

Appetizers

<p>Emerald Queen Hot Wing 14 <i>Served with carrots, celery sticks, fresh made potato chips, and bleu cheese dressing.</i></p> <p>Mushroom Caps 12 <i>Buttons Mushrooms that are battered and fried. Served with fresh made pesto sauce and chipotle aioli.</i></p> <p>Shrimp Cocktail 14 <i>Large prawns char grilled and served chilled with house made cocktail sauce .</i></p> <p>Chicken Tender 14 <i>Served with fresh made potato chips and house made BBQ sauce.</i></p> <p>Calamari 14 <i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i></p>	<p>BBQ Pork 15 <i>Served w/ hot mustard, ketchup and sesame seeds.</i></p> <p>Pot Stickers 11 <i>Served w/ special sauce.</i></p> <p>Crispy Fried Spring Rolls 12 <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i></p> <p>Chinese Sampler 13 <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i></p> <p>Crispy Garlic Chicken Drumettes 13 <i>Marinated with fresh ginger, garlic, soy sauce and wine.</i></p>
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Salads and Soups

Gratinee French Onion Soup 8

Clam Chowder Bowl 7

Soup of the Day Bowl 6

<p>Puyalapabs Garden Salad 8 <i>Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.</i></p> <p>Dungeness Crab Wedge Salad 22 <i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i></p> <p>Spinach Salad 12 <i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and tossed in a creamy poppy seed vinaigrette</i></p> <p>Harvest Salad 13 <i>Mixed greens, avocado, roasted corn, watermelon radish, broccolini, marinated artichoke, and cherry tomatoes, tossed in a red onion vinaigrette</i></p> <p>Caesar Salad 10 <i>w/ Chicken Breast 14 w/ Shrimp 16 w/ Sockeye Salmon 19</i></p>	<p>Grilled Shrimp and Bleu Cheese Wedge Salad 16 <i>Char grilled marinated Prawns served with sweet and spicy bacon, marinated tomatoes and fried onions rings with a wedge of crisp iceberg lettuce and herb bleu cheese dressing</i></p> <p>Shrimp Wonton Soup 15</p> <p>BBQ Pork Noodle Soup 10 <i>Chinese greens and BBQ pork.</i></p> <p>Beef Noodle 10 <i>Sliced tender beef and fresh Chinese vegetables.</i></p> <p>BBQ Pork Won Ton Soup 10 <i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i></p> <p>Hot and Sour Soup 10 <i>Sliced pork, tofu, mushrooms and bamboo shoots.</i></p> <p>Egg Drop Soup 10 <i>Sliced pork and Chinese vegetables</i></p>
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Burgers & Sandwiches

*All sandwiches served with choice of potato salad, french fries or cole slaw.
Add \$3.00 for a cup of soup or green garden salad.*

KOBE BEEF BURGER

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 13

BLACK ANGUS BURGER

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 12

Served with choice of potato salad, french fries or cole slaw

Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2

<p>Tampa Cuban Panini 14 <i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i></p> <p>Clubhouse 14 <i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce and tomato on toasted white bread.</i></p> <p>BBQ Flatbread 13 <i>Smoked and shredded beef brisket with caramelized onions, house made BBQ sauce and pizza sauce topped with cheddar cheese, cilantro, roma tomatoes, green onions, and jalapeno.</i></p>	<p>Fried Pork Schnitzel Style Sandwich 13 <i>Hazelnut breaded pork loin on Ciabatta bread with red onion, goat cheese, sundried tomatoes and bacon spread</i></p> <p>Grilled Steak Panini 20 <i>Thinly sliced marinated New York steak grilled and served on Ciabatta bread with bacon, mozzarella, shaved onion, arugula with chipotle aioli and pesto aioli. Served with rosemary garlic fries</i></p> <p>Fish and Chips 16 <i>Pacific cod beer battered and deep fried. Served with tarter sauce.</i></p>
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From the Land



Our steaks are from the heart of the Okanagan County, Double R Ranch USDA premium natural choice beef.

All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour and seasoned vegetables.

Choice of cheese and herb potato gratin, rice pilaf, or unless specified. Add a cup of clam chowder for \$4.00

Add a lobster tail to any steak Market Price

Top Sirloin

31

Broiled on top of thyme demi. Served with cheese and herb potato gratin

Montreal New York Steak

34

Served with herb butter and syrah glaze, accompanied by cheese and herb potato gratin, and seasonal vegetables

Beef Wellington

34

Pan roasted beef tenderloin in puff pastry with wild mushroom compote, accompanied by cheese and herb potato gratin, and seasonal vegetables

Roasted Prime Rib

Regular Cut

25

EQC Cut

29

Coated with our special seasoning, slow roasted to perfection. Served with au jus and prepared horseradish

Rib Eye Steak

35

Broiled and topped with red wine shallot butter. Served with cheese and herb potato gratin

Pan Roasted Chicken

22

Served with roasted red pepper coulis and citrus beurre blanc, accompanied by a roasted butternut squash, potato and cheese napoleon with seasonal vegetables

From the Sea

All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour.

