

THE KITCHEN



AT THE IMPERIAL

Welcome to The Kitchen at the Imperial and our Al Fresco dinner.

This is an incredibly popular event that could not happen without you, our guests. Due to limited seating, we ask that everyone be considerate of those dining after you and try finish within your allotted time frame.

The owner and staff of The Kitchen are grateful to have you dining with us. If there is anything we can do to make your experience more special, please do not hesitate to

STARTERS

v **Sriracha Mayo French Fries**
8

v ***Crispy Brussels Sprouts**
Truffle Parmesan Aioli
8

Pan Fried Oysters
Hand Breaded / Roasted Tomato Remoulade
12

* v **Burrata**
Creamy 4oz ball of stuffed Mozzarella over Fried Green Tomatoes /
Basil Chiffonade
15

***Sticky Ribs**
4 Baby Back Ribs/Slow Cooked/Dipped in our Home Made Barbeque
Sauce over Sriracha Slaw
12

SALADS/SOUP

v ***House**
Mixed greens / Dried Cranberries / Pepitas / Feta / House made
Balsamic Vinaigrette
Side 4 / Entrée 9

v ***Caesar**
Romaine / House made croutons / Shaved Parmesan / House
made dressing
Side 4 / Entrée 9

v ***Gazpacho**
Chunky version of this summer classic with just a hint of heat
8

*Gluten free or gluten free options available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.

v Vegetarian or vegan options available

ENTREES

*Jumbo Lump Crab Cakes

5 oz Jumbo Lump Crab Cake / Vegetable of the Day / Smashed Potatoes / Roasted Tomato Remoulade

Single 20/Double 32

*Rockfish with Jumbo Lump Crab and Summer Vegetables

Butter Poached Jumbo Lump / Redman Farms Yellow and Green Squash / Cherry Tomatoes

28

Panko Crusted Catfish

Local Blue Catfish / Black Bean Salsa with Redman Farm Sweet Corn, Coops and Crops Heirloom Cherry Tomatoes, and Shio Koji Marinated Daikon.

18

*Steak Frites

Grilled Flank Steak / Mushroom Tarragon Cream Sauce / Hand Cut Fries

21

*Barbeque St Louis Style Ribs

Full Rack / House Rub / Lightly Smoked / House made Barbeque Sauce / Sriracha Slaw

25

*6 oz Seared Beef Tenderloin

Béarnaise Sauce / Smashed Potatoes / Vegetable of the Day

24

(add Butter Poached Jumbo Lump Crab \$5)

*Surf and Turf

Jumbo Lump Crab Cake / 6oz Beef Tenderloin / Vegetable of the Day / Smashed Potatoes

34

UNIQUE SPIRITS

SCOTCH

(3 Ounces)

Single Malts

Laphroaig	14
Macallan 12	12
Aberlour 12 yr	10
Aberlour 16yr	15
Aberlour A'Bunadh	18
Glenlivet 12yr	12
Glenlivet 15yr	15
Glenlivet 18yr	22

Blended

Dewars	7
Chivas Regal 12yr	12
Chivas Regal 18yr	15
Johnnie Walker Red	7
Johnnie Walker Black	9

BOURBON / RYE / IRISH

(3 Ounces)

Makers Mark Bourbon	9
Woodford Reserve Bourbon	10
Bulleit Bourbon	7
JP Wiser's Rye	7
Belle Mead Bourbon	8
Knob Creek Bourbon	10
Basil Hayden Bourbon	13
Whistle Pig Rye	14
Traverse City Rye	10
Red Breast Irish Whiskey	12
Red Breast Irish Whiskey	15
Tullamore Dew Irish Whiskey	13
Picaroon MD Gold Rum	10
Tew Pot-Still Rum	10

COGNAC

(2 Ounces)

Grand Marnier	9
Hennessy	10
Remy Martin	10

*Gluten free or gluten free options available.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness, especially if the consumer has certain medical conditions.

† Vegetarian or vegan options available