

Breakfast

- BREAKFAST BASKET** (V) 5
scratch made coffee cake & breakfast breads
- VANILLA YOGURT PARFAIT** (V) 6
vanilla yogurt, honey roasted granola, fresh fruit
- SMOKED SALMON FLATBREAD** 14
crisp flatbread, smoked salmon, chive cream cheese, capers, red onions
- OMELET YOUR WAY** (GF) 12
choice of mushrooms, onions, spinach, peppers, cheddar, Swiss, bacon, ham, sausage or vegan sausage. Served with breakfast potatoes and choice of toast
for vegan egg substitute 2 (VG)
- IMPERIAL BREAKFAST SANDWICH** 8
two broken eggs, bacon, cooper cheese on a kaiser roll and served with breakfast potatoes
- CHEESE & SPINACH BLINTZ** (V) 8
three crepes filled with spinach and cream cheese, grilled golden brown
- POWER BOWL** (V) (VG) (GF) 12
quinoa, spinach, avocado, blistered tomatoes & choice of sunny side up egg or seared tofu
- TRADITIONAL FRENCH TOAST** 11
3 slices thick cut brioche, grilled golden brown, maple syrup & choice of bacon or sausage
- BUTTERMILK PANCAKES** 11
three golden griddled pancakes, choice of bacon or sausage

SIDES

single egg any style	3	bacon, ham, sausage or	
buttermilk pancake	5	vegan sausage	5
waffle	5	fruit cup	3
breakfast potatoes	3	muffins	4
bagel with cream cheese	4	toast	2
		artisanal bread selection	

(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 the speak to your server before ordering.

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

No more than 5 separate checks per table

SOUPS

TOMATO BISQUE (V) (VG) 7
with gouda grilled cheese (french onion style)
served vegan upon request

SOUP DU JOUR 7
seasonally inspired

SALADS

CAESAR SALAD 8
romaine, croutons, white anchovy, shaved
parmesan

MIXED GREENS (V) (VG) 7
local greens, cucumber, pickled red onions,
blistered tomatoes
choice of dressing: bleu cheese, ranch, citrus
vinaigrette

add grilled chicken, shrimp or tofu 6

QUINOA & GRILLED TOFU (VG) (GF) 13
grilled tofu in apricot barbeque sauce, toasted
nuts and local greens tossed in charred tomato
vinaigrette

HANDHELDS & MORE

sandwiches come with a choice of herbed fries, sweet potato fries
or house made chips

IMPERIAL SMASH BURGER 15
two patties grilled, caramelized onions, roasted
garlic mayo, melted cooper cheese and served
on a toasted kaiser roll

ARTISANAL GRILLED CHEESE (V) (VG) 13
gouda, tomatoes, grilled brioche and
stone fruit salad
served vegan upon request

PORTABELLA MUFFULETTA (V) (VG) 14
provolone, olive salad with pickled peppers,
onions, celery, capers
served vegan upon request

BUTTERMILK FRIED CHICKEN 15
apricot barbeque sauce, crisp bacon,
crumbled bleu cheese

RICOTTA CAVATELLI 14
house made pasta, pork rappini sausage,
roasted garlic broth

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THE

IMPERIAL

SOUPS

TOMATO BISQUE

7

with gouda grilled cheese (french onion style)

served vegan upon request

SOUP DU JOUR

7

seasonally inspired

SALADS

MIXED GREENS

7

local greens, cucumber, pickled red onions, blistered tomatoes

choice of dressing: bleu cheese, ranch, citrus vinaigrette

CAESAR

8

romaine, croutons, white anchovy, shaved parmesan

Salad Additions

grilled chicken • shrimp • tofu

6

QUINOA & TOFU

13

grilled tofu in apricot barbeque sauce, toasted nuts and local greens tossed in charred tomato vinaigrette

STARTERS

CALAMARI

14

picholine vinaigrette, olives, pickled peppers, jalapeno, fresh herbs

SWEET & SOUR BRUSSELS SPROUTS

8

oven roasted, apple cider glaze

CRISPY DUCK WINGS

12

5 wings crisp fried tossed with sriracha lime butter sauce

SAMOSA

11

2 crispy fried potato and chickpea samosas with cilantro pesto

SUMMER TOMATO BRUSCHETTA

13

fresh mozzarella, basil, balsamic drizzle

CHARCUTERIE & CHEESE BOARD

16

locally sourced cured meats, cheese, nuts and fruit spread

HANDHELDS

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

IMPERIAL SMASH BURGER

15

two patties grilled, caramelized onions, roasted garlic mayo, melted cooper cheese and served on a toasted kaiser roll

ROASTED PORTABELLA MUFFULETTA

14

provolone, olive salad with picked peppers, onions, celery, capers (served vegan upon request)

BAO BUN

12

korean barbeque tofu with pickled vegetables

BUTTERMILK FRIED CHICKEN

15

apricot barbeque sauce, crisp bacon, crumbled blue cheese

Love Thy Meal!

ENTRÉES

(SERVED AFTER 5PM)

ROASTED CHICKEN

26

semi boneless half chicken slow roasted, whipped potatoes, summer vegetables and pan gravy

BLACK ANGUS BEEF SHORT RIBS

32

cabernet wine, slow braised, gratin potatoes, and roasted brussels sprouts

ATLANTIC GRILLED SWORDFISH

34

lemon risotto, sautéed swiss chard, tarragon butter broth

DUCK FETTUCINE

29

house made pasta, duck confit, tomato basil water broth, caramelized shallots, bitter greens

FILLET MIGNON

36

8 oz fillet grilled, rosemary roasted fingerling potatoes, grilled asparagus, red wine butter sauce

PORK TWO WAYS

33

grilled pork loin and roasted pork belly served with a yellow corn puree and a corn crepe filled with peppers & spinach

CAVATELLI & CANNELLINI BEANS

24

wine braised artichokes, wilted spinach, carrot lemon broth

no gluten added alternative upon request

GARDEN RATATOUILLE

26

grilled tempis zucchini style pasta, eggplant, squash, onions and peppers slow braised tomato sauce, basil oil

RED CURRY

24

chickpeas, roasted peppers, cipollini onions, basmati rice

KIDS (12 AND UNDER)

GRAPES & CHEESE PLATE

4

ALL BEEF HOT DOG & FRIES

8

GRILLED CHEESE & FRIES

7

CHICKEN FINGERS (3) WITH FRIES

9

KID'S CHEESEBURGER WITH FRIES

9

SPAGHETTI

7

choice of marinara or buttered noodles, served with garlic bread

no gluten added vegan or vegan possible vegetarian

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