

# THE IMPERIAL

## SOUPS

**TOMATO BISQUE** (V) (VG) 7  
with gouda grilled cheese (french onion style)  
served vegan upon request

**SOUP DU JOUR** 7  
seasonally inspired

## SALADS

**MIXED GREENS** (VG) (GF) 7  
local greens, cucumber, pickled red onions, blistered tomatoes

choice of dressing: bleu cheese, ranch, citrus vinaigrette

**CAESAR** (GF) 8  
romaine, croutons, white anchovy, shaved parmesan

**Salad Additions**  
grilled chicken • shrimp • tofu 6

**QUINOA & TOFU** (VG) 13  
grilled tofu in apricot barbeque sauce, toasted nuts and local greens tossed in charred tomato vinaigrette

## STARTERS

**CALAMARI** 14  
picholine vinaigrette, olives, pickled peppers, jalapeno, fresh herbs

**SWEET & SOUR BRUSSELS SPROUTS** (VG) (GF) 8  
oven roasted, apple cider glaze

**CRISPY DUCK WINGS** (GF) 12  
5 wings crisp fried tossed with sriracha lime butter sauce

**SAMOSA** (VG) 11  
2 crispy fried potato and chickpea samosas with cilantro pesto

**SUMMER TOMATO BRUSCHETTA** (V) 13  
fresh mozzarella, basil, balsamic drizzle

**CHARCUTERIE & CHEESE BOARD** 16  
locally sourced cured meats, cheese, nuts and fruit spread

## HANDHELDS

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

**IMPERIAL SMASH BURGER** 15  
two patties grilled, caramelized onions, roasted garlic mayo, melted cooper cheese and served on a toasted kaiser roll

**ROASTED PORTABELLA MUFFULETTA** (VG) (V) 14  
provolone, olive salad with pickled peppers, onions, celery, capers (served vegan upon request)

**BAO BUN** (VG) 12  
korean barbeque tofu with pickled vegetables

**BUTTERMILK FRIED CHICKEN** 15  
apricot barbeque sauce, crisp bacon, crumbled blue cheese

*Love Thy Meal!*

## ENTRÉES

(SERVED AFTER 5PM)

**ROASTED CHICKEN** (GF) 26  
semi boneless half chicken slow roasted, whipped potatoes, summer vegetables and pan gravy

**BLACK ANGUS BEEF SHORT RIBS** (GF) 32  
cabernet wine, slow braised, gratin potatoes, and roasted brussels sprouts

**ATLANTIC GRILLED SWORDFISH** (GF) 34  
lemon risotto, sautéed swiss chard, tarragon butter broth

**DUCK FETTUCCHINE** 29  
house made pasta, duck confit, tomato basil water broth, caramelized shallots, bitter greens

**FILLET MIGNON** (GF) 36  
8 oz fillet grilled, rosemary roasted fingerling potatoes, grilled asparagus, red wine butter sauce

**PORK TWO WAYS** (GF) 33  
grilled pork loin and roasted pork belly served with a yellow corn puree and a corn crepe filled with peppers & spinach

**CAVATELLI & CANNELLINI BEANS** (VG) 24  
wine braised artichokes, wilted spinach, carrot lemon broth  
no gluten added alternative upon request (GF)

**GARDEN RATATOUILLE** (VG) (GF) 26  
grilled tempio zucchini style pasta, eggplant, squash, onions and peppers slow braised tomato sauce, basil oil

**RED CURRY** (VG) (GF) 24  
chickpeas, roasted peppers, cipollini onions, basmati rice

## 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

**SPAGHETTI** (V) 7  
choice of marinara or buttered noodles, served with garlic bread

(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

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