

THE IMPERIAL RESTAURANT

SOUP & SALAD

- Butternut Squash & Sage Bisque** **V** **GF** 7
seasonally inspired
- Soup du Jour** 6
seasonally inspired
- Orchard Harvest Salad** **V** **GF** 12
baby spinach, chopped radicchio, roasted butternut squash, sweet potato, candied pecans, roasted apples, goat cheese, apple cider vinaigrette
- Asian Salad** **VC** 12
bibb lettuce, spinach, carrots, red peppers, orange segments, peanuts, fried tortilla chips, sesame seeds, sesame miso vinaigrette
- Caesar Salad** 8
romaine, white anchovies, shaved parmesan, croutons, house made caesar dressing
- House Salad** **VC** **GF** 8
mixed greens, radicchio, candied red onion, cherry tomatoes, lemon tarragon vinaigrette

Salad Additions 6

grilled chicken / shrimp / tofu

FLATBREADS & HANDHELDS

- Tuna Tataki Flatbread** 18
sliced ahi tuna, avocado-lime puree, pickled red onions and jalapeños, sesame seeds, soy glaze
- Tomato Mozzarella Flatbread** **V** 14
marinara sauce, sliced tomato, shredded mozzarella, basil
- Farmer's Flatbread** **V** 16
butternut squash, pecan pesto, brie, apples, dried cranberries, arugula
- * all handhelds below come with choice of: *
 sweet potato fries / herbed fries / house made chips*
- Imperial Smash Burger** 15
*two patties, grilled with caramelized onion, roasted garlic mayo, cooper cheese served on a toasted kaiser roll (vegan option available) **VC***
- Prime Rib French Dip** 16
sautéed onions, swiss cheese, au jus, served on a baguette
- Bourbon Chicken Sandwich** 15
grilled 6 oz chicken breast, fried onions, bourbon glaze, cheddar cheese, served on a pretzel roll
- Teriyaki Black Bean Burger** **VC** 12
charred pineapple, asian slaw, teriyaki glaze, served on a vegan bun

STARTERS

- Curried PEI Mussels** 18
baby spinach, cherry tomatoes, coconut milk, peppers, curry, cilantro, baguette
- Short Rib Nachos** **GF** 14
*slow-braised short ribs with queso blanco, pico de gallo, chimichurri, scallions, tortilla chips (vegetarian option available) **V***
- Calamari** 16
marinated in buttermilk, deep fried and topped with jalapeños. Served with a pepperoncini vinaigrette
- Mushroom Raviolis** **V** 13
wild mushrooms, white truffled herbed ricotta, arugula, caramelized onions
- Crispy Chicken Wings** 12
6 crispy wings, choice of mild, medium, hot, bbq, or sweet chili. Served with celery and blue cheese or ranch dressing
- Fried Brussels Sprouts** 9
*choice of: bacon parmesan / sesame sweet chili **VC** / balsamic reduction with dried cranberries **VC***
- Pretzel Braid** **V** 8
served with whole grain mustard and horseradish beer cheese made with Desperate Times Stout

ENTREES

- 4 Hour Braised Short Ribs** **GF** 31
roasted cauliflower purée, baby top carrots lyonnaise, marsala wine sauce
- Pesto Crusted Sea Scallops** 29
*creamed leeks and butternut squash risotto, parmesan cheese, maple sage cream (vegetarian option available) **V***
- Grilled 8oz Filet Mignon** **GF** 36
butternut squash vegetable hash, arugula, chimichurri sauce, cherry merlot reduction
- Southwestern Shrimp Scampi** 27
blackened gulf shrimp, mixed peppers and sliced jalapeños, queso fresco, tequila saffron sauce, linguini pasta
- Pretzel Crusted Flounder** 25
coated with Hammond's Pretzels, served with apple slaw, roasted fingerling potatoes, sherry whole grain mustard vinaigrette
- Soy Ginger Tofu** **V** 23
*sweet chili pineapple fried rice, lemon beurre blanc, sautéed brussels sprouts (vegan option available) **VC***
- Apple Cranberry Pork Roulade** **GF** 26
smoked bacon-wrapped pork, stuffed with roasted apples, dried cranberries, spinach, and brie. Served with cauliflower purée, local apple cider jus, and pesto
- Chicken Pot Pie** 24
leeks, fingerling potatoes, cippolini onions, baby top carrots, lemon thyme chicken jus. Topped with house made puff pastry

GF no gluten added

VC vegan or vegan possible

V vegetarian

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

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 with your server before ordering.

Parties of 6 or more are subject to a 20% gratuity fee

No more than 5 separate checks per table