

Starters

Shrimp Cocktail <i>Large prawns char grilled and served chilled with house made cocktail sauce</i>	16	Honey Glazed BBQ Pork <i>Served w/ hot mustard, ketchup and sesame seeds</i>	15
Calamari <i>Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli.</i>	16	Pan Grilled Pot Stickers <i>Served w/ special dipping sauce</i>	13
Mushroom Caps <i>Beer battered and fried. Served with house made pesto chipotle aioli</i>	13	Crispy Fried Spring Rolls <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	14
Emerald Queen Hot Wing <i>Served with carrots, celery sticks, fresh made potato chips and bleu cheese dressing.</i>	15	Chinese Sampler <i>BBQ pork, pan grilled pot stickers and fried spring rolls.</i>	15
		Crispy Garlic Drumettes <i>Marinated w/ fresh ginger, garlic, soy sauce and wine.</i>	15

Market Fresh Salads and Soups

Clam Chowder	8	Crab Louie Salad <i>Dungeness crab atop field greens with tomato, avocado, and asparagus. Served with Louie dressing</i>	26
Soup Du Jour	7		
Shrimp Wonton	13	Caprese Salad <i>Sliced Roma tomatoes layered with fresh mozzarella and roasted cherry tomatoes. Garnished with fresh basil, balsamic glaze and chive oil.</i>	13
Caesar Salad <i>With Grilled Chicken 15 With Shrimp 17</i>	10	Cobb Salad <i>Field greens, chopped bacon, crumbled egg, crispy fried chickpeas, fresh corn, blue cheese, tomatoes, cucumbers and avocados. Served with choice of salad dressing.</i>	14
Tatoosh Salad <i>Blend of mixed greens tossed with balsamic vinaigrette and topped with gorgonzola cheese, sliced apples and candied walnuts.</i>	10	Asian Chicken Salad <i>Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mien noodles, almonds, ginger sesame dressing and crispy wontons</i>	16
Taco Salad <i>Seasoned ground beef, lettuce, tomatoes, olives, green onions, shredded cheddar cheese & mozzarella cheese, avocado and pico de gallo salsa.</i>	16		
Beef Tenderloin Salad <i>Grilled and sliced Beef Tenderloin with mixed greens, roasted beets, cherry tomatoes, brioche boat soubise vinaigrette and fried avocado.</i>	26		

Executive Chef – Pascual Rodriguez

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A tip of 18% for parties of 8 or more is suggested for our Restaurants



Lunch Entrées

Our steaks are from the heart of the Northwest, Double R Ranch USDA premium choice beef
*All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour.
 Add a cup of clam chowder for \$4.00. Choice of roasted garlic mashed potatoes,
 wild rice medley, unless specified.*



Top Sirloin	35	Rib Eye Steak	46
<i>Broiled and served with haystack fried potatoes, roasted seasonal vegetables, on top of bordelaise sauce.</i>		<i>Chimichurri sauce, roasted seasonal vegetables.</i>	
Grilled New York	42	Grilled Wild Sockeye Salmon	28
<i>Served with garlic mashed potatoes and seasonal vegetables. Balsamic steak glaze and topped with haystack potato.</i>		<i>Served on a Cedar Plank.</i>	

Burgers & Sandwiches

*Served with choice of potato salad, french fries or cole slaw unless specified.
 Add \$3.00 for a cup of soup or green salad.*

Casino Burger	15	Fish and Chips	18
<i>Black Angus burger, broiled to perfection.</i>		<i>Pacific cod beer battered and deep fried.</i>	
Philly Cheese Steak	16	Grilled Ham Panini	15
<i>Thinly sliced top round, tossed with caramelized onions, Peppers and swiss cheese. Served on a hoagie roll with French fries and cole slaw.</i>		<i>Grilled ham with crispy bacon, swiss cheese, sliced tomato and horseradish aioli.</i>	
Grilled Chicken Panini	18	Shrimp PO Boy	17
<i>Herb marinated grilled chicken breast, applewood bacon, arugula, queso fresco and drizzled with cilantro and jalapeno mayo. Served with French fries and cole slaw.</i>		<i>Shrimp tossed in seasoned flour and fried. Served on a toasted hoagie roll with remoulade sauce, shaved lettuce, sliced tomato and onion with French fries and cole slaw.</i>	
Kobe Beef Burger	18	Clubhouse	15
<i>Served with choice of potato salad, french fries or cole slaw Add \$3.00 for a cup of soup or green garden salad. Choice of cheese, Mushrooms, Avocado or Bacon \$2.00 each.</i>		<i>Smoked turkey, cheddar cheese, swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread.</i>	

Pastas

Fresh pasta served with house made garlic bread your choice of house salad, Caesar salad, or a cup of soup de jour. Add a cup of clam chowder for 4.00 All of our pasta dishes contain eggs.

