

# THE IMPERIAL

## SOUPS

HOUSE SOUP: FRENCH ONION	6
SOUP DU JOUR <sup>VC</sup>	5/7
<i>seasonally inspired daily vegan soup</i>	

## SALADS (ASK ABOUT ADD ONS)

SOUTHWEST <sup>VC</sup>	11
<i>tortilla bowl, romaine, roasted sweet corn, black beans, cheddar, avocado, carrots, zucchini, squash, chipotle ranch</i>	
KALE & ROMAINE CAESAR	7/10
<i>chopped greens, parmesan crisp, croutons, grilled lemon, roasted sunflower seeds, horseradish, housemade Caesar dressing</i>	
IMPERIAL GARDEN <sup>VC</sup> <sup>GF</sup>	5/8
<i>local farm greens, carrots, cucumbers, radish, cherry tomato, pickled onion, asparagus</i>	
THE ASIAN CHOP <sup>VC</sup>	13
<i>romaine &amp; napa cabbage, carrots, mandarin orange, cucumber, bean sprouts, fried wontons, sesame dressing</i>	
QUINOA & TOFU <sup>VC</sup> <sup>GF</sup>	13
<i>marinated, seared tofu, quinoa, arugula, roasted squash, zucchini, bean sprouts, sweet corn, avocado, pomegranate seed, apple, toasted nuts, citrus vinaigrette</i>	

### Housemade Dressings

Citrus Vinaigrette • Chipotle Ranch • Caesar • Ranch

## STARTERS

CALAMARI	14
<i>dusted herbed flour, cocktail sauce, remoulade, grilled lemon, papadew peppers, sweet pea shoots</i>	
FRITTO MISTO	18
<i>tempura fried calamari, prawns, vegetable medley, peppercorn &amp; citrus zest, lemon basil aioli, remoulade</i>	
VEGETABLE FRITTO MISTO <sup>VC</sup>	14
<i>tempura fried vegetable medley, smoked tomato aioli, grilled lemon wedge</i>	
MOROCCAN ZAALOUK <sup>VC</sup>	15
<i>eggplant, cilantro, parsley, garlic, cumin, grilled flatbread</i>	
IMPERIAL SHRIMP FONDUE	14
<i>smoked gouda, diced shrimp, herbed bread crumbs, grilled ciabatta, apple slices, grapes</i>	
GRILLED LION'S MANE MUSHROOM <sup>VC</sup> <sup>GF</sup>	9
<i>locally grown, citrus vinaigrette, chimichurri sauce, pickled onions</i>	
CRISPY CHICKEN WINGS (9 PIECES)	12
<i>choice of buffalo, mango-habanero, teriyaki or sweet chili-glaze</i>	
MARGARITA FLATBREAD <sup>V</sup> <sup>VC</sup>	10
<i>marinara, fresh mozzarella, sweet Jersey tomato, basil, balsamic reduction (mozzarella removed for VG)</i>	

## SANDWICHES & MORE

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

SALMON BLT	16
<i>seared, Cajun-spiced, apple-wood smoked bacon, lettuce, tomato, spicy remoulade on a brioche roll</i>	
IMPERIAL VEGGIE BURGER <sup>VC</sup>	15
<i>8 oz smashed chickpea, ground flaxseed, salsa, avocado, tomato, spinach, cucumber, alfalfa sprouts on ciabatta bread</i>	
IMPERIAL BURGER	15
<i>apple-wood smoked bacon, hickory smoked cheddar, tomato, lettuce, spicy remoulade, sautéed onions, wild mushrooms on brioche</i>	
BLACKENED CHICKEN	15
<i>lettuce, tomato, bacon, spicy remoulade, hickory smoked cheddar on ciabatta bread</i>	
THE CUBAN	14
<i>pulled pork, sliced ham, pickle, wholegrain mustard, swiss and provolone on ciabatta bread</i>	
SHAWARMA (CHICKEN 14 • LAMB 15 • FALAFEL 13) <sup>V</sup>	
<i>choice of lamb, chicken or falafel, shredded lettuce, taboule, cucumber-tzatziki sauce on grilled, flour tortilla</i>	
VEGETABLE PANINI <sup>V</sup> <sup>VC</sup>	14
<i>portabella, roasted zucchini, squash, bell peppers, provolone, basil pesto, avocado, spinach on ciabatta bread. (Provolone removed for VG)</i>	
THAILAND MUSSEL & CLAM BOWL	19
<i>sautéed mussels, clams, onions, tomatoes in a lemongrass, basil, coconut sauce, grilled french baguette</i>	
CHICKEN CAPRESE	14
<i>seared chicken breast, mozzarella, tomato, basil pesto on ciabatta bread</i>	
STEAK QUESADILLA	15
<i>flat iron steak, pepper jack, cheddar, sautéed peppers, onions, mango avocado corn salad, sour cream, flour tortilla</i>	

