

THE IMPERIAL RESTAURANT

SOUP & SALAD

Butternut Squash & Sage Bisque VG GF	7
Soup du Jour <i>seasonally inspired</i>	6
Fall Harvest Salad VG GF <i>baby spinach, chopped radicchio, roasted butternut squash, sweet potato, candied pecans, roasted apples, goat cheese, apple cider vinaigrette</i>	12
Asian Salad VG <i>bibb lettuce, spinach, carrots, red peppers, orange segments, peanuts, fried wontons, sesame seeds, sesame miso vinaigrette</i>	12
Caesar Salad <i>romaine, white anchovies, shaved parmesan, croutons, house made caesar dressing</i>	8
House Salad VG GF <i>mixed greens, radicchio, candied red onion, cherry tomatoes, cucumber, lemon tarragon vinaigrette</i>	8
Salad Additions 6 <i>grilled chicken / shrimp / tofu</i>	

FLATBREADS & HANDHELDS

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

STARTERS

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

ENTREES

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

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 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