

## NOSHES

### CAJUN ABITA SHRIMP 18

Our signature favorite. Served with house-made Abita beer bread

### MUSSELS LEFLEUR 15

P.E.I. Mussels, Andouille Sausage, Heirloom Cherry Tomatoes, Arugula, Tarragon, Pernod Cream

### CHEESE PLATE 18

Chef's Selection of Three Varieties of Cheese, Toasted Baguette, Accoutrements

### FRIED OYSTERS 18

Cornmeal Battered, Remoulade, Arugula, Lemon Wedge

### FRIED GREEN TOMATO 16

Parmesan and Panko Breaded, Tomato Relish, Mixed Greens, Basil, Remoulade, Feta

## SOUP & GREENS

### SIGNATURE SHE-CRAB SOUP

Cup 10 Bowl 12

Jumbo Lump Crab Meat, Cream, DrySherry, Red Pepper Flakes

### HARVEST SALAD 10

Mixed Greens, Orange Supremes, Strawberries, Blueberries, Toasted Almonds, Crumbled Goat Cheese, Lemon Vinaigrette

### ITTA BENA SALAD 10

Mixed Greens, English Cucumber, Heirloom Cherry Tomatoes, Shaved Red Onion, Croutons, Lemon-Thyme Vinaigrette  
Add Cheese +1.50

### GRILLED & BLEU 18

Grilled Sirloin, Romaine Wedge, Cherry Tomato Chutney, Shaved Red Onion, Candied Bacon, Gorgonzola Bleu Dressing

## SIDES 8

### MASHED POTATOES

### SAUTÉED SPINACH

### ASPARAGUS

### HARICOT VERTS

### FRIES

## PREMIUM SIDES 10

### FIVE CHEESE MAC & CHEESE

### MUSHROOMS & ONIONS

## MAINS

### CATCH OF THE DAY Market Price

Chef's Signature Preparations with Seasonal Pairings

### SHRIMP AND GRITS 30

White Cheddar Grits, Blackened Shrimp, Cherry Tomatoes, Capers, Lemon Butter Sauce, Basil, Feta, Pancetta

### JAMBALAYA PASTA 32

Fettuccine Pasta, Chicken Breast, Shrimp, Andouille Sausage, Cream Sauce

### WILD MUSHROOM PASTA 25

Fettuccine Pasta, Blend of Mushrooms, Garlic, Thyme, Parmesan Cream Sauce  
Add Chicken +6 | Shrimp +10

### HERB ROASTED CHICKEN 28

Airline Chicken Breast, Goat Cheese Grit Cake, Sautéed Spinach, Roasted Tomatoes, Sweet Corn Bisque

### CHAR-BLACKENED

### STEELHEAD TROUT 30

Roasted Marble Potatoes, Asparagus, Cherry Tomatoes, Chimichurri Sauce

### GRILLED 10 OZ. SIRLOIN 32

Sea Salt & Thyme Roasted Redskin Potatoes, Blistered Tomatoes, Citrus Grilled Broccolini, Veal Demi Glace, Crumbled Goat Cheese

### AMERICANA BURGER 16

8oz Chuck/Brisket Patty, Cheddar Cheese, Lettuce, Beefsteak Tomato, Onion, Wickles, Toasted Brioche Bun

## A LA CARTE PRIME MEATS

### BONE-IN PORK CHOP 48

### 16OZ. RIBEYE 55

### 8OZ. CENTER CUT FILET MIGNON 58

### LAMB CHOPS 48

Parmesan Risotto, Veal Demi-Glace

**ADD ONS:** Crusted Blue Cheese Crumble +6

Red Wine Mushrooms +6 | Veal Demi-Glace +6

Shrimp +10



*• Due to a consistent substantial rise in the cost of our high-quality meats used in our restaurant, we are helpless but to increase the cost of our food.*

*We strive to give you the same quality and serve you with nothing less than the best. We do not guarantee prime meats or steaks ordered 'medium well' or above.*

