

BREAKFAST

Served Friday, Saturday & Sunday from 6am to 2pm

Starters

Fruit Platter Assorted sliced seasonal fruit.	15
Homemade Granola Served with honey yogurt, strawberry compote and fresh sliced fruit.	12
Oatmeal Served with a sliced banana, raisins, brown sugar and milk.	12

Omlettes

Farmers Choice Bacon, sausage, ham, cheese, spinach, tomato, caramelized onions and scallions.	24
Denver Omlette Ham, cheese, sautéed bell peppers and onions.	22
Veggie Cheese, bell peppers, tomatoes, mushrooms, sliced black olives, onions and spinach.	21

Traditional Breakfasts

New York Steak & Eggs Served with two eggs any style, hash brown potatoes and toast.	26	Brioche French Toast Served with fresh berries.	19
Breakfast Sampler Served with two pancakes, two eggs any style, two bacon strips, two pork sausage links, golden hash browns, and toast.	19	Waffle Combo Strawberry Belgian Waffle, two eggs, two bacon strips or pork sausage links and hash brown potatoes.	19
Classic Eggs Benedict Served with hash brown potatoes.	23	8oz. Chicken Fried Steak & Eggs Served with two eggs any style and hash brown potatoes.	19

Side Orders

Applewood Smoked Bacon	6
Hash Brown Potatoes	5
Sausage	6
Ham	7
Fresh Fruit	9
Toast	4

Children's Menu

For children 12 years and under

Pancakes & Two Eggs Served with bacon or sausage.	8
Two Eggs Any Style Served with one slice of bacon, one sausage link, one piece of toast and hash browns.	8

Beverages

Tea, Hot Chocolate, Juice, Soda & Milk 4



Executive Chef - Pascual Rodriguez

Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness. A 20% gratuity is added for parties of 6 or more. There will be a \$2.50 Surcharge on all to go orders.

LUNCH

Starters

- Fried Calamari** 18
Crispy fried calamari, tossed with pickled peppers, citrus butter sauce, chipotle aioli and ranch.
- Chicken Tenders** 18
Served with French fries.
- Nachos** 16
Crispy house-made tortilla chips, pico de gallo, guacamole, sour cream, jalapeños, green onions, a three-cheese blend, Anaheim aioli.
- BBQ Pork** 19
Served with hot mustard, ketchup, and sesame seeds.
- Pot Stickers** 17
Served with special dipping sauce.
- Crispy Fried Spring Rolls** 16
Fresh Chinese vegetables, BBQ pork, and shrimp rolled in a thin wrapping and deep fried.
- Chinese Sampler** 19
BBQ pork, pot stickers, and fried spring rolls.

Burgers & Sandwiches

All sandwiches served with choice of potato salad, french fries or cole slaw. Add a cup of soup or green garden salad • 5

- Meatball Baguette Sandwich** 20
House made beef pancetta meatballs, provolone cheese, fresh basil, house made red sauce, balsamic glaze, served with french fries.
- Clubhouse** 18
Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread.
- Steak Sandwich** 25
Grilled New York, arugula, fresh mozzarella, chipotle aioli, pickled peppers, caramelized onions, warm baguette, served with french fries.
- Double Stack Smash Burger** 23
Caramelized sherry vinegar onion, American cheese with remoulade sauce.
Additions: Cheese • 2 | Sautéed Mushrooms • 2
Avocado • 2 | Bacon • 2

Fresh Salads & Soups

- Clam Chowder Bowl** 12
- Soup of the Day Bowl** 9
- Shrimp Wonton** 18
- Caesar Salad** 12
Chicken breast • 17 | Shrimp • 18
- Puyallup Salad** 12
Watercress, frisée and arugula with toasted marcona almonds, orange segments, fried goat cheese mini balls, champagne vinaigrette bacon chips.
- Asian Chicken Salad** 19
Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mein noodles, almonds, ginger sesame dressing and crispy wontons.
- Taco Salad** 19
Seasoned beef, crispy tortilla, shredded lettuce, olives, cilantro lime ranch dressing, cheddar cheese, pico de gallo, sour cream, guacamole, green onion.
- Cobb Salad** 19
Field greens, chopped bacon, crumbled egg, crispy fried chickpeas, fresh corn, blue cheese, tomatoes, cucumbers and avocados. Served with choice of salad dressing.

