

ITTA BENA RESTAURANT LIMITED MENUS



Tucked away above the famous Beale Street, Itta Bena provides the city of Memphis with upscale, Southern, contemporary cuisine with a Delta influence. This 1920's speakeasy-style restaurant takes you back to a simpler era when good people, good music, and great food was all you needed to have a memorable night. Our experienced wait staff will help guide you through our menus to ensure that you will leave not only full and happy, but completely satisfied and eager to return.

Itta Bena's unique layout allows us to accommodate private parties of all sizes. You may request to dine in the Cove, a private table for two, or the favored Chef's table which overlooks the corner of Second and Beale and is perfect for a group of 10-12 people. You can also reserve our private dining room which seats up to 28 people and has the best view of Beale Street. Our flexible dining room allows us to easily host large parties of 100 or more. Whether it is a dinner to entertain business clients or a gathering of family and friends to celebrate, we promise that your affair with Itta Bena will be vibrant, unique, and classic.

GENERAL INFORMATION:

Located above BB King's Blues Club in downtown Memphis on historic Beale Street.
145 Beale Street Memphis, TN 38103

Hours of Operation:

Sunday through Thursday: 5pm - 10pm

Friday and Saturday: 5pm - 11pm

- Seven days a week valet service is provided at our entrance on Second Avenue under the navy awning.
- All major credit cards are accepted
- Itta Bena is a non-smoking restaurant.

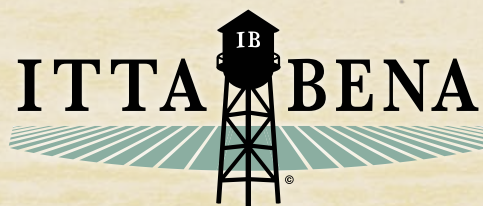
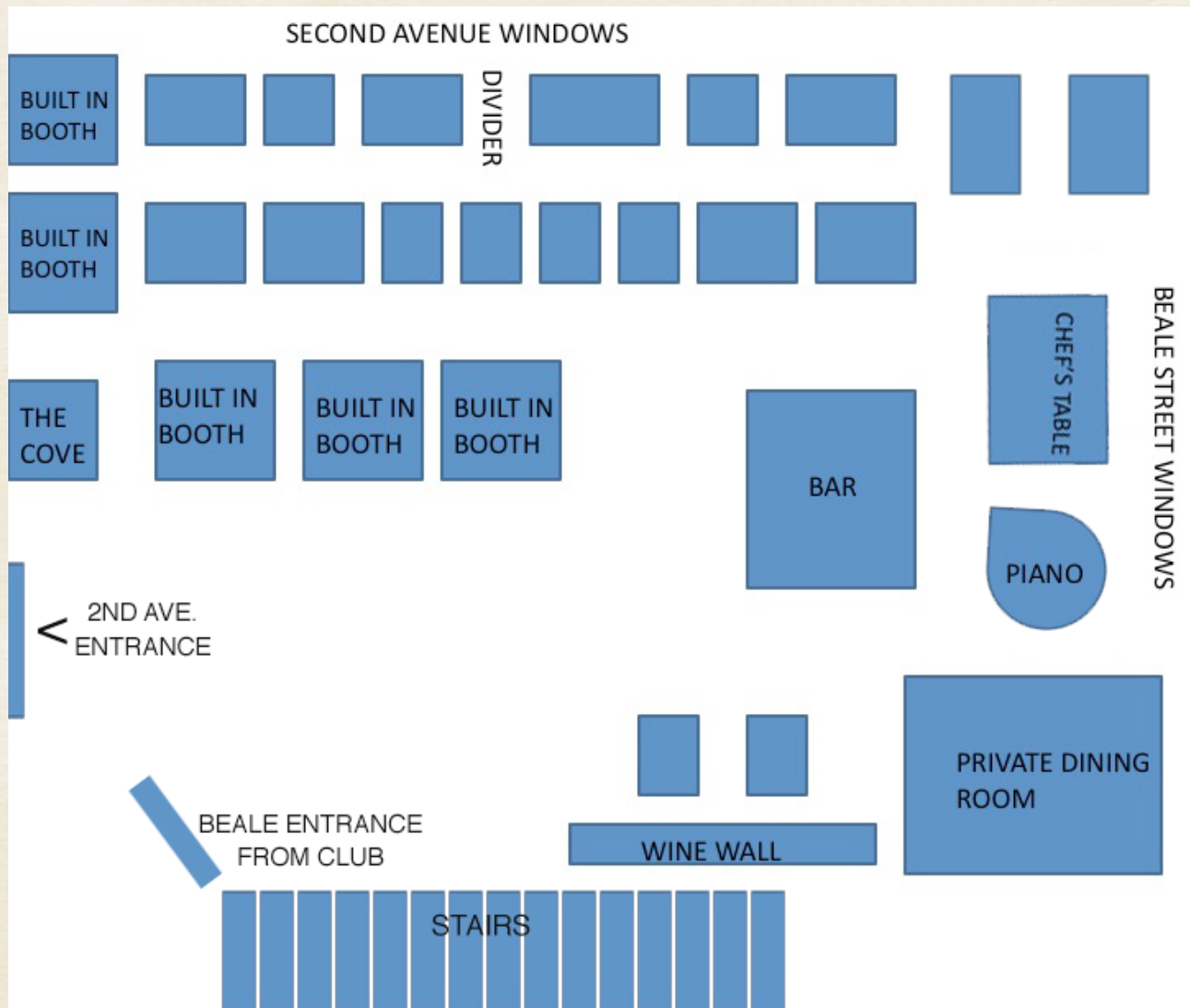
INFORMATION FOR BOOKING:

