

## SIGNATURE TOASTS & TAPAS

**MIX AND MATCH** 2/3/5 FOR 8/11/13  
Served on toasted house made sour dough bread. *Gluten free bread available for \$1 upcharge.*

**WILD MUSHROOM** <sup>VE</sup>  
savory marinated wild mushrooms with pickled onion, fresh herbs and a truffle oil drizzle

**SMOKED TROUT PATE**  
lemon zest and chili thread

**HOUSE MADE RICOTTA** <sup>V</sup>  
enhanced with orange blossom honey, basil and roasted tomato

**ROASTED GARLIC HUMMUS** <sup>VE</sup>  
fried chickpea with sumac and sorrel

**BLT**  
this twist on a classic with a bacon jam base topped with roasted tomato and petite greens

**ROTATING SEASONAL COMPOSITION**  
check with your server for tonight's preparation inspired by our chef's trip to Lancaster Central Market

**PRINCE EDWARD ISLAND MUSSELS** 14  
daily preparation served with grilled bread

**KOREAN FRIED CHICKEN SLIDERS** 12  
local chicken marinated in Korean inspired BBQ, topped with sesame, scallion, and served on brioche

**IMPERIAL FISH TACOS** 12  
ginger and teriyaki seared mahi mahi with corn and bean salsa, wasabi aioli and served on a corn tortilla

**SEARED AHI TUNA** 12  
served on avocado puree with cucumber and white soy-yuzu relish on a bead of crispy rice

**WHITE PIZZA** <sup>V</sup> 11  
our signature inhouse crust with a silky white buttery cheese sauce and mozzarella, then topped with arugula, roasted garlic and a drizzled of aged parmesan

**CRISPY FRIED SHRIMP** <sup>GF</sup> 13  
black bean ragout, poblano pepper, passion fruit sauce, and andouille sausage

**SNAP PEA PANCAKE** <sup>V</sup> 11  
wild mushrooms with pea shoots and crispy leeks partnered with chef's unique snap pea pancake

## SOUP AND SALAD

**ROASTED TOMATO GAZPACHO** <sup>V</sup> 5/7  
our refreshing chilled offering with tomatillo salsa and fried garlic

**SOUP DU JOUR** 5/7  
check with your server about our seasonally inspired soup of the day

**WATERMELON SALAD** <sup>VE</sup> 13  
served with tamarind sauce, cilantro, lime and charred corn

**HEARTS OF ROMAINE** 11  
parmesan custard, roasted garlic-anchovy, brioche crouton

**THAI STYLE BIBB SALAD** 11  
carrot and ginger dressing, lotus root, bibb lettuce, asian pear, frisee, radish topped with crisp wonton

**PETITE GREENS** <sup>GF</sup> <sup>V</sup> 8  
local hydroponic lettuces served with raw and pickled market vegetables topped with a whey and fines herbs vinaigrette

**ROASTED LOCAL BEETS** <sup>GF</sup> <sup>V</sup> 12  
served with tahini, sesame, watercress and grapefruit

# Dinner

## ENTREES

**SEARED SEA SCALLOPS** 29  
served over a sweet corn sauce with fingerling potatoes, patty pan squash and sea bean

**GRILLED BONE-IN PORK CHOP** 23  
grilled peaches, rustic style arugula salad, stone fruit mostarda, and torn sourdough

**GRILLED 12OZ NY STRIP STEAK** <sup>GF</sup> 26  
cooked how you like it and served with potato puree, red wine onions, black garlic veal jus and garnished with primordia farm mushrooms

**GRILLED SWORDFISH** 26  
orange and ginger glazed fish with wasabi potato puree and tempura summer vegetables

**LANCASTER COUNTY CHICKEN** <sup>GF</sup> 21  
crispy skin breast, house made chicken sausage, served with a robust sauce with a side of early summer vegetable and a sweet and savory smoked bacon sauce

**GRILLED SALMON FRITES** <sup>GF</sup> 23  
seasoned with fines herbs and anchovy-caper mayo over frisee salad and topped with lemon-pepper fries

**IMPERIAL BURGER** 14\*\*  
custom grind beef topped with aged cheddar, red wine onion jam, smoked ketchup, and central market lettuce. served on a toasted brioche roll  
\*\*Make it an impossible burger (vg) for an additional \$3\*

## PLANT BASED OFFERINGS

**"BEYOND" MEATBALLS** <sup>VE</sup> 19  
served with roasted tomato sauce, polenta and eggplant

**BUONA TAVOLA FUSILI** <sup>VE</sup> 15  
locally sourced pasta tossed with basil oil and served with summer tomato, charred corn and roasted garlic  
\*Find Buona Tavola, an artisan purveyor of fresh pasta at Central Market

**WHOLE GRAIN BOWL** <sup>VE</sup> 13  
wholesome grains with fresh herbs, pea shoots, and chili oil featuring seasonal vegetables from Central Market and topped with avocado

## ENHANCEMENTS

marinated chicken breast 6	pan seared tofu 6
grilled salmon fillet 9	grilled shrimp 10
grilled steak 8	sliced avocado 4

## LOCAL PARTNERS

*We believe the best food is crafted with local ingredients. That is why we have partnered with local purveyors to provide you with the freshest, most flavorful experience*

<sup>GF</sup> gluten-free <sup>VE</sup> vegan <sup>V</sup> 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.