

THE EMPIRE BISTRO

APPETIZERS

CRAB CAKES

Three crispy crab cakes served with sweet chili aioli, tomato jam, and raspberry jam | \$14

DEVILS ON HORSEBACK (GF)

Bacon-wrapped dates stuffed with white cheddar and almonds, finished with a maple bourbon glaze | \$8

CAULIFLOWER DIP (V)

Oven roasted cauliflower dip served with warm pita bread | \$12

BAKED BRIE (V)

Creamy brie wrapped in flaky puff pastry with pecans and Granny Smith apples, served with toasted baguette | \$9

SOUP & SALADS

Add protein: Steak \$10, Grilled Chicken \$7, Salmon \$8, or Shrimp \$10.

GAZPACHO (GF/V)

A refreshing chilled Italian tomato soup topped with lime sour cream | Cup \$6 | Bowl \$8

FRENCH ONION

Rich beef broth with slow-caramelized onions, topped with melted Swiss cheese | \$8

STRAWBERRY SHRIMP SALAD

Fresh arugula topped with five jumbo shrimp, goat cheese, strawberries, and blueberries | \$16

PEAR SALAD (GF/V)

Spring mix with sliced pears, dried cranberries, bleu cheese, and house maple vinaigrette | \$9

CLASSIC CAESAR SALAD (GF)

Crisp romaine tossed with parmesan, bacon, red onion, and Caesar dressing | \$9

DESSERTS

Rotating menu. Ask your server for tonight's featured desserts!

Chef's ENTRÉES

FILET MIGNON

7 oz. filet mignon served with garlic mashed potatoes and the chef's seasonal vegetable.
MKT PRICE

SEARED SALMON (GF)

Seared Norwegian salmon topped with tomato chutney, served with basmati rice and asparagus.
\$24

PINEAPPLE PORK TENDERLOIN

Tender pork finished with Thai pineapple sauce, served with a wild rice blend and the chef's seasonal vegetable.
\$24

CAPRESE CHICKEN

Two breaded chicken breasts stuffed with fresh mozzarella, served over house marinara and topped with fresh basil.
\$24

TRUFFLE RISOTTO (GF/V)

Creamy truffle risotto with sautéed mushrooms, shallots, garlic, and parmesan.
\$16

PASTA PRIMAVERA (V)

Pappardelle tossed with seasonal vegetables in a white wine butter sauce, finished with fresh basil.
\$14

GF - Gluten free
V - Vegetarian

FLATBREADS

HOT HONEY SHRIMP

Pesto, mozzarella, shrimp, roasted cherry tomatoes, and a drizzle of hot honey | \$14

CHICKEN BACON RANCH

Char-grilled chicken, crispy bacon, white cheddar, and ranch dressing | \$14

MEDITERRANEAN (V)

Spinach, artichoke hearts, sun-dried tomatoes, feta cheese | \$14

MUSHROOM (V)

Sautéed mushrooms, shallots, and garlic over a creamy brie base with smoked gouda | \$14

HANDHELDS

All handhelds are served with your choice of fries or a house salad. Substitute truffle fries for \$2.

EMPIRE BURGER

White cheddar, house bacon jam, lettuce, tomato, onion, and pickle | \$14

MUSHROOM SWISS BURGER

Topped with sautéed mushrooms, caramelized onions, and Swiss cheese | \$14

CAJUN COLBY BURGER

Seasoned with Cajun spices and topped with Colby Jack cheese and sweet chili aioli | \$14

PEANUT BUTTER BURGER

Creamy peanut butter, crispy bacon, and white cheddar | \$14

GRILLED CHICKEN SANDWICH

Char-grilled chicken breast with smoked gouda, bacon, and chive aioli | \$12

BLACK BEAN BURGER (V)

Housemade black bean burger, lettuce, tomato, onion, and pickle | \$14

MAHI MAHI TACOS

Three grilled mahi mahi tacos with pineapple salsa, shredded white cheddar, romaine, and mango habanero sauce | \$18

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements. 3% fee to all credit card payments, 20% gratuity added to all parties of 8 or more.