



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</i>	11
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 bread and greens with olives and roasted tomatoes</i>	8

Entrees

Pumpkin Ravioli <i>locally made, served with butter, garlic, wine and sage sauce</i>	13
Organic Spaghetti <i>with a sauce of fresh tomatoes, garlic and basil with feta cheese</i>	15
<i>add Italian Sausage</i>	19
Penne 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 and served with basmati rice</i>	23
Pork Chop <i>with seasonal fruit 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

Beverages

Iced Tea	2.50
House-made Lemonade	3.00
Pellegrino sparkling water, aranciata or limonata	3.00
Soda <i>Coke, Diet Coke, Sprite, Ginger Ale</i>	2.50
Coffee <i>regular or decaf</i>	2.50
Black or Green Tea <i>Earl Grey, Tazo Awake Black or Zen Green</i>	2.50
Herb Tea <i>Chamomile, Rose Hips, Peppermint</i>	2.50

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