

STARTERS

Crispy Coconut Chicken Skewers • 14

Applewood smoked and fried chicken skewer with Calabrian chili yogurt and citrus slaw.

Stuffed Mushrooms • 13

Pan sautéed mushroom caps with white wine butter sauce, capers, goat cheese, and crostini.

Shrimp Cocktail • 16

Large prawns poached and served chilled with house-made cocktail sauce and prepared horseradish.

Chicken Tenders • 15

Served with freshly made potato chips and house-made BBQ sauce.

Calamari • 16

Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.

BBQ Pork • 18

Served with hot mustard, ketchup, and sesame seeds.

Pot Stickers • 16

Served with special dipping sauce.

Crispy Fried Spring Rolls • 15

Fresh Chinese vegetables, BBQ pork, rolled in a thin wrapping and deep fried.

Chinese Sampler • 18

BBQ pork, pot stickers, and fried spring rolls.

Crispy Garlic Chicken Drumettes • 18

Marinated with fresh ginger, garlic, soy sauce, and wine.

BURGERS & SANDWICHES

All sandwiches served with choice of potato salad, french fries or cole slaw.
Add a cup of soup or green garden salad • 3

* Kobe Beef Burger • 19

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

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

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

* Grill Steak Panini • 22

Thinly sliced marinated New York steak grilled and served on Ciabatta bread with bacon, mozzarella, shaved onion, and arugula with chipotle aioli and pesto aioli.
Served with rosemary garlic fries.

Fish and Chips • 18

Pacific cod beer battered and deep fried. Served with tartar sauce.

Tampa Cuban Panini • 16

Roasted mojo marinated pork on Ciabatta bread with ham, salami, pickles, mustard, and Swiss cheese.

Chicken Caprese Panini • 15

Mozzarella, pesto mayo with a balsamic reduction and baby arugula.

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 • 4
All of our pasta dishes contain eggs.

Shrimp Scampi Fettuccini • 29

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

Grilled Chicken Alfredo Fettuccini • 25

Herb-marinated chicken breast char broiled and thinly sliced over fettuccini noodles with alfredo sauce.

Chicken Ravioli • 22

Raviolis stuffed with chicken, pancetta, spinach, mascarpone and parmesan cheese. Tossed in a bacon, mushroom, wine, and mild anchovy tomato cream sauce. Fresh diced mozzarella cheese and crostini

MARKET FRESH SALADS & SOUPS

Gratinee French Onion Soup • 9

Clam Chowder Bowl • 8

Soup of the Day Bowl • 7

Puyalapabs Garden Salad • 10

Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.

Asian Shrimp Salad • 21

Marinated and grilled shrimp, tossed with carrots, snow peas, mandarin orange, crispy wontons, and ginger vinaigrette.

Spinach Salad • 14

Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and candied walnuts and tossed in a creamy poppy seed vinaigrette.

Dungeness Crab Wedge Salad • 28

Served on top of grilled avocado with a wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing.

Caesar Salad • 10

Chicken breast • 15 | Shrimp • 17 | Wild Sockeye Salmon • 20

Shrimp Wonton Soup • 16

BBQ Pork Noodle Soup • 13

Chinese greens and BBQ pork.

Beef Noodle • 14

Sliced tender beef and fresh Chinese vegetables.

BBQ Pork Won Ton Soup • 13

Shrimp and pork won ton, BBQ pork and Chinese greens.

Hot and Sour Soup • 14

Sliced pork, tofu, mushrooms and bamboo shoots.

Egg Drop Soup • 13

FROM THE LAND

We proudly serve USDA Prime Beef "Midwestern Ranchers Grass & Grain Fed".

All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour and seasoned vegetables. Add a cup of clam chowder • 4

Add Lobster Tail to any steak • Market price

* Top Sirloin • 35

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

* Grilled New York Steak • 45

Cabernet demi sauce and topped with haystack potato, seasonal vegetables and Au gratin potato.

* Surf & Turf • 49

Pan roasted beef tenderloin over cabernet demi and topped with cognac roasted shallot butter and Au gratin potato with pan Seared jumbo Prawns and a scampi sauce.

* Roasted Prime Rib Regular Cut • 30 EQC Cut • 36

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

* Rib Eye Steak • 49

Broiled Ribeye montreal seasoning, topped with fresh chimichurri sauce and mango habanero butter, seasonal vegetables and Au gratin potato.

* Herb Marinated Bone in Pork Chop • 44

Topped with slow cooking red wine tomato sauce, blue cheese polenta and fresh seasonal vegetables.

FROM THE SEA

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

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

Add a cup of clam chowder • 4

* Cedar Plank Grilled Wild Northwest King Salmon • 36

* Cedar Plank Grilled Wild Alaskan Sockeye Salmon • 30



Executive Chef – Pascual Rodriguez

* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness.
A tip of 18% for parties of 8 or more is suggested for our restaurants.



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.

CHINESE CUISINE

Seafood Chow Mein • 23

Pan fried noodles with fresh Chinese vegetables with scallops, shrimp and squid.

Prawns in Lobster Sauce • 26

With onions, green pepper and pork, cooked in a special sauce.

Fried Rock Cod • 34

Bone-in white fish served with sweet and sour sauce.

Steamed Rock Cod • 34

Bone-in white fish served with a light soy sauce.

Seafood Fried Rice • 18

With scallops, shrimp and squid.

Kung Pao Chicken • 19 Prawns • 21

With Subgum diced vegetables cooked in a spicy Kung Pao sauce.

Mongolian Chicken • 21 Beef • 22 Prawns • 23

With onion, red and green peppers cooked in a spicy sauce.

Beef in Oyster Sauce • 20

Sliced beef, onions, and green peppers cooked in oyster sauce.

Curry Chicken • 18 Beef • 19 Seafood • 23

Stir fried in a curry sauce.

Seafood Combination Hot Pot • 24

Prawns, scallops, squid, fish and mixed vegetables.

Sai Foon • 18

Chinese vermicelli with pork, shrimp and greens.

Emerald Queen Special Fried Rice • 17

With BBQ pork and shrimp.

Orange Chicken • 19

Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.

Garlic Fried Chicken • 19

Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.

Almond Breaded Chicken • 19

Boneless chicken deep fried in batter, served with gravy and garnished with crushed almonds.

Chicken with Broccoli • 21 Beef • 22

Stir fried with broccoli florets.

Sweet and Sour Pork • 19 Chicken • 21 Prawns • 23

Served with our own sweet and sour sauce.

Crispy Prawns with Honey Walnuts • 24

Deep fried crispy prawns in a savory cream sauce with honey walnuts.

Emerald Queen Special Beef Short Ribs • 21

Braised with vegetables in our chef's special sauce.

Imperial Pork Chop • 20

Tender pork chops cooked in chef's special sauce.

Singapore Style Chow Fun • 19

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

Emerald Queen Special Chow Mein • 22

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

Cashew Nut Chicken • 19

Diced vegetables and sliced chicken with cashew nuts.

Chili Sauce Chicken • 19

Tender chicken, battered, fried and served with chef's special chili sauce.

Basil Chicken • 19

Tender chicken, stir fried with vegetables, basil, onion and chili paste.

General Tso's Chicken • 20

Crispy chicken with green onions in a special tangy hot sauce.

Crispy Chicken with Honey Walnuts • 21

Deep fried crispy chicken in a savory cream sauce with honey walnuts.

Beverages • 3

Tea, Hot Chocolate, Juice, Coffee and Soda



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