

## Appetizers

<p><b>Emerald Queen Hot Wing</b> 14 <i>Served with carrots, celery sticks, fresh made potato chips, and bleu cheese dressing.</i></p> <p><b>Mushroom Caps</b> 12 <i>Buttons Mushrooms that are battered and fried. Served with fresh made pesto sauce and chipotle aioli.</i></p> <p><b>Shrimp Cocktail</b> 16 <i>Large prawns char grilled and served chilled with house made cocktail sauce .</i></p> <p><b>Chicken Tender</b> 14 <i>Served with fresh made potato chips and house made BBQ sauce.</i></p> <p><b>Calamari</b> 15 <i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i></p>	<p><b>BBQ Pork</b> 15 <i>Served w/ hot mustard, ketchup and sesame seeds.</i></p> <p><b>Pot Stickers</b> 12 <i>Served w/ special sauce.</i></p> <p><b>Crispy Fried Spring Rolls</b> 13 <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i></p> <p><b>Chinese Sampler</b> 14 <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i></p> <p><b>Crispy Garlic Chicken Drumettes</b> 14 <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><b>Puyalapabs Garden Salad</b> 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><b>Dungeness Crab Wedge Salad</b> 24 <i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i></p> <p><b>Spinach Salad</b> 13 <i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and tossed in a creamy poppy seed vinaigrette</i></p> <p><b>Harvest Salad</b> 13 <i>Mixed greens, avocado, roasted corn, watermelon radish, broccolini, marinated artichoke, and cherry tomatoes, tossed in a red onion vinaigrette</i></p> <p><b>Caesar Salad</b> 10 <i>w/ Chicken Breast 14 w/ Shrimp 16 w/ Sockeye Salmon 19</i></p>	<p><b>Grilled Shrimp and Bleu Cheese Wedge Salad</b> 18 <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><b>Shrimp Wonton Soup</b> 15</p> <p><b>BBQ Pork Noodle Soup</b> 10 <i>Chinese greens and BBQ pork.</i></p> <p><b>Beef Noodle</b> 10 <i>Sliced tender beef and fresh Chinese vegetables.</i></p> <p><b>BBQ Pork Won Ton Soup</b> 10 <i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i></p> <p><b>Hot and Sour Soup</b> 10 <i>Sliced pork, tofu, mushrooms and bamboo shoots.</i></p> <p><b>Egg Drop Soup</b> 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><b>Tampa Cuban Panini</b> 14 <i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i></p> <p><b>Clubhouse</b> 14 <i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce and tomato on toasted white bread.</i></p> <p><b>Prosciutto &amp; Herb Flatbread</b> 14 <i>Topped with fresh herb cheese, prosciutto ham, dates and shallot compote. Finished with champagne reduction and fresh arugula.</i></p>	<p><b>Fried Pork Schnitzel Style Sandwich</b> 13 <i>Hazelnut breaded pork loin on Ciabatta bread with red onion, goat cheese, sundried tomatoes and bacon spread</i></p> <p><b>Grilled Steak Panini</b> 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><b>Fish and Chips</b> 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

32

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

### Grilled New York Steak

40

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

### Beef Wellington

42

*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

28

### EQC Cut

33

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

### Rib Eye Steak

43

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

### Caribbean Style Chicken

24

*Chicken breast seasoned with special herb blend. Served over tri color cous-cous and topped with mango citrus butter sauce and fresh 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 34



### Cedar Plank Grilled Wild Alaskan Sockeye Salmon 28



### Pan Roasted Skin on Halibut

35

*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

34

*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

34

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

### Sautéed Cod

32

*Sautéed Cod, served with saffron risotto, fresh vegetables and topped with blister-shallot compote and herb oil.*

## 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

26

*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*

### Vegetable Wellington

22

*Puff pastry stuffed with julienne vegetables, served with roasted red pepper sauce and infused oil. Topped with crispy potato.*

### 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

22

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

### Emerald Queen Special Chow Mein

17

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

### Seafood Bean Curd Hot Pot

22

*Prawns, scallops, squid, and bean curd.*

### Sweet and Sour Pork

17

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

### Sai Foon

17

*Chinese vermicelli with pork, shrimp, and greens.*

### Imperial Pork Chop

18

*Tender pork chops cooked in chef's special sauce.*

### Emerald Queen Special Fried Rice

16

*With BBQ pork and shrimp.*

### Curry Seafood

22

*Stir-fry seafood*

### Singapore Style Chow Fun

17

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

# Chinese Cuisine

## Beef

<b>Mongolian Beef</b> <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	<b>18</b>	<b>Emerald Queen Special Beef Short Ribs</b> <i>Braised with vegetables in our chef's special sauce.</i>	<b>19</b>
<b>Beef in Oyster Sauce</b> <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	<b>18</b>	<b>Broccoli with Beef</b> <i>Stir fried sliced beef.</i>	<b>18</b>
<b>Curry Beef</b> <i>Stir fry sliced beef</i>	<b>18</b>		

## 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

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

## Seafood

<b>Seafood Chow Mein</b> <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	<b>18</b>	<b>Kung Pao Prawns</b> <i>Subgmo diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	<b>19</b>
<b>Prawns in Lobster Sauce</b> <i>With onions, green peppers, and pork cooked in a special sauce.</i>	<b>22</b>	<b>Sweet and Sour Prawns</b> <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	<b>19</b>
<b>Fried Rock Cod</b> <i>Bone-in white fish served with sweet and sour sauce.</i>	<b>28</b>	<b>Prawns with Black Bean Sauce</b> <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	<b>21</b>
<b>Steamed Rock Cod</b> <i>Bone-in white fish served with a light soy sauce.</i>	<b>28</b>	<b>Crispy Prawns with Honey Walnuts</b> <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	<b>21</b>
<b>Lobster with Ginger and Green Onion</b> <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>	<b>Market Price</b>	<b>Mongolian Prawns</b> <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	<b>21</b>
<b>Seafood Fried Rice</b> <i>Scallops, shrimp, and squid.</i>	<b>16</b>		

## Beverages

Tea, Hot Chocolate, Juice

Coffee and Soda

3.00

