

# DINNER AT THE EMPIRE

EST.  
2016

## Starters

### ROASTED CAULIFLOWER DIP (V)

Roasted cauliflower and roasted garlic pureed with Ohio white cheddar. Served with pita chips. **9**

### BEEF CARPACCIO (GF)

Thinly sliced beef filet topped served with a lemon-tahini dressed arugula salad and topped with shaved Parmesan. **12**

### CRAB CAKES

A trio of house-made crab cakes served with The Empire signature sauces on a bed of microgreens. **14**

### PISTACHIO ENCRUSTED BRIE (V, N)

A wedge of brie encrusted with pistachios and assorted seeds. Served warm with fresh fruit and grilled garlic baguette. **13**

### DEVILISH EGGS (V, GF)

Classic deviled eggs made with fresh tarragon herbed egg puree, topped with red pepper and a drizzle of olive oil. **8**

### SPICY SHRIMP

A skewer of grilled shrimp served atop thinly sliced crispy baguette and topped with a spicy cream sauce. **15**

### GUACAMOLE or HUMMUS (V, GF)

Made to order guacamole or hummus topped with romesco. Served with whole-grain corn chips. **8**

### MUSHROOM AND GOUDA CREAM

### FLATBREAD (V)

Woodland mushrooms, onions and garlic roasted with fresh herbs atop a crispy flatbread with a light Gouda cream sauce. **12**

### CAPRESE BURRATA FLATBREAD (V, N)

Fresh burrata cheese melted onto crispy flatbread with heirloom tomatoes, pesto and fresh basil leaves. **12**

### BRAISED SHORT RIBS

Slow roasted, braised short ribs with bourbon beef jus nestled on a potato cake. **14**

## Sea

### SEARED NORWEGIAN SALMON (GF)

Pan seared Norwegian Aukra Salmon topped with a tomato chutney, served with a light saffron risotto and frizzled leeks. **26**

*Pairing: Chardonnay*

### SEA SCALLOPS

Pan seared, served over mixed grains with spinach, roasted red peppers, crispy bacon and mushrooms. **28**

*Pairing: Sauvignon Blanc*

### SURF N' TURF (GF)

Skewer of coffee rubbed shrimp and a center cut 7oz Filet over garlic mashed potatoes. **MKT**

*Pairing: Pinot Noir*

### SHRIMP SCAMPI

Large shrimp bathed in a garlic butter and white wine sauce and topped with fresh herbs. Served with crusty bread. **26**

*Pairing: Pinot Grigio*

## Soups

### LION BOWL FRENCH ONION SOUP

Slow roasted Vidalia onions simmered in beef stock and topped with puff pastry croutons and melted Gruyere cheese. **Bowl 9**

### SEAFOOD BISQUE

Fresh seafood pureed in a creamy lobster base topped with fresh herbs. **Cup 8 Bowl 10**

### CHEF'S SOUP CREATION

Seasonal soup crafted weekly.

## Salads

### LITTLE GEM SALAD (GF)

Baby Gem lettuce quartered and dressed with dill cream dressing, gorgonzola, crispy pancetta and fresh herbs. **8**

### CLASSIC COBB SALAD (GF)

Grilled chicken breast, avocado, bacon, tomato, onion, gorgonzola with Brown Derby vinaigrette. **13**

### THE EMPIRE GRILLED CAESAR SALAD (GF)

Charred baby romaine, bacon, shaved Parmesan, red onion and Caesar dressing. **Half 6 Full 10**

### GRILLED SIRLOIN STEAK SALAD (GF)

Sliced grilled prime sirloin steak over a bed of hearty greens, dressed with a mustard vinaigrette, topped with frizzled leeks. **18**

## ENTRÉES

(All entrées include warm bread and a house salad)

### Land

#### FILET MIGNON (GF)

Center cut by hand 7oz filet accompanied by caramelized onion, roasted fingerling potatoes and seasonal vegetable. **MKT**

*Pairing: Cabernet Sauvignon*

#### STRIP STEAK (GF)

New York Strip accompanied by garlic mashed potatoes and seasonal vegetable. **36**

*Pairing: Merlot*

#### CHICKEN PICCATA

Tender chicken breast sautéed in a lemon-thyme sauce. Served atop pappardelle pasta. **16**

*Pairing: Blend*

#### THE EMPIRE BURGER

8oz ground Black Angus grilled topped with Ohio white cheddar and house-made bacon onion relish on a soft brioche bun. Served with house-made chips or fries. **15**

*Pairing: Craft Beer*

#### NEW ZEALAND LAMB CHOPS (GF)

5 lollipop chops grilled with horseradish and fresh mint sauce. Served aside roasted fingerling potatoes. **28**

*Pairing: Sauvignon Blanc*

## Pasta and More

(Add: chicken, salmon, shrimp, or steak)

### FARMERS' MARKET PAPPARDELLE

Seasonal creation prepared by our Chefs.

### FOUR CHEESE PENNE (V)

A gooey bake of penne and four cheeses with a crisp buttery breadcrumb and herb topping. **17**

*Pairing: Chardonnay*

### GINGER RICE BOWL (V, GF)

Sautéed seasonal vegetables over organic brown rice. Tossed with sesame ginger spicy sauce. **12**

*Pairing: Pinot Grigio*

### ROASTED MUSHROOM RISOTTO (V, GF)

Roasted woodland mushroom, onion and garlic risotto with parmesan. **14**

*Pairing: Riesling Auslese*

## Sides:

Roasted Seasonal Vegetables **5**  
Brussel Sprouts with Pancetta **6**  
Garlic Mashed Potatoes **5**  
Parmesan Truffle Fries **4**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

(GF): Gluten Free (V): Vegetarian (N): contains Nuts