

Evangelina's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR & SALAD

inspired house made creations from fresh ingredients | soup bowl & choice of salads 16
SIMPLY SOUP cup 4 / bowl 6

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 14

wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

salads listed below are available in entrée portions

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

MEDITERRANEAN SALAD

romaine | tomato | cucumber | roasted red bell pepper | onion | artichoke | kalamata olive
feta crumble | red wine vinaigrette 10

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

SEARED GROUPER

8-9 oz. fresh gulf grouper | 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

DUCK BREAST

8 oz pan seared breast | mushroom risotto | sauteed spinach | pomegranate gastrique 42
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 foccia 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

SALMON SALAD DIVINE

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

SHRIMP & ARTICHOKE

gourmet mixed greens/romaine | chilled gulf shrimp | cucumber | red onion
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.*

evangelinestuscaloosa.com

floral arrangements provided by  GLOW
FLORAL|EVENT
DESIGN