

SEASONAL SOUPS

ROASTED PUMPKIN & BUTTERNUT SQUASH SOUP ^(V) 5/7
topped with toasted squash seeds, sage oil

SOUP DU JOUR 5/7
check with your server about our seasonally inspired soup of the day

EXCEPTIONAL SALADS

SALAD OF LOCAL GREENS & VEGETABLES ^(VE) 6
an assortment of local raw and pickled vegetables, choice of dressing: buttermilk ranch, balsamic, bleu cheese, caesar, raspberry vinaigrette, sherry vinaigrette

TRADITIONAL CAESAR 8
romaine lettuce, brioche croutons, parmesan cheese

THE WEDGE ^(GF) 8
iceberg lettuce, bacon, tomatoes, bleu cheese crumbles, pickled red onion, bleu cheese dressing

SALAD ENHANCEMENTS

<i>marinated chicken breast 5</i>	<i>pan seared tofu 5</i>
<i>grilled salmon fillet 9</i>	<i>grilled shrimp 10</i>
<i>grilled steak 8</i>	<i>sliced avocado 4</i>
<i>tuna salad 5</i>	

PLANT BASED SPECIALTIES

WHOLE GRAIN BOWL ^{(GF)(VE)} 12
seasonal market vegetables, fresh herbs, arugula, chili oil, and avocado

MEATBALL PLANT BASED PARMESAN ^(VE) 14
enjoy this classic recreation that fools meat lovers and has the local plant-based community humming

IMPOSSIBLE BURGER ^(V) 16
the impossible burger topped with lettuce, tomato, onion, and smoked ketchup on a toasted brioche bun

PIZZA & PASTA 10.95

BUFFALO CHICKEN PIZZA
shredded chicken, mozzarella, celery

MARGHERITA PIZZA ^(V)
house-made tomato sauce, fresh mozzarella, basil add pepperoni \$1

PENNE PRIMAVERA ^(V)
penne pasta, seasonal vegetables, garlic, olive oil, lemon, and fresh herbs

SOUP & SANDWICH SPECIAL

Choose a cup of soup and a 1/2 sandwich of your choice:

Tuna Melt
 House-made Meatloaf Sandwich
 Turkey or Ham Triple Decker Club
 Chicken Bacon Ranch
 Roasted Vegetable Panini

7.95

Lunch

SIGNATURE SANDWICHES 10.95

served with a choice of side salad or herb dusted french fries (GF bread available for an additional \$1)

HOUSE-MADE MEATLOAF SANDWICH
house-made meatloaf, melted swiss cheese, peppercorn gravy, toasted sourdough bread

TUNA SALAD MELT
house-made tuna salad, served on a toasted english muffin, topped with melted cheddar

PULLED PORK SANDWICH
12 hour braised pork, cabbage slaw, house-made pickles, served on a toasted brioche bun

IMPERIAL TRIPLE DECKER CLUB SANDWICH
choice of honey glazed ham or oven roasted turkey breast, lettuce, tomato, bacon, and lemon herb mayo. choice of bread: white, wheat, or rye

IMPERIAL BURGER
custom grind beef topped with aged cheddar, red wine onion jam, smoked ketchup and central market lettuce, served on a toasted brioche bun

CHICKENBACON RANCH MELT
grilled or fried chicken, chipotle bbq, cheddar, buttermilk ranch, bacon, served on a toasted baguette

KOREAN FRIED CHICKEN SLIDERS
Korean bbq, housemade pickles, cilantro, toasted sesame seeds, and scallions on brioche slider rolls

BEEF TENDERLOIN TIPS ON TOAST
open face toasted brioche with veal jus, mushrooms, and bleu cheese crumbles

ROASTED VEGETABLE PANINI ^(V)
roasted seasonal vegetables, herb relish and a balsamic reduction on ciabatta

SIDES

<i>salad 3</i>	<i>grilled seasonal vegetables 4</i>
<i>herb dusted fries 3</i>	<i>house-made chips 2</i>

THERE IS ALWAYS SOMETHING GOING ON AT THE IMPERIAL!

FOOTBALL SUNDAYS

AFTERNOON TEA - NOW ON SATURDAYS
 MANIC MONDAY TRIVIA
 WHISKEY WEDNESDAYS
 LIVE MUSIC, AND MORE!

FOR A FULL LIST OF EVENTS
theimperialrestaurant.com

^(GF) gluten-free ^(VE) vegan ^(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 the speak to your server before ordering.