

Empire Grill

Lunch served 11 to 3pm

Today's Soup

7

French Onion

8

Caramelized onions, in a beef broth, with melted Gruyere cheese.

Empire Caesar

10

Tossed with crispy pancetta, croutons, creamy garlic dressing and shaved parmesan cheese.

Greek Salad

12

Tomatoes, cucumbers, red peppers, Kalamata olives, crumbled feta, shaved red onion tossed in lemon dressing vinaigrette.

Garden Greens

7

Red & green leaf lettuce, cucumber, tomato wedges tossed in herb house dressing with toasted pumpkin seeds.

Bruschetta

9

Oven roasted tomatoes, spiked with balsamic vinegar on crostini's and parmesan cheese.

Artichoke

Spinach Dip

10

Mozzarella, Cheddar and Cream Cheeses mixed with artichoke & spinach accompanied by crostini's

Crispy Wings

11

1 lb. Jumbo wings have them hot, mild or honey butter sauce

Calamari

11

Buttermilk marinated calamari lightly dusted and deep fried served with a lemon garlic aioli

Shrimp Cocktail

12

Chilled shrimp, served with a house cocktail sauce & lemon

P.E.I Mussels

13

Steamed with white wine, shallots & garlic butter sauce, or Steamed with a rich tomato basil sauce. Both served with grilled bread for dipping.

Crab Cakes

15

Lightly breaded and fried served with a lemon aioli.

Antipasto for Two

16

Grilled & marinated zucchini, eggplant, red peppers, salami, shaved prosciutto, Kalamata olives, grilled baguette and a caprese stack

Montreal Smoked Meat Sandwich

12 Stacked high with Dijon mustard, lettuce served on Marble rye
 12

Roast Beef Sandwich served on Marble Rye with lettuce, tomato and red onions and horseradish aioli
 12

8 oz. Burger	Topped with lettuce, tomato, pickles & onions	Add cheese	1.25
11		Bacon	1.50
	Big Ass Burger (with bacon and cheese)		5

B.B.Q Chicken Club Grilled chicken breast with melted cheddar cheese, crispy bacon, lettuce & tomato on a warm bun
 12

Veggie Wrap Grilled Eggplant, zucchini, red pepper, lettuce, tomato & parmesan and mozzarella wrapped in flour tortilla Add grilled chicken breast 5
 10

Veal Parmigiana Lightly breaded topped with tomato basil sauce, parmigiana and mozzarella on a toasty baguette
 13

Chicken Parmigiana Lightly breaded topped with tomato basil sauce, parmigiana and mozzarella on a toasty baguette
 12

Empire Fish and Chips Halibut served in a crisp beer batter with fries & coleslaw
 12 one piece
 18 two pieces

Spaghetti Fresh pasta tossed in a rich tomato basil sauce
 12 Bolognese sauce add 5

Linguine Primavera Seasonal vegetables, sundried tomatoes white wine, olive oil & parmesan
 12

Lasagna Layers of fresh pasta in a rich Bolognese sauce with parmesan & mozzarella cheese
 15

Tortellini Cheese or meat filled tortellini served with your choice of white or rosé sauce
 12

Gnocchi Potato dumplings tossed in a rich tomato basil sauce
 12

All sandwiches come with garlic aioli, choose fries or greens. All other substitutes add 1.50

Dinner from 5 till 10pm

Tortellini 15	Cheese or meat filled tortellini in a creamy rosé sauce
Mushroom Risotto 17	Porchini & Cremini mushrooms simmered in a saffron broth, finished with drizzle of truffle oil
Spaghetti 15	Fresh pasta tossed with rich tomato basil sauce topped with parmesan cheese Add bolognaise 5
Gnocchi 15	Potato dumplings tossed in a rich tomato basil sauce
Linguine Primavera 14	Seasonal vegetables sundried tomatoes white wine, olive oil & parmesan
Lasagna 15	Layers of fresh pasta in a rich bolognaise with parmesan & mozzarella cheese
Fruiti Dimare 18	Fresh linguine pasta tossed with a medley of mussels, calamari and shrimp in a marinara sauce
Veal Parmigiana 22	Lightly breaded topped with tomato basil sauce, parmigiano and mozzarella served with your choice of pasta or risotto
Chicken Parmigiana 20	Lightly breaded topped with tomato basil sauce, parmigiano and mozzarella served with your choice of pasta or risotto

House Specialties

All entrees served with seasonal vegetables & roasted potatoes

New Yorker	centre-cut striploin steak grilled to perfection 8oz. 24 10oz. 28 Served with your choice of peppercorn, shallot demi sauce or Empire herb butter
Osso Bucco 22	Veal Shank braised in a hearty tomato sauce served with saffron risotto.
Veal Scaloppini 22	Served with choice of sauce –Lemon white wine or Porchini or Marsala
Chicken Supreme 22	Pan seared breast filled with brie and double smoked bacon finished in a white wine pan jus
Halibut 26	Pan seared halibut with Mediterranean tomato salsa accompanied by rice and seasonal vegetables
Salmon 25	Grilled Atlantic Salmon served with dill cream sauce and rice and seasonal vegetables
Veal Chop 29	Grilled 14oz Veal chop with rosemary and a hint of lemon
8oz Filet Mignon 32	Beef tenderloin grilled to your liking

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