

# Evangeline'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 8 / bowl 12

### SEARED YELLOWFIN TUNA

sweet chili crème fraiche | cucumber/radish/pepper bed | sesame seed | asian vinaigrette 18

### WHITE FLATBREAD

bechamel | confit shallot | spinach | parmesan 14 \*add chicken or prosciutto 4

### 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

### FIG & GOAT CHEESE CROSTINIS

prosciutto | fig preserve | whipped herb/goat cheese crème fraiche | balsamic glaze 16

wine recommendation • SANTA MARGERITA PINOT GRIGIO / gl 12

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

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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  
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

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## BLACKENED SWORDFISH

ratatouille | tomato herb sauce | peach & mango chutney | fried/breaded polenta sticks 36

## SEA SCALLOPS

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

## PORTERHOUSE PORK CHOP

14 ounce grilled/bone in pork chop | garlic roasted brussels | shallot confit parsnip puree | juniper cranberry gastrique 40

## AMBERJACK

seared/skin on fillet | gouda grits | sautéed lemon/sherry spinach | crawfish au poivre 34

## DUCK BREAST

mushroom risotto | almondine haricot vert | port wine/cherry reduction 38

## 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

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## ASIAN SHRIMP SALAD

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

## BLACK & BLEU SALAD

10 ounce grilled & sliced wagyu flat iron | iceberg/romaine base | tomato | cucumber kalamatta olive | applewood smoked bacon | bleu cheese crumble | fried shallot 36

## 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 citrus vinaigrette 22 • **CHICKEN 20 / SHRIMP 22**

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**BREAD SERVICE UPON REQUEST 2.<sup>50</sup>**

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**evangelinestuscoalosa.com**

GENERAL MANAGER • DESTINY DENÉ

**EXECUTIVE CHEF • EVAN McCANN**

ASSISTANT MANAGER • ALEX GOINS

floral arrangements provided by



**GLOW  
FLORAL/EVENT  
DESIGN**