

# 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.

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## 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.

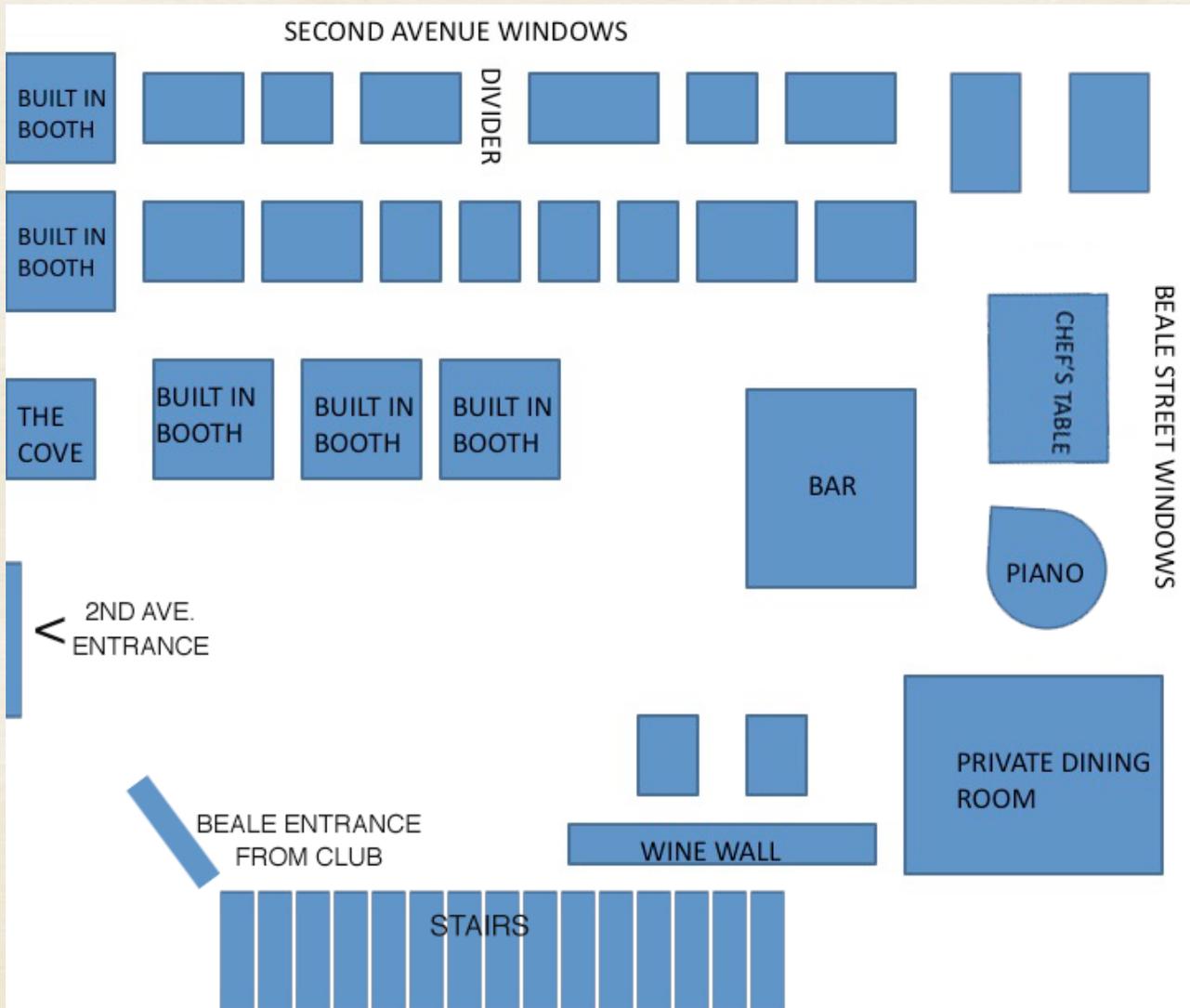
## INFORMATION FOR BOOKING:

- 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](http://ITTABENARESTAURANT.COM)

# ITTA BENA RESTAURANT FLOOR PLAN



# WINE MENU\*\*

\*\* Menu subject to change\*\*

## SPARKLING

	GLASS	BOTTLE
Banfi Maschio Prosecco, Italy	Split/12	
Veuve Clicquot Yellow Label, France		125
Moet & Chandon, Imperial White Star, FR,		95

## CHARDONNAY

Sonoma Cutrer, Sonoma, CA	13	50
Cakebread, Napa Valley, CA		90
Clos Du Bois, North Coast, CA	8	32
Chappellet, Southwest Napa Valley, CA		80

## PINOT GRIGIO

Santa Margherita, Italy		55
Capasaldo, Italy/Vineto	8	32

## WHITES

Whitehaven, Sauvignon Blanc, Marlborough, NZ	10	40
Chateau St. Michelle Riesling, Washington State	9	36
Conundrum White, Napa Valley, CA	11	42
Ferrari Carrano, Sonoma Valley, CA	9	36

## PINOT NOIR

La Crema, Sonoma Coast, CA		65
David Bruce, Sonoma Coast, CA		75
Meomi, Napa Valley, CA	12	48
Handcraft, Northern CA	9	36

## MERLOT

Chateau St. Michelle, 'Indian Wells', Columbia Valley, WA	12	48
Genesis, Columbia Valley, WA	10	40
Felino, Argentina		60

## CABERNET SAUVIGNON

Liberty School, Paso Robles, CA	9	36
Silver Oak, Alexander Valley, CA		135
Cakebread, Napa Valley, CA		160
Rodney Strong, Sonoma Valley, CA	12	50
Buehler, Napa Valley, CA		75

## REDS

Antigal Malbec, Argentina	10	40
7 Deadly Zins, Zinfandel, Lodi, CA	12	48
Francis Coppola, Diamond Claret, Napa Valley, CA	11	44
Apothic Red Blend, CA	8	32
D'Arenberg Stump Jump Shiraz, McLaren Vale, Australia	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**

