

THE IMPERIAL

SOUPS

- HOUSE SOUP: FRENCH ONION** 6
SOUP DU JOUR (VG) 5/7
seasonally inspired daily vegan soup

SALADS (ASK ABOUT ADD ONS)

- SOUTHWEST** (VG) 11
tortilla bowl, romaine, roasted sweet corn, black beans, cheddar, avocado, carrots, zucchini, squash, chipotle ranch
- KALE & ROMAINE CAESAR** 7/10
chopped greens, parmesan crisp, croutons, grilled lemon, roasted sunflower seeds, horseradish, housemade Caesar dressing
- IMPERIAL GARDEN** (VG) (GF) 5/8
local farm greens, carrots, cucumbers, radish, cherry tomato, pickled onion, asparagus
- THE ASIAN CHOP** (VG) 13
romaine & napa cabbage, carrots, mandarin orange, cucumber, bean sprouts, fried wontons, sesame dressing
- QUINOA & TOFU** (VG) (GF) 13
marinated, seared tofu, quinoa, arugula, roasted squash, zucchini, bean sprouts, sweet corn, avocado, pomegranate seed, apple, toasted nuts, citrus vinaigrette

Housemade Dressings

Citrus Vinaigrette • Chipotle Ranch • Caesar • Ranch

STARTERS

- CALAMARI** 14
dusted herbed flour, cocktail sauce, remoulade, grilled lemon, papadew peppers, sweet pea shoots
- FRITTO MISTO** 18
tempura fried calamari, prawns, vegetable medley, peppercorn & citrus zest, lemon basil aioli, remoulade
- VEGETABLE FRITTO MISTO** (VG) 14
tempura fried vegetable medley, smoked tomato aioli, grilled lemon wedge
- MOROCCAN ZAALOUK** (VG) 15
eggplant, cilantro, parsley, garlic, cumin, grilled flatbread
- IMPERIAL SHRIMP FONDUE** 14
smoked gouda, diced shrimp, herbed bread crumbs, grilled ciabatta, apple slices, grapes
- GRILLED LION'S MANE MUSHROOM** (VG) (GF) 9
locally grown, citrus vinaigrette, chimichurri sauce, pickled onions
- CRISPY CHICKEN WINGS (9 PIECES)** 12
choice of buffalo, mango-habanero, teriyaki or sweet chili-glaze
- MARGARITA FLATBREAD** (V) (VG) 10
marinara, fresh mozzarella, sweet Jersey tomato, basil, balsamic reduction (mozzarella removed for VG)

SANDWICHES & MORE

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

- SALMON BLT** 16
seared, Cajun-spiced, apple-wood smoked bacon, lettuce, tomato, spicy remoulade on a brioche roll
- IMPERIAL VEGGIE BURGER** (VG) 15
8 oz smashed chickpea, ground flaxseed, salsa, avocado, tomato, spinach, cucumber, alfalfa sprouts on ciabatta bread
- IMPERIAL BURGER** 15
apple-wood smoked bacon, hickory smoked cheddar, tomato, lettuce, spicy remoulade, sautéed onions, wild mushrooms on brioche
- BLACKENED CHICKEN** 15
lettuce, tomato, bacon, spicy remoulade, hickory smoked cheddar on ciabatta bread
- THE CUBAN** 14
pulled pork, sliced ham, pickle, wholegrain mustard, swiss and provolone on ciabatta bread
- SHAWARMA (CHICKEN 14 • LAMB 15 • FALAFEL 13)** (V) 14
choice of lamb, chicken or falafel, shredded lettuce, tabouleh, cucumber-tzatziki sauce on grilled, flour tortilla
- VEGETABLE PANINI** (V) (VG) 14
portabella, roasted zucchini, squash, bell peppers, provolone, basil pesto, avocado, spinach on ciabatta bread. (Provolone removed for VG)
- THAILAND MUSSEL & CLAM BOWL** 19
sautéed mussels, clams, onions, tomatoes in a lemongrass, basil, coconut sauce, grilled french baguette
- CHICKEN CAPRESE** 14
seared chicken breast, mozzarella, tomato, basil pesto on ciabatta bread
- STEAK QUESADILLA** 15
flat iron steak, pepper jack, cheddar, sautéed peppers, onions, mango avocado corn salad, sour cream, flour tortilla

Love Thy Meal!

ENTRÉES

- STUFFED FLOUNDER TOSCANA** (GF) 32
8 oz fresh flounder, creamy spinach, sun dried tomato, capers, olives, served with mushroom risotto and broccolini
- SURF & TURF** (GF) 38
8 oz filet mignon & 4 jumbo shrimp served with garlic herbed mashed potato, asparagus, remoulade and chimichurri sauce
- SCALLOPS A LA ROYALE** (GF) 35
7 oz scallops served with wild mushroom risotto, sautéed shredded vegetables, citrus beurre blanc with balsamic reduction
- GRILLED NEW YORK STRIP STEAK** (GF) 34
14 oz thyme-roasted strip with bourbon butter, garlic mashed potato, asparagus
- PAN SEARED PORK CHOP** (GF) 30
10 oz bone in chop with dijon and port wine cream sauce, garlic mashed potato, Brussels sprouts
- HAWAIIAN GRILLED SALMON** (GF) 28
8 oz lime marinated fillet with red rice pilaf topped with avocado, mango, served with garlic asparagus
- PAN SEARED SIRLOIN STEAK** 26
10oz steak topped with herbed butter, merlot demi-glaze, served with broccolini and spinach, wild mushroom and rosemary mac & cheese
- SHRIMP & WILD MUSHROOM RISOTTO** (GF) 28
served with shredded mixed vegetables, sautéed spinach, citrus beurre blanc
- CHICKEN A L'ORANGE** 24
chicken breast marinated in orange & citrus supreme, seared parmesan crusted cheese, served with garlic mashed potato, sautéed Brussels sprouts
- SHRIMP SCAMPI** 28
jumbo shrimp in lemon butter sauce, sautéed spinach, served over pasta with garlic bread
- APPLE-WOOD BACON WRAPPED MEATLOAF** 22
100% ground chuck wrapped in bacon with finely diced carrots, celery, onions, fresh seasonings, with garlic mashed potato, Brussels sprouts, rosemary merlot demi-glaze
- WILD MUSHROOM & SPINACH GNOCCHI** (VG) (GF) 29
housemade with coconut creamed curry alfredo, served with chickpeas, mixed vegetables, seared and marinated tofu
- ROASTED VEGETABLE TIKKA MASALA** (VG) 26
coconut ginger curry sauce with roasted zucchini, squash, mushrooms, carrots, garbanzo beans, bell peppers, tofu, served with farro rice, topped with avocado
- GRILLED VEGETABLE KEBAB** (VG) 19
locally sourced zucchini, squash, eggplant, tomato, oyster mushrooms & tofu marinated in basil pesto, served with spinach, farro & avocado salad
- KIDS (12 AND UNDER)**
- SPAGHETTI** 9
choice of marinara or buttered noodles, served with garlic bread
- CHICKEN FINGERS (3) WITH FRIES** 7
- KID'S CHEESEBURGER WITH FRIES** 9
- 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 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*