg | cilantro beurre blanc 26

wine recommendation • KING ESTATE'S "INSCRIPTION" PINOT NOIR / WILLAMETTE VALLEY / 10 • BTG

SEARED SCALLOPS

polenta cake | grilled asparagus spears | corn relish 25

BREAD SERVICE UPON REQUEST

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

Mains & Entrée Salads continued...

FILET MIGNON

8 ounce center-cut | garlic infused potato puree | sautéed asparagus
garlic - herb butter 34

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

RED GROUPER

fresh, pan seared fillet | smoked gouda grits | charred broccolini | fresh mango salsa 30

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

PAPPARDELLE PRIMAVERA

house herb cream sauce | asparagus \ mushroom \ shallot \ sun dried tomato

• VEGETARIAN 16 / CHICKEN 19 / SHRIMP 21

SHRIMP & GRITS

signature tomato cream sauce | seasonal vegetable sauté | smoked gouda grits 19

• *princess portion available* 12

BUNLESS PINEAPPLE BURGER

8 oz. ground chuck | sweet chili glaze | caramelized onion | sliced avocado
grilled pineapple | bibb lettuce nest | sweet potato fries 16

• *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 17

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

APPLE & BACON SALAD

honey crisp apple | toasted walnut | pecan-smoked bacon | craisin | cucumber | blue cheese
lemon/honey vinaigrette • CHICKEN 17 / SHRIMP 18

CRAB CAKE CARDINI

heart of romaine | pecan-smoked bacon | tomato | parmesan | house crostini
creamy citrus vinaigrette 20 • CHICKEN 17 / SHRIMP 18

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

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

Sweets

CRÈME BRÛLÉE

CHOCOLATE THUNDER CAKE

CHEESECAKE • *service staff will acquaint you with featured selection(s)*

KEY LIME PIE

ICE CREAM • *assorted flavors*

Beverages

COCA COLA • DIET COKE • SPRITE 2.75

TAZO HOT TEAS / *assorted flavors*

SPARKLING MINERAL WATER • 16.9 oz SAN PELLEGRINO 5 / 11 oz PERRIER 3

FRUIT JUICE 4

COFFEE REG/DECAF • ESPRESSO

evangelinestuscaloosa.com

CONSUMER ADVISORY

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness, especially if you have certain medical conditions