- Itta Bena holds 130 people on a nightly basis, but for parties we can accommodate groups ranging from 90-150 guests.
- For reservations of 15 or more, call Libby Ware at 901-524-5464
Email: libby.ware@bbkingclubs.com
- For reservations less than 15* call 901- 578-3031 **Parties of 6 or more are required to be on one check.*



ITTABENARESTAURANT.COM

ITTA BENA RESTAURANT FLOOR PLAN



ITTABENARESTAURANT.COM

WINE MENU**

** Menu subject to change**

SPARKLING

- Banfi Maschio Prosecco, Italy
- Veuve Clicquot Yellow Label, France
- Moet & Chandon, Imperial White Star, FR,

GLASS BOTTLE

Split/12

125

95

CHARDONNAY

- Sonoma Cutrer, Sonoma, CA
- Cakebread, Napa Valley, CA
- Clos Du Bois, North Coast, CA
- Chappellet, Southwest Napa Valley, CA

13

50

90

8

32

80

PINOT GRIGIO

- Santa Margherita, Italy
- Capasaldo, Italy/Vineto

55

8

32

WHITES

- Whitehaven, Sauvignon Blanc, Marlborough, NZ
- Chateau St. Michelle Riesling, Washington State
- Conundrum White, Napa Valley, CA
- Ferrani Carrano, Sonoma Valley, CA

10

40

9

36

11

42

9

36

PINOT NOIR

- La Crema, Sonoma Coast, CA
- David Bruce, Sonoma Coast, CA
- Meomi, Napa Valley, CA
- Handcraft, Northern CA

65

75

12

48

9

36

MERLOT

- Chateau St. Michelle, 'Indian Wells',
Columbia Valley, WA
- Genesis, Columbia Valley, WA
- Felino, Argentina

12

48

10

40

60

CABERNET SAUVIGNON

- Liberty School, Paso Robles, CA
- Silver Oak, Alexander Valley, CA
- Cakebread, Napa Valley, CA
- Rodney Strong, Sonoma Valley, CA
- Buehler, Napa Valley, CA

9

36

135

160

12

50

75

REDS

- Antigal Malbec, Argentina
- 7 Deadly Zins, Zinfandel, Lodi, CA
- Francis Coppola, Diamond Claret, Napa Valley, CA
- Apothic Red Blend, CA
- D'Arenberg Stump Jump Shiraz,
McLaren Vale, Australia

10

40

12

48

11

44

8

32

10

40

ALCOHOLIC BEVERAGES**

** Menu subject to change**

Don't forget to visit our bartenders for Happy Hour,
Sun-Thur 5pm-7pm

BEERS

DOMESTICS \$4.25

Budweiser, Bud Light, Coors Light, Michelob Ultra,
Coors Light,
Bud Platinum, Miller Lite

IMPORTS \$4.75

Corona, Heineken, St Pauli Girl, Yuengling, Fat Tire,
Ghost River, Amstel Light

PREMIUM IMPORTS \$5.00

Guinness, Stella Artois, Newcastle

DRAFT PINTS \$5.50

Ghost River, Lazy Magnolia, Blue Moon

MARTINIS \$12

SUMMER RAIN

Pom Vodka, blueberry vodka, peach schnapps, and
splash of cranberry

BLUEBERRY LEMON DROP

Blueberry vodka, blue Curacao, fresh lemon juice,
sugar rim

WASHINGTON APPLE

Crown Royal, Apple Pucker, cranberry juice

HONEY MOUTH

Vodka, Melon Midori, Triple Sec, splash of Sprite

WEDDING CAKE

Vanilla Vodka, Frangelico, pineapple juice

ALMOND-TINI

Coconut rum, Frangelico, white chocolate Godiva,
chocolate syrup,
cream, almond, chocolate rim

