

## BREAKFAST

Vegan Egg Substitute **VC** 2

### OMELETS

*served with breakfast potatoes and choice of toast*

CHORIZO & QUESO ● 13

*ground chorizo, queso fresco, sauteed onion*

SPINACH & ROASTED TOMATO ● **V** 13

*wilted spinach, roasted cherry tomato, sauteed onion, cooper cheese*

EGG SANDWICH ● 10

*Fried egg, cooper cheese, choice of bacon, sausage or spinach & avocado. Served with side of tater tots. Vegan Option Available **VC** 3*

IMPERIAL BREAKFAST ● 14

*two eggs, choice of bacon, sausage or scrapple and served with choice of toast*

BUTTERMILK PANCAKES ● 13

*2 golden griddled pancakes, warm berry compote, maple syrup and choice of bacon, sausage or scrapple. Add chocolate chips or blueberries 1*

BAGEL BOARD 11

*smoked salmon, red onion jam, capers, house made herb cream cheese. Choice of plain or everything bagel*

GREEN GODDESS BOWL **VC** 15

*brown rice, roasted chickpeas, cucumber, avocado, spinach, herb pesto*

STUFFED FRENCH TOAST 15

*brioche french toast, berry mascarpone filling, maple cream topping. Choice of bacon, sausage or scrapple*

STEAK & EGGS **GF** 20

*10 oz grilled NY strip, topped with compound butter, 2 eggs your way, breakfast potatoes, choice of toast*

#### EXTRAS

single egg (any style)	3	mixed fruit cup	3
buttermilk pancake	5	bacon / sausage / <b>VC</b> sausage	5
breakfast potatoes	3	toast (brioche / wheat / rye)	3
scrapple	5	bagel w/ cream cheese	4
pineapple boat	4	yogurt parfait	7

**GF** no gluten added

**VC** vegan or vegan possible

**V** vegetarian

● Hotel Breakfast coupons are valid for one of the above marked items and include coffee, tea or orange juice. Side orders and other items on the menu are not included with the coupon and subject to additional charge.

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 to speak with your server before ordering.

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

## BRUNCH OMELETS

served with breakfast potatoes and choice of toast

Vegan Egg Substitute **VG** 2

### GARDEN

sautéed onion, spinach, bell pepper, tomato, cheddar

12

### MEAT

sausage or bacon with sautéed onion, cooper cheese

12

## FLATBREADS

### BREAKFAST

egg, bacon, onions, peppers, cheddar cheese, sausage gravy, maple syrup

15

### TOMATO MOZZARELLA

marinara sauce, sliced tomato, shredded mozzarella, basil

14

### BUTTERNUT SQUASH & SAGE BISQUE **VG**

7

### CAESAR SALAD

romaine, croutons, white anchovies, shaved parmesan, house made caesar dressing

8

### SMOKED SALMON AND BAGELS

cream cheese, capers, red onion, choice of bagel

13

### BREAKFAST EGG SANDWICH

fried egg, choice of bacon or sausage, cooper cheese, potato roll.

8

Served with side of breakfast potatoes Vegan Egg Substitute **VG** 2

### EGGS BENEDICT

two poached eggs, canadian bacon, hollandaise. Served on an english muffin with breakfast potatoes.

Substitute smoked salmon lox w/ red onions 1

14

### IMPERIAL BREAKFAST

two eggs, choice of bacon, sausage or scrapple, breakfast potatoes and choice of toast

12

### TRADITIONAL FRENCH TOAST **V**

3 slices thick cut brioche, powdered sugar, maple syrup, choice of sausage or bacon

14

### BUTTERMILK PANCAKES

2 golden griddled pancakes, powdered sugar, maple syrup and choice of sausage or bacon

Add chocolate chips or blueberries 1

11

### VEGAN SCRAMBLE **VG**

crumbled tofu, onions, peppers, vegan sausage, with breakfast potatoes, choice of toast

15

### SMASH BURGER

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

(vegan option available) **VG**

15

### CRUNCH WRAP

egg, bacon, potatoes, onions, peppers, cheddar cheese in a flour tortilla with tomatillo cream, side of cajun tater tots

15

### STEAK & EGGS

10 oz grilled NY strip, topped with compound butter, 2 eggs your way, breakfast potatoes, choice of toast

