

...actively relaxing on the banks of the Deschutes River in Maupin, Oregon

Imperial Menu

Shareable Plates

Mule Deer Wings GF

8 piece chicken wings (you thought they were venison, didn't you?) coated in Frank's Buffalo Sauce, served with celery & blue cheese 12

Bruschetta

Baguette crostinis topped with Pendleton Whisky Onion Jam and Rogue Creamery Blue Cheese Crumbles 8

Artichoke Dip GF

Warm creamy mixture of artichoke, cheeses, and green chilies served with House Made Tortilla Chips 11

Sweet Potato Fries GF

Served with Peanut Sauce 7.50

Chips & Salsa GF

House made Tortilla Chips and Salsa 5.50

Salads

served with Honey Wheat Bread

Harvest Cobb GF

Mixed Greens, crisp apple, dried cranberry, Rogue Creamery Blue Cheese, pecan, hard-boiled egg, bacon, grilled chicken breast, choice of dressing (we recommend our Apple Poppysseed) 16

Caesar

Romaine Lettuce with tangy Caesar Dressing, homemade Garlic herb Croutons and shredded Parmesan Cheese 9.95
add chicken 14.95 add grilled steak 15.45

Bakeoven Special

Bowl of soup & tossed green or Caesar salad 8.50

Sandwiches & Such

Served with High Desert seasoned fries

Sweet & Spicy Burger

1/3 pound, hand shaped Imperial Beef Patty, cooked medium rare, topped with Whisky Onion Jam & Pepperjack cheese 14.50

Hinton's Lamb Gyro

Imperial Stock Ranch Lamb, served in a warm Pita with house-made Tzatziki Sauce, Lettuce, Tomato and Onion 12

BBQ Beef Sandwich

A ciabatta roll stuffed with Imperial Stock Ranch pulled beef, Deschutes BBQ Sauce & Tillamook Cheddar 14

French Dip

Tender Imperial roast beef piled high in a French roll, served with our own Garlic Port au jus 14
add a side of horseradish sauce .50 add Swiss 1

Chicken Strips

Three breaded chicken strips served with Ranch 10.50

Fish & Chips

Cod fillets battered pub-style, fried juicy crisp & served with Coleslaw, Lemon & Tartar sauce 12

Extras

Coleslaw 3

High Desert Seasoned Fries 5

Soup of the day: cup 3.50 bowl 4.50

Starch of the day 3.50

Honey Wheat Bread 2.95

Dinner Entrees

served with vegetable of the day and choice of starch

Fresh Cut Steaks

From beef born and raised on our family's ranch near Shaniko, these are the ultimate farm-to-table delicacy. Finished solely on ranch grasses and grains, hand selected & aged for 21 days. Ask a server for cuts available.

STEAK ENHANCEMENTS

Blue cheese butter 1.50

Sauteed Crimini Mushrooms 2

Baby Back Ribs GF

Tender, plump Pork Ribs rubbed with a blend of spices, smoked, grilled and finished with our Deschutes BBQ Sauce, & coleslaw 24.95

Oak Springs Chicken GF

Marinated chicken breast grilled with bacon, mushrooms & Swiss cheese, topped with honey mustard sauce 19.50

Stroganoff

Rustic egg noodles tossed in a delicious sauce of mushrooms, garlic & red onions, finished with port, sour cream and Dijon mustard. Choice of braised beef or lamb. Served with garlic bread. 19.50

Butternut Squash Ravioli

6 ravioli stuffed with Butternut Squash, topped with a Marsala Sage sauce and finished Oregon Hazelnuts. Served with bread. 19.50
add chicken 24.50

Desserts

Snickerdoodle Crème Brulee

The classic French vanilla custard with a touch of cinnamon. It's just like the cookie! Except creamy & torched to perfection.... 6.25

The Thing

A large Brownie Sundae with Tillamook Vanilla Bean Ice Cream, Chocolate Sauce, Hot Fudge, Whipped Cream & Sliced Almonds 11

Fresh Baked Pie

Please ask your server for our selection 6.95
a la mode 8.45

Danish Bread Pudding

An Imperial classic. Made in-house with Danishes, then finished with Bourbon Sauce & Raspberry drizzle. 8.25

Ice Cream

Vanilla Bean
Oregon Strawberry
Mint Chocolate Chip
Chocolate Peanut Butter 1.50 per scoop





Imperial
RIVER CO.