

## APPETIZERS

### ABITA BBQ SHRIMP 15

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

### CRISPY CORNMEAL GREEN TOMATOES 12

Field greens with house made tomato remoulade

### CAPRESE 12

Vine-ripened tomatoes, buffalo mozzarella, aged balsamic, sweet basil

### JUMBO LUMP CRAB CAKE 14

Herb salad, whole grain mustard sauce

### FRIED AVOCADO STUFFED WITH CRAB MEAT SALAD 12

Whole avocado rolled in seasoned flour, then deep fried golden brown and served with warm remoulade sauce and topped with pico de gallo

### SCALLOPS AND GRITS 14

Seared jumbo scallops over mascarpone cheese grits and finished with sweet corn crab cream sauce and sautéed spinach

## SOUPS

### SIGNATURE SHE-CRAB SOUP

cup 6 bowl 8

Jumbo lump crab meat, cream, dry sherry

### CHEF'S BISQUE OR SOUP OF THE DAY

cup 6 bowl 9

Ask your server for details

## SALADS

### TRADITIONAL WEDGE 8

Applewood smoked bacon, buttermilk Maytag blue cheese dressing

### HAND-GATHERED FIELD GREENS 8

Granny Smith apple, candied pecans, Bonnie Blue Farms goat cheese, red wine vinaigrette

### CAESAR 9

Romaine hearts, aged Parmesan cheese. Add chicken - 8. Add shrimp - 9

### HOUSE 8

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

*Itta Bena is proud to support local provisioners whenever possible. In consideration of our other guests, please refrain from using cellular phones in the main dining room.*



## **MAINS**

### **JUMBO SHRIMP AND GRITS 26**

Char-grilled shrimp, buttermilk Delta Grind grits, green tomato relish

### **BLACKENED GULF RED SNAPPER 25**

Spicy Andouille hash, lemon pecan nut butter

### **NEWMAN FARMS BONE-IN PORK CHOP 26**

Sugar cane syrup marinated, fork-crushed sweet potato, natural jus

### **DUCK AND WAFFLES 25**

Confit of Maple Leaf Farm duck, wild rice waffles, blueberry hoison sauce

### **THYME-MARINATED TANGLEWOODS FARM CHICKEN 24**

Crispy ripped potatoes, wild mushroom brandy sauce

### **GRILLED SALMON FILET 26**

Lemon caper butter, carrot, onion and red bell pepper wild rice pilaf

### **WILD MUSHROOM PASTA 19**

Wild mushroom angel hair pasta, parmesan herb cream. Add chicken - 26,  
Add shrimp - 27, Add filet - 33

## **CERTIFIED BLACK ANGUS STEAKS**

**CENTER-CUT 8OZ FILET MIGNON 36**

**16OZ BONE IN RIBEYE 39**

Served with herb butter, red wine sauce, roasted garlic mashed potatoes, vegetable of the day

## **SIDES 6**

**ROASTED GARLIC MASHED POTATOES**

**PARMESAN HAND-CUT FRENCH FRIES**

**MAC N' CHEESE**

**BUTTERMILK DELTA GRIND GRITS**

**CREAMED BABY SPINACH**

**FORK-CRUSHED SWEET POTATO**

**BUTTON MUSHROOMS**

**FARMERS' MARKET VEGETABLES**

*A 5 charge may apply for splitting any menu item. Parties of six or more are subject to an automatic gratuity of 20%. No split checks please. In consideration of our other guests, please refrain from the use of cell phones in our dining room.*



**DESSERTS 8**

**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

**SPICED CARROT CAKE**

Cream cheese frosting

**CHOCOLATE CHUNK BROWNIE**

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

**SIGNATURE DESSERT DRINKS 10**

**NUTS AND BERRIES**

Frangelico, Chambord and Cream (Tommy's Recommendation!)

**ITTA BENA COFFEE**

Arabica Coffee, Baileys, Amaretto, and Crème de Cocoa

**AMARETTO ALEXANDER**

Amaretto and Godiva with a hint of cream

**BLUES BERRY MARTINI**

Blueberry Vodka, Vanilla Vodka, Chambord Simple Syrup Cream

**KEY LIME MARTINI**

Vanilla Vodka, Rose's Lime and Licor 43

**CHOCOLATE MARTINI**

Vanilla Vodka and Godiva Chocolate

**AFTER DINNER DELIGHTS 8**

**AMARETTO DI SARONNO**

**FRANGELICO**

**BAILEY'S IRISH CREAM**

**GRAND MARNIER**

**B&B**

**KAHLUA**

**COINTREAU**

**SAMBUCA**

**DRAMBUIE**

**TIA MARIA**

