

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

### Housemade Dressings

Citrus Vinaigrette • Tomatillo Vinaigrette • Caesar • Ranch

## STARTERS

- CALAMARI** 14  
*dusted with herbed flour, served with cocktail sauce, remoulade, grilled lemon, topped with papadew peppers, sweet pea shoots*
- LOCAL CHARCUTERIE & CHEESE BOARD** (GF) 10/15  
*imported & domestic cheeses paired with local meats, mixed nuts, pear jam, miniature pickles*
- CLAM CASINO ROYALE (3)** (GF) 10  
*cream of spinach with pancetta, red bell pepper, parmesan, topped with smoked bacon*
- PEPPERCORN CRUSTED TUNA** (GF) 10  
*ahi tuna steak, seared rare, served with wasabi-avocado mayo, sweet pea shoots, seaweed salad*
- MOROCCAN ZAALOUK** (VG) (GF) 15  
*eggplant salad cooked with cilantro, parsley, garlic, cumin, served with grilled flatbread*
- IMPERIAL CRAB & SHRIMP FONDUE** 14  
*melted smoked gouda poured over diced jumbo shrimp and crab, topped with herb seasoned bread crumbs, served with grilled ciabatta, apple & grape slices*
- GRILLED LION'S MANE MUSHROOM** (VG) 9  
*local grown lion's mane, marinated in citrus vinaigrette, served with chimichurri sauce and pickled onions*
- CRISPY CHICKEN WINGS (9 PIECES)** 10  
*choice of buffalo, mango-habanero, teriyaki or sweet chili-glaze*
- MARGARITA FLATBREAD** (V) (VG) 10  
*marinara, fresh mozzarella, sweet jersey tomato slice, basil, topped with 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** 15  
*seared, Cajun-spiced, served with apple-wood smoked bacon, lettuce, tomato, spicy remoulade on a brioche roll*
- IMPERIAL VEGGIE BURGER** (VG) 15  
*8 oz smashed chickpea with ground flaxseed, served with salsa, avocado, tomato, spinach, cucumber, alfalfa sprouts on ciabatta bread*
- IMPERIAL BURGER** 15  
*apple-wood smoked bacon, swiss, tomato, lettuce, spicy remoulade, sautéed onions, wild mushrooms, hickory smoked cheddar on brioche*
- IMPERIAL CRAB CAKE** 15  
*spicy remoulade, lettuce, tomato on brioche roll*
- BLACKENED CHICKEN** 14  
*lettuce, tomato, bacon, spicy remoulade, hickory smoked cheddar on ciabatta bread*
- THE CUBAN** 13  
*pulled pork, sliced ham, pickle, wholegrain mustard, swiss and provolone on ciabatta bread*
- SHAWARMA (CHICKEN 13 • LAMB 15 • FALAFEL 12)** (V) 13  
*choice of marinated, ground lamb, chicken or falafel served with shredded lettuce, taboule, cucumber- tzatziki sauce on grilled, whole wheat roti bread*
- VEGETABLE PANINI** (V) (VG) 14  
*marinated portabella, roasted zucchini, squash, bell peppers, topped with provolone, basil pesto, avocado, spinach on ciabatta bread. (Provolone removed for VG)*
- THAILAND MUSSEL & CLAM BOWL** (GF) 18  
*sautéed mussels, clams, onion, tomato in a lemongrass, basil, coconut sauce, served with grilled french baguette*
- CHICKEN CAPRESE** 14  
*seared chicken breast served with mozzarella, tomato, basil pesto on ciabatta bread*
- STEAK FAJITAS** 20  
*8 oz blackened flat iron steak, sautéed peppers, onions, served with mango avocado corn salad, 4 tortillas, sour cream*

*Love Thy Meal!*

## ENTRÉES

- SEARED CHILEAN SEA BASS** (GF) 34  
*8 oz fresh bass topped with lemon, garlic & dill butter sauce, served with mushroom risotto, green beans, balsamic reduction*
- SURF & TURF** (GF) 35  
*8 oz fillet mignon & 4 oz crab cake served with garlic herbed mashed potato, asparagus, remoulade and chimichuri sauce*
- SCALLOPS A LA ROYALE** (GF) 31  
*5 seared scallops served with wild mushroom risotto, sautéed shredded vegetables, citrus beurre blanc with balsamic reduction*
- GRILLED NEW YORK STRIP STEAK** (GF) 33  
*14 oz thyme-roasted strip with bourbon butter, garlic mashed potato, asparagus*
- CRAB CAKES IMPERIAL** (GF) 29  
*two 4 oz jumbo lump cakes, roasted Brussels sprouts with mustard seed, red rice pilaf, remoulade*
- PAN SEARED PORK CHOP** (GF) 29  
*10 oz bone in chop with dijon and port wine cream sauce, garlic mashed potato, Brussels sprouts*
- HAWAIIAN GRILLED SALMON** (GF) 26  
*8 oz lime marinated fillet with red rice pilaf topped with avocado, mango, served with garlic asparagus*
- CHICKEN NAPOLEAN** (GF) 24  
*two breaded cutlets, layered with roasted portabella, grilled tomato, mozzarella, sautéed spinach, citrus beurre blanc sauce*
- SHRIMP & WILD MUSHROOM RISOTTO** (GF) 27  
*served with shredded mixed vegetables, sautéed spinach, citrus beurre blanc*
- CHICKEN A L'ORANGE** (GF) 22  
*chicken breast marinated in orange & citrus supreme, seared parmesan crusted cheese, served with garlic mashed potato, sautéed Brussels sprouts*
- SHRIMP SCAMPI** 25  
*jumbo shrimp in lemon butter sauce, sautéed spinach, served over pasta with garlic bread*
- APPLE-WOOD BACON WRAPPED MEATLOAF** (GF) 20  
*100% ground chuck wrapped in bacon with finely diced carrots, celery, onions, fresh seasonings, with garlic mashed potato, Brussels sprouts, rosemary merlot demi-glaze*
- GRILLED VEGETABLE KEBAB** (VG) 19  
*locally sourced zucchini, squash, eggplant, tomato, oyster mushrooms & tofu marinated in basil pesto, served with spinach, farro & avocado salad*
- WILD MUSHROOM & SPINACH GNOCCHI** (VG) (GF) 28  
*house-made with coconut creamed curry alfredo, served with chickpeas, mixed vegetables, seared and marinated tofu*
- LENTIL "BOLOGNESE"** (VG) 22  
*fresh made spinach linguine pasta, mixed vegetables, oyster mushrooms, tossed in roasted tomato marinara with lentil, served with garlic bread*
- KIDS (12 AND UNDER)**
- SPAGHETTI** 9  
*choice of tomato 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 the speak to your server before ordering.

Parties of 6 or more are subject to a 20% gratuity fee