*• Menu is subject to change based upon availability. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, Especially if you have certain medical conditions. 20% Gratuity added to parties of 6 or more - \$5 split plate charge. Substitutions are subject to an up charge.*

*\$15 Corkage Fee applies to bottles not offered by our in-house selection. Please notify your server of any food allergies or dietary restrictions for reasonable accommodations.*

## HANDCRAFT COCKTAILS 11

### LET THE GOOD TIMES ROLL

Courvoisier, Gran Gala, Moscato,  
Handcrafted Sour, Orange Juice

### BLUEBONNET

Blanco Tequila, Orange Liqueur, Handcrafted  
Sour, Blue Curacao

### JACK HONEY MULE

Jack Daniels Honey, Lime Juice, Simple syrup,  
Ginger Beer

### JAMAICAN RITA

Bacardi, Melon, Malibu, Pineapple Juice,  
Handcrafted Sour

### NAT KING PALMER

Crown, Peach Schnapps, Iced Tea, Lemonade

### BOURBINI

Maker's Mark, Peach Schnapps, Sparkling Wine

### TEQUILA SUNRISE

Blanco Tequila, Black Raspberry Liqueur,  
Handcrafted Sour

### ALABAMA OLD-FASHIONED

Bacon-washed Alabama Whiskey, Sugar, Bitters

## SIGNATURE COCKTAILS 11

### NUTS AND BERRIES

### AMARETTO ALEXANDER

### KEY LIME MARTINI

### ITTA BENA COFFEE

### BLUES BERRY MARTINI

### CHOCOLATE MARTINI

### RED OR WHITE SANGRIA

## WHISKEY

BULLEIT 10  
BULLEIT RYE 10  
CROWN APPLE 10  
CROWN BLACK 10  
CROWN RESERVE 10  
GENTLEMAN JACK 10  
JACK DANIELS 100 YEAR 35  
JAMESON 10

KNOB CREEK 10  
KNOB CREEK RYE 10  
MAKER'S 10  
MAKER'S 46 11  
UNCLE NEAREST 14  
WHISTLE PIG 20  
WILD TURKEY 101 10  
WOODFORD 12

## SCOTCH

ARDBERG TEN 13  
BALVENIE TWELVE 16  
BEN RIACH 12  
CHIVAS TWELVE 12  
DALMORE TWELVE 17  
DEWARS 8  
GLENDRONOCH TWELVE 16  
GLENFIDDICH TWELVE 13  
GLENLIVET TWELVE 10

GLENLIVET EIGHTEEN 35  
GLENMORANGIE EIGHTEEN 35  
JONNIE WALKER RED 10  
JONNIE WALKER BLACK 12  
JONNIE WALKER BLUE 60  
JONNIE WALKER EIGHTEEN 20  
LAPHROAIG QUARTER CASK 17  
MACALLAN TWELVE 17  
MACALLAN FIFTEEN 50

## COGNAC/BRANDIES

CIROC BRANDY 10  
COURVOISIER 10  
HENNESSY 12  
HENNESSY VSOP 15

HENNESSY XO 35  
REMY V 11  
REMY VSOP 13  
REMY 1738 16

## AFTER DINNER

CAPPUCCINO MARTINI 11  
ESPRESSO MARTINI 11  
CHOCOLATE ESPRESSO MARTINI 11  
B&B 10  
BAILEYS 8  
BUMBU XO 14  
DISARONNO 8  
DRAMBUIE 8  
FRANGELICO 8  
GRAND MARNIER 10  
GRAND MARNIER NAPOLEON 15  
GODIVA DARK CHOC 10  
GODIVA WHITE CHO 10

KAHLUA 8  
RUMCHATA 8  
COFFEE SAMBUCA 10

COFFEE 4  
DOUBLE ESPRESSO 6  
AMERICANO 6  
LATTE 5  
MOCHA 6  
CAPPUCCINO 5  
HOT TEA 3



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