Choice of cheese and herb potato gratin or rice unless specified.

Add a cup of clam chowder for \$4.00.



Cedar Plank Grilled Wild Northwest King Salmon 30



Cedar Plank Grilled Wild Alaskan Sockeye Salmon 24



Pan Roasted Skin on Halibut

34

Served with citrus and red pepper beurre blanc. Topped with cilantro ginger and arugula salad. Accompanied with cauliflower risotto and seasonal vegetables.

Bacon Wrapped Stuffed Prawns

29

Jumbo prawns stuffed with Dungeness crab, garlic, shallots, fresh herbs, and wrapped with bacon. Served with beet risotto and cashew nut white wine butter sauce

Lobster Tail

Market Price

Oven roasted lobster tail served with garlic lemon drawn butter.

Jumbo Sea Scallops

29

Macadamia crusted Sea scallops served with pea risotto and seasonal vegetables. Served on top of citrus basil beurre blanc.

Seared Miso Marinated Black Cod

33

Served with smoked clam panzella crumble and dashi pearls and mushrooms risotto and seasonal vegetables.

Pastas

All our pastas are served with choice of house salad, Caesar salad, or a cup of soup de jour and grilled Ciabatta crostini. Add a cup of clam chowder for 4.00

All of our pasta dishes contain eggs

Shrimp Scampi Fettuccine

24

Large Prawns sautéed with garlic, shallots, roasted red peppers, and red chili flakes tossed in a white wine cream sauce with fresh egg fettuccine pasta

Vegetarian Pasta Primavera

21

Roasted vegetables tossed in Virgin olive oil on top of fresh egg fettuccine pasta

Chicken Ravioli 21

Raviolis stuffed with chicken, pancetta, spinach, mascarpone and parmesan cheeses. Tossed in a champagne white wine butter sauce with goat cheese topped with aged balsamic caviar pearls

Chinese Chef's Specials

Seafood Combination Hot Pot

20

Prawns, scallops, squid, fish, and mixed vegetables.

Emerald Queen Special Chow Mein

16

BBQ pork, chicken, and Chinese vegetables with pan fried noodles.

Seafood Bean Curd Hot Pot

20

Prawns, scallops, squid, and bean curd.

Sweet and Sour Pork

16

Lean, tender, breaded pork with sweet, and sour sauce.

Sai Foon

16

Chinese vermicelli with pork, shrimp, and greens.

Imperial Pork Chop

17

Tender pork chops cooked in chef's special sauce.

Emerald Queen Special Fried Rice

16

With BBQ pork and shrimp.

Curry Seafood

20

Stir-fry seafood

Singapore Style Chow Fun

16

Chinese rice vermicelli with BBQ pork, shrimp, and green onions in a light curry sauce.

Chinese Cuisine

Beef

Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	17	Emerald Queen Special Beef Short Ribs <i>Braised with vegetables in our chef's special sauce.</i>	18
Beef in Oyster Sauce <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	17	Broccoli with Beef <i>Stir fried sliced beef.</i>	17
Curry Beef <i>Stir fry sliced beef</i>	17		

CASINO DINNER

Dinner for Two 50 • 25 for each additional person
Pot Stickers, BBQ Pork, Almond Breaded Chicken, Mongolian Beef,
Sweet and Sour Pork, Deep Fried Prawns and Special Fried Rice.

Chicken

Kung Pao Chicken <i>Diced vegetables with chicken cooked in spicy Kung Pao sauce.</i>	16	Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	16
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	16	Sweet and Sour Chicken <i>Boneless chicken meat deep fried and served with sweet and sour sauce.</i>	16
Garlic Fried Chicken <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	16	Mushroom Chicken <i>Sliced, tender, chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	16
Almond Breaded Chicken <i>Boneless chicken meat deep fried in batter, served with gravy and garnished with crushed almonds.</i>	16	Black Bean Chicken <i>Sliced chicken, onions, and green peppers cooked in black bean sauce.</i>	16
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	16	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	16
Chicken with Broccoli <i>Stir fried sliced chicken.</i>	16	Basil Chicken <i>Deep fried chicken, stir fried with vegetables, basil, onion and chili paste.</i>	16
Curry Chicken <i>Stir fry sliced chicken</i>	16	General Tso's Chicken <i>Crispy chicken with green onions in special tangy hot sauce.</i>	17

Seafood

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	18	Kung Pao Prawns <i>Subgmo diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	18
Prawns in Lobster Sauce <i>With onions, green peppers, and pork cooked in a special sauce.</i>	20	Sweet and Sour Prawns <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	18
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	27	Prawns with Black Bean Sauce <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	20
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	27	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	20
Lobster with Ginger and Green Onion <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>	Market Price	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	20
Seafood Fried Rice <i>Scallops, shrimp, and squid.</i>	16		

Beverages

Tea, Hot Chocolate, Juice

Coffee and Soda

2.50

