

Evangeline's

• GALLERIA OF TUSCALOOSA •

Beginnings

SOUP DU JOUR & SALAD

chef's inspired creations from fresh ingredients | soup bowl & choice of salad 16

SIMPLY SOUP cup 8 / bowl 12

SEARED YELLOWFIN TUNA

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

BOURSIN FLATBREAD

garlic/herb cheese | caramelized shallot | slow roasted tomato | arugula 14

*add prosciutto 4

HOUSE CRAB CAKES (2)

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

FRIED OYSTERS

fresh gulf oysters | jalapeno tartar | lemon 20

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

HOUSE SALAD

organic mixed greens | cherry tomato | cucumber | toasted almond | dried cranberry
parmigiano reggiano | 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 | parmigiano reggiano | little toasts
house caesar dressing 8

SPRING SALAD

arugula / radicchio | marinated shallot | honeycrisp apple | feta crumble
toasted walnut | black garlic vinaigrette 12

*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

SEA SCALLOPS

seared sea scallops | sunchoke puree | wilted spinach | walnut/sunchoke salad 34

NEW ZEALAND LAMB

grilled 1/2 rack | red potato mash | harissa/honey carrots | mint chimichurri 40

PARMESAN ENCRUSTED REDFISH

pesto couscous | almondine haricot vert | applewood smoked bacon 32

DUCK BREAST

roasted celeriac | applewood smoked bacon | baby bok choy

blood orange/molasses glaze 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) 10 or shrimp(4) 8

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

BUCATINI PRIMAVERA

white wine/butter sauce | vegetable medley | parmigiano Reggiano | lemon

CHICKEN 24 / SHRIMP 28 / SALMON 30

WAGYU FLATIRON

10oz grilled/sliced | pommes persillade | parmigiano reggiano

jammy egg yolk 40

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce | seasonal vegetable sauté

smoked gouda grits 26 • *half portion available* 16

BLACKENED SHRIMP SALAD

baby spinach | corn/black bean medley | roasted red pepper | brioche croutons

toasted almond | feta | bacon vinaigrette 25

SALMON SALAD DIVINE

seared 8 ounce wild caught | romaine & organic mixed greens | seasonal fruit

toasted almond | cucumber | parmigiano reggiano | honey balsamic vinaigrette 26

CRAB CAKE CARDINI

heart of romaine | cherrywood-smoked bacon | parmigiano reggiano | house crostini

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

BREAD SERVICE UPON REQUEST 2.⁵⁰

evangelinestuscaloosa.com

GENERAL MANAGER • DESTINY DENÉ

EXECUTIVE CHEF • EVAN McCANN

SOUS CHEF • WES MOMAN

floral arrangements provided by



**GLOW
FLORAL|EVENT
DESIGN**