

evangeline's

Menu

winter 2026

Beginnings

HOUSEMADE SWEET ROLLS
rosemary honey butter 5

SOUP DU JOUR & SALAD
inspired creations from fresh ingredients | soup **bowl** & choice of specialty salad 16
SIMPLY SOUP cup 5 / bowl 10

SEASONAL FLATBREAD
(for 2) whipped goat cheese . green apple . toasted walnuts . arugula
balsamic reduction . hot honey 18

DYNAMITE SHRIMP
crispy **or** seared . asian inspired slaw . sweet & spicy szechuan sauce 16
* **entrée portion available** 22

CRAB CAKES
lump crab cakes . gourmet greens . lemon-garlic vinaigrette
roasted corn & black bean relish . remoulade 18

STUFFED SILVER DOLLARS
mushroom . cream cheese . parmesan . garlic . panko 12

Specialty Salads

| salads listed below available as entrees with proteins |

HOUSE SALAD 🌿
organic gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 10

ICEBERG WEDGE 🌿
iceberg . tomato . kalamata olive . applewood smoked bacon
cucumber . pickled red onion . bleu cheese crumble & dressing 12
+ *entrée portion with blackened gulf shrimp* 26

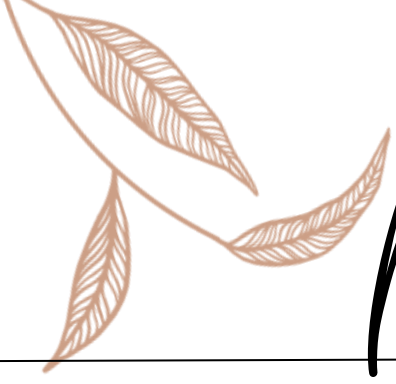
CARDINI SALAD
heart of romaine . applewood smoked bacon . parmesan . brioche toast
tomato . house caesar dressing 10

WINTER SALAD 🌿
organic gourmet greens . arugula . goat cheese . pistachio . green apple
carrots . raisins . dijon vinaigrette 12

CAPRESE SALAD 🌿
petite heirloom tomatoes . fresh mozzarella & basil . balsamic reduction 14
• *add apple smoked bacon*

| petite portions of specialty salads available 7 |

As much as Evangeline’s prides itself in continually striving to accommodate all of our patrons needs & requests; there will be times due to customer volume &/or inventory, that we ask for no substitutions.
We sincerely appreciate your understanding & consideration.



Mains

SHRIMP & GRITS

signature andouille sausage & tomato cream sauce . mixed vegetable sauté
smoked gouda grits . parmesan reggiano 26
• *half portion available* 18

P.C. MASSIE'S FILET MIGNON

grilled 8oz center-cut certified prime angus beef . garlic infused potato mash
sauteed broccolini . peppercorn cream sauce 59
* med-well to well temperature will be butterflied *for time* unless otherwise specified

COCONUT CURRY SALMON

ginger infused sweet potato puree . roasted carrots 28

JUMBO SEA SCALLOPS (4)

pan seared rice cakes . teriyaki glaze/toasted cashew crumble . haricots verts 38

BRAISED SHORT RIB

garlic potato mash . charred asparagus . roasted carrots . au jus 36

ARTESIAN STUFFED RAVIOLI

local hand made pasta . mushroom stuffed . white wine cream sauce
parmesan reggiano . garlic batard 32
• *available with seared shrimp or grilled chicken* 38

GRILLED FRESH CATCH

bronzed filet . garlic infused potato mash . hot herb butter . haricot vert MP

SAKURA WAGYU FLATIRON (10 oz.)

roasted red potatoes . charred asparagus . bourbon dijon cream 38

CRAB CAKE CARDINI

signature crab cakes . heart of romaine . applewood smoked bacon . parmesan
brioche toast . tomato . house caesar dressing 26

SALMON SALAD DIVINE

seared salmon . gourmet greens . cherry tomato . cucumber . toasted almond.
dried cranberry . seasonal fruit . parmesan . honey balsamic vinaigrette 28

** our service staff will acquaint you with any additional features
& this evening's dessert selection.*

SPLIT FEE APPLIES TO ENTREES \$5

floral arrangements provided by



GLOW
FLORAL/EVENT
DESIGN



gluten free menu item

general manager • DESTINY DENÉ
proprietor • DAYNA HICKMAN

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
NOT ALL INGREDIENTS ARE LISTED. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES.

evangelinestuscaloosa.com

