

LIMITED TAKE-OUT

SEASONAL SOUPS

SOUP DU JOUR 5/7
seasonally inspired daily creations

VEGAN DAILY (VG) 5/7
chef's vegan inspiration

SALADS

TRADITIONAL CEASAR 10
romaine lettuce, brioche croutons, parmesan cheese

CHOP SALAD 10
*tomatoes, roasted red bell peppers, onions,
fresh mozzarella, dates, candied walnuts, balsamic vinaigrette*

WHOLE GRAIN BOWL (VG) 12
*seasonal market vegetables, fresh herbs, arugula,
chili oil and avocado*

SALAD ENHANCEMENTS

marinated chicken breast 6

pan seared tofu 6

grilled salmon fillet 12

grilled shrimp 10

grilled steak 10

sliced avocado 4

pan seared scallops 16

SANDWICHES 10.95

*served with a choice of side salad or herb dusted french
fries (GF bread available for an additional \$1)*

IMPERIAL BURGER

*custom grind beef topped with aged cheddar, red wine
onion jam, smoked ketchup and central market lettuce,
served on a toasted brioche bun*

IMPOSSIBLE BURGER (VG)

*topped with lettuce, tomato, onion,
& smoked ketchup on a toasted brioche bun*

CHICKEN SALAD

*house-made with apples, served with bacon, lettuce,
tomato on toasted brioche bun*

CHICKEN BACON RANCH MELT

*grilled or fried chicken, chipotle bbq, cheddar,
buttermilk ranch, bacon, served on a toasted baguette*

ROASTED VEGETABLE PANINI (VG)

*roasted seasonal vegetables, herb relish & a balsamic
reduction on ciabatta*

ENTREES

IMPERIAL STUFFED MEATLOAF 17
*spinach, mozzarella, house-made mac & cheese,
seasonal vegetables*

CHAR-GRILLED 12OZ NY STRIP 26
*lemon & herb crushed potatoes, seasonal vegetables, black
peppercorn brandy sauce*

PAN ROASTED ATLANTIC SALMON 23
sauteed root vegetables, apple-cranberry sauce

SHRIMP SCAMPI 24
*sauteed spinach, sundried tomato, garlic-wine sauce with
egg noodles & garlic bread crust*

ROOT VEGETABLES QUINOA BOWL (VG) 18
*root vegetable quinoa, carrots, asparagus tips, diced sweet
potatoes & mixed vegetables*

(GF) **Gluten-free** (VG) **Vegan** (V) **Vegetarian**

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.**

a 20% gratuity will be added to the check for parties of 8 or more.

*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.*