

THE IMPERIAL

SEASONAL SOUPS

HOUSE SOUP: TOMATO BASIL (VG) (GF) 5/7

SOUP DU JOUR 5/7
seasonally inspired daily creations

SALADS

TUNA SASHIMI RICE BOWL 19

fresh diced rare sushi-grade tuna, sesame ponzu rice, diced cucumber, avocado, shredded carrot, seaweed, purple cabbage, sriracha mayo dressing and fried wonton topping

BEET & QUINOA (VG) (GF) 10

diced red and yellow beets, pickled onions, shredded carrots & quinoa with raspberry vinaigrette

CAESAR ROMAINE 8

lemon Caesar dressing, parmesan crisp, grilled lemon, shredded horseradish & bread crouton

FARM GREENS (VG) 7

local farm fresh greens, shredded carrot, cucumber, cherry tomato, pickled onion & asparagus

Protein Embellishments

grilled chicken (6) • strip steak (10)
crab cake (9) • sautéed shrimp (8)
salmon (9) • impossible meatballs (8)
grilled portabella (4) • fried tofu (4)
chicken salad (5)

Dressings

vinaigrette
raspberry vinaigrette
Caesar
creamy ranch

STARTERS

CALAMARI 14

dusted with herbed flour, spicy remoulade, marinara & grilled lemon

SEARED TUNA (GF) 11

seared with blackened seasoning, remoulade and seaweed salad

CAPRESE (V) (GF) 10

tri-color tomatoes, fresh mozzarella, micro-basil, herb infused olive oil with balsamic reduction, served with grilled ciabatta

CAJUN CAULIFLOWER BITES (V) 9

panko crusted, cajun sauce, served with celery & carrots

VEGETABLE SPRING ROLLS (2) (VG) 9

shredded zucchini, squash, cabbage & carrots marinated in ginger pan jus, served with teriyaki dipping sauce

CRISPY CHICKEN WINGS (9 PIECES) 10

choice of buffalo, mango-habanero, teriyaki or sweet honey-glazed

CHEESE STEAK SPRING ROLLS (2) 9

tender beef with bell peppers, onions & pepper-crusted ketchup

CHICKEN FINGERS(5) WITH FRIES 9

SANDWICHES

all sandwiches served with a choice of house-made chips, herbed fries or sweet potato fries

SALMON BLT 15

seared, Cajun-spiced & served with apple-wood smoked bacon, lettuce, tomato, spicy remoulade on brioche roll

IMPERIAL BURGER 15

apple-wood smoked bacon, tomato, lettuce, spicy remoulade, sautéed onions, wild mushrooms on brioche roll

FALAFEL SANDWICH (V) 12

served with cucumber, tomato bruschetta, roasted garlic hummus spread, shredded lettuce and tzatziki sauce on grilled, whole wheat Roti

IMPERIAL CRAB CAKE 15

spicy remoulade, Spanish tomato, fresh spinach on croissant

BLACKENED CHICKEN 14

lettuce, tomato, bacon, spicy remoulade on ciabatta bread

THE CUBAN 13

pulled pork, sliced ham, pickle, wholegrain mustard, Swiss and provolone on ciabatta bread

DAILY TACO ESPECIAL (VG) (GF) 13

chef's daily choice of beef, fish or vegan option, shredded lettuce, salsa, tomatillo sauce & choice of 3 corn or flour tortillas or a bibb lettuce bowl

PORTABELLA BURGER (VG) 13

marinated portabella, roasted zucchini, squash, bell peppers and topped with sun dried tomato pesto and spinach on brioche roll

WALDORF CHICKEN SALAD 13

diced apple, cranberry, lettuce, roasted pecans on a croissant

POT ROAST SANDWICH 13

horseradish, cheddar cheese and caramelized onions on brioche roll

SLIDERS (3) 12

choice of mini-burgers with sautéed onions, mushrooms and cheddar or pork belly with cabbage-slaw and raspberry chipotle sauce

REUBEN 13

corned beef, Swiss, Russian dressing and sauerkraut on rye

Hey Good Cookin!

ENTRÉES

CUT / CATCH OF THE DAY MP
ask your server about our Chef's daily fish & beef specials

SURF & TURF (GF) 33

6 oz filet mignon, roasted garlic and rosemary citrus butter and choice of 2 oz lump crab meat or 2 jumbo shrimp with herbed smashed potato and green beans

SESAME CRUSTED AHI TUNA STEAK (GF) 32

8 oz seared, rare ahi served with Asian marinade sushi rice, sautéed garlic and ginger bok choy, wasabi aioli, topped with seaweed salad

OVERNIGHT BRAISED SHORT RIBS (GF) 33

served with creamy polenta, braised shallots, baby kale and sautéed Brussels sprouts

SEARED SCALLOPS A LA ROYALE (GF) 31

served with cauliflower risotto, shitake mushrooms, baby carrot tips and lemon beurre blanc with balsamic reduction

NEW YORK STRIP (GF) 32

thyme-roasted strip steak, served with tri-color fingerling potatoes, herbed bourbon butter and green beans

PAN-SEARED PORK CHOP (GF) 28

10 oz bone-in chop with roasted carrot puree, tri-color fingerling potatoes, sautéed brussels sprouts and rosemary white balsamic glaze

IMPERIAL BLACK & BLEU COULETTE (GF) 29

6 oz seared steak with house blackened seasoning, caramelized mushrooms and onions, bleu cheese crumbles and served with truffle and garlic fries

SALMON TUSCANO (GF) 25

8 oz pan-seared fillet served with creamy spinach, artichokes, capers, sun dried tomatoes, served with mushroom risotto and garlic-roasted asparagus

CHICKEN MARSALA 26

served with herbed risotto, grilled portabellas and garlic-roasted asparagus

NEW ORLEANS SHRIMP CREOLE 26

8 jumbo shrimp sautéed Creole style, served with fried pork belly polenta and sautéed baby kale

STUFFED PORK LOIN (GF) 23

spinach & mushroom stuffed, served with tri-color fingerling potatoes and sautéed Brussels sprouts

CHICKEN PARMEGIANA 24

herbed and breaded chicken breast, served on linguine with mozzarella and choice of pesto or marinara sauce

SHRIMP SCAMPI 25

jumbo shrimp in lemon butter sauce, sautéed spinach, served over pasta with garlic bread

OVEN ROASTED FARM CHICKEN 20

pan jus with herbed risotto and garlic roasted asparagus

ROASTED VEGETABLE PASTA (VG) 21

tri-color fusilli pasta with a choice of alfredo, basil - pesto or roasted marinara (vegan options). Protein add-ons available

VEGAN

IMPOSSIBLE MEAT LOAF (VG) (GF) 23

mixed sautéed onions, celery, carrots, mixed beets, served with farro and sautéed garlic broccoli

VEGAN MEATBALL STIR FRY (VG) (GF) 19

sautéed vegetable medley in a chili glaze with fried tofu

ROOT VEGETABLE (VG) (GF) 17

root vegetable quinoa, butternut squash, carrots, asparagus tips, diced sweet potatoes and mixed vegetables

KIDS (12 AND UNDER)

SPAGHETTI AND MEATBALLS 9

house made meatballs (4), linguine, roasted tomato marinara, topped with parmesan, served with garlic bread

CHICKEN FINGERS (3) WITH FRIES 7

INDIVIDUAL PIZZA 6

mozzarella, basil marinara on grilled, crusted pita

(GF) gluten-free (VG) 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.

Parties of 8 or more are subject to a 20% gratuity fee