# Love Thy Meal!

## ENTRÉES

STUFFED FLOUNDER TOSCANA <sup>GF</sup>	32
<i>8 oz fresh flounder, creamy spinach, sun dried tomato, capers, olives, served with mushroom risotto and broccolini</i>	
SURF & TURF <sup>GF</sup>	38
<i>8 oz filet mignon &amp; 4 jumbo shrimp served with garlic herbed mashed potato, asparagus, remoulade and chimichurri sauce</i>	
SCALLOPS A LA ROYALE <sup>GF</sup>	35
<i>7 oz scallops served with wild mushroom risotto, sautéed shredded vegetables, citrus beurre blanc with balsamic reduction</i>	
GRILLED NEW YORK STRIP STEAK <sup>GF</sup>	34
<i>14 oz thyme-roasted strip with bourbon butter, garlic mashed potato, asparagus</i>	
PAN SEARED PORK CHOP <sup>GF</sup>	30
<i>10 oz bone in chop with dijon and port wine cream sauce, garlic mashed potato, Brussels sprouts</i>	
HAWAIIAN GRILLED SALMON <sup>GF</sup>	28
<i>8 oz lime marinated fillet with red rice pilaf topped with avocado, mango, served with garlic asparagus</i>	
PAN SEARED SIRLOIN STEAK	26
<i>10oz steak topped with herbed butter, merlot demi-glaze, served with broccolini and spinach, wild mushroom and rosemary mac &amp; cheese</i>	
SHRIMP & WILD MUSHROOM RISOTTO <sup>GF</sup>	28
<i>served with shredded mixed vegetables, sautéed spinach, citrus beurre blanc</i>	
CHICKEN A L'ORANGE	24
<i>chicken breast marinated in orange &amp; citrus supreme, seared parmesan crusted cheese, served with garlic mashed potato, sautéed Brussels sprouts</i>	
SHRIMP SCAMPI	28
<i>jumbo shrimp in lemon butter sauce, sautéed spinach, served over pasta with garlic bread</i>	
APPLE-WOOD BACON WRAPPED MEATLOAF	22
<i>100% ground chuck wrapped in bacon with finely diced carrots, celery, onions, fresh seasonings, with garlic mashed potato, Brussels sprouts, rosemary merlot demi-glaze</i>	
WILD MUSHROOM & SPINACH GNOCCHI <sup>VC</sup> <sup>GF</sup>	29
<i>housemade with coconut creamed curry alfredo, served with chickpeas, mixed vegetables, seared and marinated tofu</i>	
ROASTED VEGETABLE TIKKA MASALA <sup>VC</sup>	26
<i>coconut ginger curry sauce with roasted zucchini, squash, mushrooms, carrots, garbanzo beans, bell peppers, tofu, served with farro rice, topped with avocado</i>	
GRILLED VEGETABLE KEBAB <sup>VC</sup>	19
<i>locally sourced zucchini, squash, eggplant, tomato, oyster mushrooms &amp; tofu marinated in basil pesto, served with spinach, farro &amp; avocado salad</i>	

## KIDS (12 AND UNDER)

SPAGHETTI	9
<i>choice of marinara or buttered noodles, served with garlic bread</i>	
CHICKEN FINGERS (3) WITH FRIES	7
KID'S CHEESEBURGER WITH FRIES	9
INDIVIDUAL PIZZA	6
<i>mozzarella, basil, marinara on grilled, crusted pita</i>	

<sup>GF</sup> gluten-free <sup>VC</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.

Parties of 6 or more are subject to a 20% gratuity fee  
 No more than 5 separate checks per table