

The **IMPERIAL**

IMPERIAL WINTER PARK MENU

**We serve a variety of hand selected Wines, Beers and Bubbles,
thats continues to change with each season.**

Happy Hour is 5pm-7pm Tuesday - Friday

Black Truffle Burrata / 12

Arugala Salad, House Crostini, EVOO

Baked Brie / 10

French Brie, Baguette, Strawberries, Grapes, Toasted Almonds,

Warm Olives & Hummus / 9

Pita Bread, Garlic Crostini

Chef Drew's Imperial Crab Cake / 17

One Jumbo Lump Stuffed Cake, Whole Grain Mustard Sauce, Avocado
Cucumber and Tomato Salad

Shrimp Ceviche Stuffed Avocado / 15

Jalapeño, Trio of Bell Pepper, Red Onion, Cilantro, Lime, Spanish Olive Oil,
Crostini

Charcuterie & Cheese Board / 24

Chef's Selection of Meats and Cheese, Fruits, Pickled Vegetables, Olives,
Spreads, Crackers or Crostini

Seasonal Soup of the Day / 8

(Ask the server for daily preparation)

Organic Sweet Chips and Mae Ploy Sweet Chili Sauce / 5

Hot Duck Sandwich / 15

Pulled Duck Confit, French Brie, Caramelized Sweet Onions, Lingonberry
Aioli

Soppressata Flatbread / 13

Basil Pesto, Buffalo Mozzarella, Tomato, Red Onion

Cuban Sandwich / 12

Uncured Black Forest Ham, Roast Pork, Swiss Cheese, Spicy Pickles,
Whole Grain Mustard

Salmon Tacos /

Classic Ceasar Salad / 10

House Dressing, Garlic Croutons, Grated Parmesan

(Add Chicken +3, Add Shrimp +7)

Pan Seared Salmon Salad / 16

Baby Greens, Sangria Tomatoes, Sundried Cranberries, Gorgonzola, Red
Onion, Pecans, Mandarin Oranges, Balsamic Dressing

Chef's Specialty of the Day / Mkt.

Ask your server or bartender for today's preparation

Dessert

Ask your server or bartender for today's preparation