



Salads & Starters

Soup of the Day	6
Imperial Salad <i>mixed greens with sweet blueberry balsamic vinaigrette and toasted pecans</i>	7
Little Gem Salad <i>baby romaine with honey-lemon dressing and seasonal fruit</i>	7
Beet Salad <i>mixed lettuces with Point Reyes blue cheese, roasted beets, walnuts and honey-mustard vinaigrette</i>	7
Pumpkin Ravioli <i>locally made, served with butter, garlic, sage sauce</i>	7
Stuffed Mushrooms <i>mushrooms filled with pesto and covered with a rich blue cheese sauce</i>	10
Roasted Garlic and Warm Brie <i>with olives, mixed greens and baguette</i>	10
Spicy Wild Mexican Shrimp <i>sauteed in butter, garlic and red pepper flakes - four shrimp</i>	12
<i>six shrimp</i>	16
Imperial Plate <i>a decadent combination of flat breads, artisan cheeses and salamis with your choice of salad</i>	23
Artisan Cheese Plate <i>a selection of artisan cheeses with Sel de Gris flatbreads and olives</i>	13
Artisan Salami Plate <i>a selection of hard salamis with olives and baguette</i>	13
Mediterranean Plate <i>house-made hummus, baba ghanoush, pita, greens with olives and roasted tomatoes</i>	9

Entrees

Pumpkin Ravioli <i>locally made, served with butter, garlic, wine and sage sauce</i>	13
Spaghetti <i>with a sauce of fresh tomatoes, garlic and basil with feta cheese</i>	15
<i>add Italian Sausage</i>	19
Organic Pasta <i>with artichoke hearts and sun roasted tomatoes in a light cream sauce</i>	18
Grilled Polenta <i>topped with tomatoes, onions and mushrooms</i>	13
<i>add Italian Sausage</i>	17
Monte Cristo Chicken <i>chicken breast sauteed with shallots, garlic and white wine, served with basmati rice</i>	23
Chicken Marsala <i>sauteed chicken breast and mushrooms with marsala/sherry sauce</i>	23
Pork Chop <i>with brown sugar, orange confit and thyme served with basmati rice</i>	23
Wild White Mexican Shrimp <i>chili/ginger rubbed with lemon/garlic sauce served with basmati rice</i>	24
Bistro Steak <i>with mashed potatoes and gorgonzola cream sauce</i>	24
Liberty Duck Breast <i>with a spicy raspberry chile port reduction and mashed potatoes</i>	29
New York Steak <i>topped with crumbled blue cheese, sauteed onions and mushrooms, served with mashed potatoes</i>	28

all entrees served with fresh vegetable of the day

Our menu features locally grown organic produce, fresh meats and sustainably harvested fish and seafood.