20

**GF** no gluten added

**VG** vegan or vegan possible

**V** vegetarian

single egg (any style)	3	fruit cup	3
buttermilk pancake	5	bacon   sausage   <b>VG</b> sausage	5
breakfast potatoes	3	herbed fries   sweet potato fries	3
tater tots	3	house made chips	3
scrapple	5	yogurt parfait <b>V</b>	7
bagel w/ cream cheese	4		

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THE

IMPERIAL

RESTAURANT

SOUP & SALAD

Butternut Squash & Sage Bisque	GF	7
Soup du Jour		6
seasonally inspired		
Orchard Harvest Salad	VG	12
baby spinach, chopped radicchio, roasted butternut squash, sweet potato, candied pecans, roasted apples, goat cheese, apple cider vinaigrette		
Asian Salad	VC	12
bibb lettuce, spinach, carrots, red peppers, orange segments, peanuts, fried tortilla chips, sesame seeds, sesame miso vinaigrette		
Caesar Salad		8
romaine, white anchovies, shaved parmesan, croutons, house made caesar dressing		
House Salad	VC	8
mixed greens, radicchio, candied red onion, cherry tomatoes, lemon tarragon vinaigrette		

Salad Additions 6  
grilled chicken / shrimp / tofu

FLATBREADS & HANDHELDS

Tuna Tataki Flatbread		18
sliced ahi tuna, avocado-lime puree, pickled red onions and jalapeños, sesame seeds, soy glaze		
Tomato Mozzarella Flatbread	V	14
marinara sauce, sliced tomato, shredded mozzarella, basil		
Farmer's Flatbread	V	16
butternut squash, pecan pesto, brie, apples, dried cranberries, arugula		
* all handhelds below come with choice of: * sweet potato fries / herbed fries / house made chips		
Imperial Smash Burger		15
two patties, grilled with caramelized onion, roasted garlic mayo, cooper cheese served on a toasted kaiser roll (vegan option available) VC		
Prime Rib French Dip		16
sautéed onions, swiss cheese, au jus, served on a baguette		
Bourbon Chicken Sandwich		15
grilled 6 oz chicken breast, fried onions, bourbon glaze, cheddar cheese, served on a pretzel roll		
Teriyaki Black Bean Burger	VC	12
charred pineapple, asian slaw, teriyaki glaze, served on a vegan bun		

STARTERS

Curried PEI Mussels		18
baby spinach, cherry tomatoes, coconut milk, peppers, curry, cilantro, baguette		
Short Rib Nachos	GF	14
slow-braised short ribs with queso blanco, pico de gallo, chimichurri, scallions, tortilla chips (vegetarian option available) V		
Calamari		16
marinated in buttermilk, deep fried and topped with jalapeños. Served with a pepperoncini vinaigrette		
Mushroom Raviolis	V	13
wild mushrooms, white truffled herbed ricotta, arugula, caramelized onions		
Crispy Chicken Wings		12
6 crispy wings, choice of mild, medium, hot, bbq, or sweet chili. Served with celery and blue cheese or ranch dressing		
Fried Brussels Sprouts		9
choice of: bacon parmesan / sesame sweet chili VC / balsamic reduction with dried cranberries VC		
Pretzel Braid	V	8
served with whole grain mustard and horseradish beer cheese made with Desperate Times Stout		

ENTREES

4 Hour Braised Short Ribs	GF	31
roasted cauliflower purée, baby top carrots lyonnaise, marsala wine sauce		
Pesto Crusted Sea Scallops		29
creamed leeks and butternut squash risotto, parmesan cheese, maple sage cream (vegetarian option available) V		
Grilled 8oz Filet Mignon	GF	36
butternut squash vegetable hash, arugula, chimichurri sauce, cherry merlot reduction		
Southwestern Shrimp Scampi		27
blackened gulf shrimp, mixed peppers and sliced jalapeños, queso fresco, tequila saffron sauce, linguini pasta		
Pretzel Crusted Flounder		25
coated with Hammond's Pretzels, served with apple slaw, roasted fingerling potatoes, sherry whole grain mustard vinaigrette		
Soy Ginger Tofu	V	23
sweet chili pineapple fried rice, lemon beurre blanc, sautéed brussels sprouts (vegan option available) VC		
Apple Cranberry Pork Roulade	GF	26
smoked bacon-wrapped pork, stuffed with roasted apples, dried cranberries, spinach, and brie. Served with cauliflower purée, local apple cider jus, and pesto		
Chicken Pot Pie		24
leeks, fingerling potatoes, cippolini onions, baby top carrots, lemon thyme chicken jus. Topped with house made puff pastry		

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