JOLLY RANCHER

Citrus vodka, Apple Pucker, cranberry

POMEGRANATE

Pom Vodka, Pom Juice

ITTA BENA COSMO

Vodka, Cointreau, fresh lime juice, cranberry

THE SPARKLE

Vodka, peach schnapps, prosecco

SPECIALTY DRINKS \$10

MINT JULIP

Whiskey, muddled mint, simple syrup, splash of soda

MOJITO

Rum, muddled mint & lime, simple syrup, soda, splash
of sprite

BLUEBERRY LEMONADE

Blueberry vodka, lemon, lime, sweet and sour, fresh
blueberries

GOT THE BLUES TEA

Gin, tequila, rum, vodka, triple sec, blue Curacao, sprite

AMARETTO KAMIKAZE

Amaretto, vodka, sweet and sour

THE RIVER BOAT

Baileys, Captain Morgan, Kahlua, cola, cream

SIGNATURE REBEL SCREWDRIVER

Vodka, Southern Comfort, OJ

LIMITED MENUS

BLUE WINDOW \$50++

APPETIZERS SERVED FAMILY STYLE

Crispy Cornmeal Green Tomatoes ~ Field greens with house made tomato remoulade

Filet Bites ~ Grilled filet, pesto mayo, roasted red pepper, grilled onions, portabella mushrooms, Parmesan cheese

CHOICE OF SOUP OR SALAD

Signature She Crab Soup

House ~ Mixed greens, plump sweet cherry tomatoes, cheddar, croutons, house made balsamic

ENTRÉE SELECTIONS

Chicken Marsala ~ 10oz chicken breast, mushroom marsala sauce, wild rice pilaf, green beans

Blackened Gulf Red Snapper ~ Spicy Andouille hash, lemon pecan nut butter

Grilled Lamb Chops ~ Grilled lamb chops, Parmesan risotto, sautéed spinach, cabernet demi-glaze

Wild Mushroom Pasta ~ Portabella, shitaki, and button mushrooms, penne pasta, cream, Parmesan crisp

TWO PRESELECTED DESSERTS FROM THE DESSERT MENU

CHANDELIER \$52++

CHOICE OF SOUP OR SALAD

Signature She Crab Soup

Traditional Wedge ~ Applewood smoked bacon, buttermilk Maytag blue cheese dressing

ENTRÉE SELECTIONS

Grilled 6oz Filet and our Blackened Gulf Red Snapper ~ Two preselected sides served family style

TWO PRESELECTED DESSERTS FROM THE DESSERT MENU



HIDDEN SECRET \$58++

APPETIZERS SERVED FAMILY STYLE

Crispy Cornmeal Green Tomatoes ~ Field greens with house made tomato remoulade

Scallops and Grits ~ Seared jumbo scallops over mascarpone Delta Grind grits and finished with sweet corn crab cream sauce and sautéed spinach

CHOICE OF SOUP OR SALAD

Signature She Crab Soup

Hand-Gathered Field Greens ~ Granny Smith apple, candied pecans, Bonnie Blue Farms goat cheese, red wine vinaigrette

ENTRÉE SELECTIONS

Center-Cut 8oz Filet Mignon ~ Served with herb butter, red wine sauce, roasted garlic mashed potatoes, vegetable of the day

Grilled Salmon Filet ~ Lemon caper butter, wild rice pilaf, sautéed green beans

Chicken Marsala ~ 10oz chicken breast, mushroom marsala sauce, wild rice pilaf, green beans

Wild Mushroom Pasta ~ Portabella, shitaki, and button mushrooms, penne pasta, cream, Parmesan crisp

TWO PRESELECTED DESSERTS FROM THE DESSERT MENU

RED CARPET \$65++

APPETIZERS SERVED FAMILY STYLE

Abita BBQ Shrimp ~ 'Nawlins style barbecued jumbo shrimp, hand-crafted Abita beer bread

Jumbo Lump Crab Cake ~ Herb salad, whole grain mustard sauce

Filet Bites ~ Grilled filet, pesto mayo, roasted red pepper, grilled onions, portabella mushrooms, Parmesan cheese

CHOICE OF SOUP OR SALAD

Signature She Crab Soup

Caesar ~ Romaine hearts, aged Parmesan cheese, garlic croutons, Parmesan crisp

ENTRÉE SELECTIONS

Jumbo Shrimp & Grits ~ Char-grilled shrimp, mascarpone Delta Grind grits, green tomato relish

16 oz. Bone-in Ribeye ~ Served with herb butter, red wine sauce, roasted garlic mashed potatoes, vegetable of the day

Wild Mushroom Pasta ~ Portabella, shitaki, and button mushrooms, penne pasta, cream, Parmesan crisp

Duck and Waffles ~ Confit of Maple Leaf Farm duck, wild rice waffles, blueberry hoison sauce

TWO PRESELECTED DESSERTS FROM THE DESSERT MENU



DESSERTS

WHITE CHOCOLATE BREAD PUDDING

Golden raisin rum caramel sauce

VANILLA BEAN CREME BRULEE

Wild berry compote

COBBLER OF THE DAY

Fresh seasonal fruit

GODIVA LIQUEUR CHEESECAKE

Oreo cookie crust

CHOCOLATE CHUNK BROWNIE

White chocolate butter scotch chips, pecans, scoop of vanilla bean ice cream

PASSED APPETIZERS FOR COCKTAIL RECEPTIONS

Bacon Wrapped Shrimp

Miniature Crab Cakes

Roasted Tomato Bruschetta

Chicken Satay

