

LUNCH AT

THE EMPIRE

138 SOUTH WASHINGTON STREET

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 fresh Parmesan. 12

CRAB CAKES

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

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 shrimp served atop thinly sliced crispy baguette and topped with a spicy cream sauce. 13

GUACAMOLE or HUMMUS (V, GF)

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

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 PRIME SIRLOIN SALAD (GF)

Sliced grilled prime sirloin steak over a bed of hearty greens, dressed with a mustard vinaigrette, topped with frizzled leeks. 16

GINGER RICE BOWL (V, GF)

Sautéed seasonal vegetables over organic brown rice. Tossed with sesame ginger spicy sauce. 9

Add: chicken, salmon, shrimp, or steak

STEAK AND RISOTTO with MUSHROOMS (GF)

Sliced grilled prime sirloin over creamy risotto. Served aside sautéed woodland mushrooms in a thyme cream reduction. 18

TUNA POKE (GF)

Lightly grilled tuna over sticky sushi rice, diced cucumber, red pepper, green onion nestled in a baby gem lettuce leaf. Served with house-made Asian dressing. Sprinkled with black sesame seeds. 15

Sandwiches (served with chips or fries)

CHICKEN PESTO PIADINA (N)

Thinly sliced chicken and pesto with Burrata cheese and roasted red peppers folded inside a flaky Italian flatbread. 12

STEAK PIADINA

Tender sliced Prime sirloin, brie cream, tomatoes and spinach folded into a flaky Italian flatbread topped with a zesty horseradish sauce. 16

EGG SALAD CROISSANT (V)

Tarragon egg salad tucked inside a freshly baked buttery croissant with fresh greens and tomato. 9

TRUFFLED GRILLED CHEESE (V)

Brie cheese and house-made jam on hearty bread. Grilled with truffle butter. 11

SMOKED TURKEY CRANBERRY CLUB

Smoked turkey breast, bacon, Amish baby Swiss cheese, cranberry relish on rustic whole grain bread. 12

Burgers (served with chips or fries & a pickle)

THE EMPIRE BURGER

8oz ground Black Angus grilled with Ohio white cheddar, house-made bacon relish and sweet hot mustard on a brioche bun. 12

BEEF SHORT RIB BURGER

Braised short rib topped with frizzled leeks and an over-medium egg on a brioche bun. 15

CHIPOTLE BLACK BEAN BURGER (V)

House-made chipotle pepper seasoned burger, fresh greens, tomato with a tomato cumin lime vinaigrette on a brioche bun. 9

Flatbreads

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

Sides: Roasted Seasonal Vegetables 5, Brussel Sprouts with Pancetta 6, Parmesan Truffle Fries 4 and Seasoned Home-Made Chips 3

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