



Evangeline's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR & SALAD

chef's inspired creations from fresh ingredients | soup bowl & choice of salads listed below 16

SIMPLY SOUP cup 8 / bowl 12

SMOKED CHICKEN LOLLIPOPS

buffalo beurre blanc 16

NEOPOLITAN FLATBREAD

house tomato sauce | fresh mozzarella | basil | herb naan 14

HOUSE CRAB CAKES (2)

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

SMOKED BARBEQUE PORK BELLY

arugula | pickled radish | fried jalepeno | house sweet/spicy bbq sauce 16

DYNAMITE SHRIMP (5)

crispy gulf shrimp | kale & cabbage slaw | sweet & spicy sauce 15

* available as an entrée (8) 21

SEASONAL BURRATA PLATE

prosciutto | arugula | seasonal fruit | toast | balsamic glaze | rosemary flake salt 16

wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

salads listed below are available in entrée portions & with select proteins

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
house caesar dressing 8

SUMMER SPINACH SALAD

spinach & romaine heart | strawberries | candied pecan | goat cheese crumble
raspberry vinaigrette 10

*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.*

Mains & Entrée Salads

BLACKENED SWORDFISH

cous cous pasta salad (asparagus tips/bell pepper/red onion/cherry tomato/
feta crumble/jalapeno | peach & mango chutney 34

SEA SCALLOPS

seared jumbo scallops | summer succotash: corn/lima beans/haricot vert/squash
bell pepper/tomato/lardons | creole meuniere 36

COCONUT CURRIED CHICKEN

marinated boneless/skinless thigh | vegetable fried rice | tzatziki | roasted garlic naan 24

ICELANDIC COD

seared fillet | quinoa | lardons | roasted cherry tomato/kale/eggplant | cherry salsa 28

WAGYU FLATIRON

10 oz grilled & sliced | pommes frites | fried egg | parmesan | bacon/sherry vinaigrette 41

P. C. MASSIE'S FILET MIGNON

7 ounce center-cut certified angus beef | garlic infused red potato mash | sautéed asparagus
& mushroom | bordelaise sauce 47

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

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

POMODORO CAVATAPPI

chef's house tomato sauce | shaved parmesan/basil

VEGETABLE 14 / CHICKEN 22 / SHRIMP 26

SHRIMP & GRITS

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

ASIAN SHRIMP SALAD

crispy shrimp | romaine & shredded cabbage | cucumber/carrot | roasted red pepper
toasted almond | sesame-ginger drizzle 24

SALMON SALAD DIVINE

seared 8 ounce wild caught | romaine & organic mixed greens | seasonal fruit
toasted almond | cucumber | parmesan | honey balsamic vinaigrette 26

CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmesan | house crostini
creamy caesar dressing 22 • **CHICKEN 20 / SHRIMP 22**

BREAD SERVICE UPON REQUEST 2.50

evangelinestuscoaloosa.com

GENERAL MANAGER • DESTINY DENÉ
EXECUTIVE CHEF • EVAN McCANN
ASSISTANT MANAGER • ALEX GOINS

floral arrangements provided by



GLOW
FLORAL EVENT
DESIGN

