

THE IMPERIAL

SOUPS

SMOKED MUSHROOM BISQUE (V) (GF) 8
whisked cream, chives (served vegan upon request)

SOUP DU JOUR 7
seasonally inspired

SALADS

FIELD GREENS (VG) (GF) 8
blistered tomatoes, toasted almonds, candied red onions, raspberry vinaigrette

CAESAR 8
romaine, croutons, white anchovy, shaved parmesan

SPINACH & GOAT CHEESE 14
spinach, frisée, warm goat cheese wrapped in filo dough, roasted village crest mushrooms, hardwood smoked bacon lardons, garlic & thyme vinaigrette

Salad Additions
grilled chicken • shrimp • tofu (VG) 6

STARTERS

CALAMARI 14
fried jalapeño, pepperoncini vinaigrette, spicy marinara

SHORT RIB POUTINE 16
braised short rib, hand cut fries, brown gravy, cheese curd

BEET CARPACCIO (VG) 12
roasted beets, vegan lemon cream, breakfast radish, lavash

POUR MAN'S LAGER BEER BROTH CLAMS 15
chorizo, roasted garlic, tomato, cilantro, grilled baguette

BRUSSELS TWO WAYS (VG) 11
sauteed with balsamic and roasted grape & fried with sriracha maple glaze

CRISPY CHICKEN WINGS 12
6 crispy wings, choice of mild, medium, hot or sweet chili and served with bleu cheese or ranch

PRETZEL BRAID (V) 8
served with whole grain mustard and horseradish beer cheese made with Desperate Times Stout

HANDHELDS

sandwiches served with a choice of house-made chips, herbed fries or sweet potato fries
IMPERIAL SMASH BURGER 15
two patties grilled with caramelized onions, roasted garlic mayo, melted cooper cheese, toasted kaiser roll (vegan option available) (VG)

CURRY CHICKEN BIBB WRAP 14
curry chicken salad, grape, cranberry, almond, lettuce wrap

TERIYAKI BEAN BURGER (VG) 16
teriyaki glaze, charred pineapple, asian slaw, sesame bao bun

PRIME RIB FRENCH DIP 16
swiss cheese, sauteed onion, au jus, baguette

BOURBON CHICKEN 15
grilled 6oz breast, bourbon glaze, cheddar cheese, fried onion, pretzel roll

ENTRÉES

MISO BRAISED SHORT RIB 31
wasabi mashed potatoes, hot asian slaw, miso soy glaze
•pair with Alias Merlot (CA)

PORCHETTA 26
sausage stuffed pork loin, parmesan risotto, tomato jam, broccolini, rosemary jus
•pair with Tres Buhis Red Blend (ESP)

FILET MIGNON (GF) 36
8 oz grilled filet, roasted fingerling potatoes, sauteed brussels sprouts, chasseur
•pair with J Vineyard Pinot Nior (CA)

CIOPPINO 25
white fish, clams, shrimp, tomato, celery, fennel in a seafood saffron broth with garlic bread
•pair with Locations Sauvignon Blanc (NZ)

COCONUT CURRY (VG) 23
roasted carrot, squash, tofu, roasted red peppers served over jasmine rice
•pair with Hogue Reisling (WA)

GARLIC CHICKEN ALFREDO 21
roasted chicken, rigatoni, broccolini, garlic alfredo sauce
•pair with Napa Chardonnay (CA)

IMPERIAL MEATLOAF 23
house blended wrapped in smoked bacon, with whipped potatoes, mushroom demi glaze and crispy onion straws (vegan option available) (VG)
•pair with Santa Julia Malbec (ARG)

EGGPLANT TOWER (VG) 22
tomato, vegan mozzarella, basil, marinara, breaded and fried
•pair with Pierre Cabernet Franc (FR)

KIDS (12 AND UNDER)

GRAPES & CHEESE PLATE (V) 4

ALL BEEF HOT DOG & FRIES 8

GRILLED CHEESE & FRIES (V) 7

CHICKEN FINGERS (3) WITH FRIES 9

KID'S CHEESEBURGER WITH FRIES 9

KID'S PASTA (V) 7
choice of marinara or buttered noodles, served with garlic bread (gluten free upon request) (GF)

(GF) no gluten added (VG) vegan or vegan possible (V) vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

(GF) The Imperial Restaurant is pleased to offer a variety of gluten free options on both our food and beverage menu. We are not a gluten-free restaurant and cannot ensure that cross-contamination will never occur.

If you have any other food allergies, be sure to speak to your server before ordering.

Parties of 6 or more are subject to a 20% gratuity fee
No more than 5 separate checks per table