Chicken Alfredo Fettuccine	25	Shrimp Scampi Linguine	28
<i>Roasted Chicken with sautéed mushrooms, spinach, alfredo sauce. Garnished with julienned vegetables on top of fettuccine pasta</i>		<i>Prawns sautéed with garlic, shallot, red chili flakes and tossed with a white wine fumet, and parmesan basil cream sauce on top of egg linguini pasta</i>	

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Chinese Cuisine

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp and squid.</i>	19	Sweet and Sour Prawns <i>Prawns deep fried in batter, served with our own sweet and sour sauce.</i>	20
Prawns in Lobster Sauce <i>With onions, green pepper and pork, cooked in</i>	23	Prawns with Black Bean Sauce <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	22
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	29	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	22
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	29	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	22
Lobster Ginger w/ Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Calamari with Salt and Pepper <i>Served with steamed rice.</i>	22
Seafood Fried Rice <i>With scallops, shrimp and squid.</i>	17	Deep Fried Fish with Salt and Pepper <i>Served with steamed rice.</i>	20
Kung Pao Prawns <i>Subgum diced vegetables with shrimp cooked in a spicy Kung Pao sauce.</i>	20	Fish Fillet with Almonds <i>Garnished with crushed almonds.</i>	20
Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in a spicy sauce.</i>	19	Emerald Queen Special Beef Short Ribs <i>Braised with vegetables in our chef's special sauce.</i>	20
Beef in Oyster Sauce <i>Sliced beef, onions, and green peppers cooked in a oyster sauce.</i>	19	Broccoli with Beef <i>Stir fried sliced beef w/ broccoli florets.</i>	19
Curry Beef <i>Stir fry sliced beef in a curry sauce</i>	19	Imperial Pork Chop <i>Tender pork chops cooked in chef's special sauce.</i>	19
Seafood Combination Hot Pot <i>Prawns, scallops, squid, fish and mixed vegetables.</i>	22	Singapore Style Chow Fun <i>Chinese rice vermicelli with BBQ pork, shrimp, bean sprouts and green onions in a light curry sauce.</i>	17
Seafood Bean Curd Hot Pot <i>Prawns, scallops, squid and bean curd.</i>	22	Emerald Queen Special Chow Mein <i>BBQ pork, chicken, and Chinese vegetables with pan fried noodles.</i>	17
Sai Foon <i>Chinese vermicelli with pork, shrimp and greens.</i>	17	Sweet and Sour Pork <i>Lean, tender, breaded pork with sweet, and sour sauce.</i>	17
Emerald Queen Special Fried Rice <i>With BBQ pork and shrimp.</i>	16	Curry Seafood <i>Stir-fry seafood in a curry sauce</i>	22
Pork Chop with Salt and Pepper <i>Served with steamed rice.</i>	19	Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	17
Kung Pao Chicken <i>Subgum diced vegetables with chicken, cooked in a spicy Kung Pao sauce.</i>	17	Sweet and Sour Chicken <i>Boneless chicken deep fried and served with sweet and sour sauce.</i>	17
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	17	Mushroom Chicken <i>Sliced tender chicken with fresh Chinese vegetables, black and straw mushrooms.</i>	17
Garlic Fried Chicken <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	17	Black Bean Chicken <i>Sliced chicken, onions and green peppers cooked in black bean sauce.</i>	17
Almond Breaded Chicken <i>Boneless chicken deep fried in batter, served with gravy and garnished with crushed almonds.</i>	17	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	17
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	17	Basil Chicken <i>Tender chicken, stir fried with vegetables, basil, onion and chili paste.</i>	17
Chicken with Broccoli <i>Stir fried sliced chicken w/ broccoli florets</i>	17	General Tso's Chicken <i>Crispy chicken with green onions in a special tangy hot sauce.</i>	18
Curry Chicken <i>Stir fry sliced chicken in a curry sauce</i>	17	Crispy Chicken with Honey Walnuts <i>Deep fried crispy chicken in a savory cream sauce with honey walnuts.</i>	19

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Chinese Lunch Specials 15

*Please choose one of the following
Served with steamed rice.*

1. Chicken Chow Mein (Pan Fried Noodles)
2. Almond Breaded Boneless Chicken
3. Kung Pao Chicken
4. Cashew Nut Chicken
5. Mongolian Beef
6. Mongolian Chicken
7. Pepper Steak
8. Beef with Chinese Greens
9. Sweet and Sour Pork
10. Sweet and Sour Prawns
11. Egg Foo Young, Cantonese Style
12. Sliced Beef with Broccoli

Emerald Queen Combo 13

*Sweet and Sour Pork or Almond Breaded
Chicken with Pork Chow Mein and Pork Fried Rice.*

CASINO DINNER

*Dinner for Two 50.00 • 25.00 for each additional person
Pot Stickers, BBQ Pork, Almond Breaded Chicken, Mongolian Beef,
Sweet and Sour Pork, Deep Fried Prawns, and Special Fried Rice.*

Beverages

**Tea, Hot Chocolate, Juice
Coffee, Soda and Milk
3.00 each**

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