Traditional Breakfasts

Served from 11am to 2pm

- New York Steak & Eggs** 26
Served with two eggs any style, hash brown potatoes and toast.
- Classic Eggs Benedict** 23
Served with hash brown potatoes.
- Waffle Combo** 19
Strawberry Belgian waffle, two eggs, two bacon strips or pork sausage links and hash brown potatoes.
- Two Eggs Any Style** 17
Served with hash brown potatoes and your choice of bacon or sausage with toast.
- Denver Omelette** 22
Ham, cheese, sautéed bell peppers and onions.



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Pastas

Fresh pasta served with house made garlic bread, your choice of house salad, Caesar salad, or a cup of soup du jour.

Add a cup of clam chowder • 6
All of our pasta dishes contain gluten.

Shrimp Scampi Linguine 32

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.

Grilled Chicken Alfredo Fettuccini 28

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

Pasta Primavera 22

Garden vegetables tossed in fettuccini pasta with fresh Alfredo sauce.

Lunch Entrees

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 du jour and seasoned vegetables.

Add a cup of clam chowder • 6

Fried Chicken 24

Marinated in buttermilk and house fried with a southwestern spice, chipotle ranch dressing. Served with mashed potatoes, yams and broccolini.

New York Steak 35

Blackened New York steak, fresh tomato relish, Cognac Soubise sauce, served with mashed potatoes, yams and broccolini.

Grilled Wild Sockeye Salmon 31

Served on a cedar plank.

Fish and Chips 26

Pacific cod beer battered and deep fried. Served with French fries.

Chinese Lunch Specials

Available from 11am to 3pm

Lunch Specials 23

Please choose one of the following

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

Emerald Queen Combo 23

Combo A

Pork Chow Mein Fried Rice Sweet & Sour Pork

Combo B

Pork Chow Mein Fried Rice Almond Breaded Chicken

Chinese Cuisine

Seafood Chow Mein 26

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

Fried Rock Cod 38

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

Steamed Rock Cod 38

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

Kung Pao Chicken 23 | Prawns 31

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

Mongolian Chicken 25 | Beef 28 | Prawns 31

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

EQC Special Beef Short Ribs 25

Braised with vegetables in our chef's special sauce.

Singapore Style Chow Fun 23

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

Imperial Pork Chop 24

Tender pork chops cooked in chef's special sauce.

Cashew Nut Chicken 23

Diced vegetables and sliced chicken with cashew nuts.

EQC Special Fried Rice 20

With BBQ pork and shrimp.

Garlic Fried Chicken 22

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

Almond Breaded Chicken 24

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

Basil Chicken 23

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

Chicken with Broccoli 25 | Beef 28

Stir fried with broccoli florets.

Sweet & Sour Pork 23 | Chicken 25 | Prawns 31

Served with our own sweet and sour sauce.

Crispy Prawns with Honey Walnuts 27

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

EQC Special Chow Mein 25

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

General Tso's Chicken 25

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

Seafood Combination Hot Pot 31

Prawns, scallops, squid, fish and mixed vegetables.



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DINNER

Starters

Shrimp Cocktail	18
Large prawns char grilled and served chilled with house made cocktail sauce.	
Chicken Tenders	18
Served with French fries.	
Nachos	16
Crispy house-made tortilla chips, pico de gallo, guacamole, sour cream, jalapeños, green onions, three-cheese blend and Anaheim aioli.	
Fried Calamari	18
Crispy fried calamari, tossed with pickled peppers, citrus butter sauce, chipotle aioli and ranch.	
BBQ Pork	19
Served with hot mustard, ketchup, and sesame seeds.	
Pot Stickers	17
Served with special dipping sauce.	
Crispy Fried Spring Rolls	16
Fresh Chinese vegetables, BBQ pork, and shrimp rolled in a thin wrapping and deep fried.	
Chinese Sampler	19
BBQ pork, pot stickers, and fried spring rolls.	

Fresh Salads & Soups

Gratinée French Onion Soup	10
Clam Chowder Bowl	12
Soup of the Day Bowl	9
Shrimp Wonton Soup	18
Hot & Sour Soup	15
Sliced pork, tofu, mushrooms and bamboo shoots.	
Puyallup Salad	12
Watercress, frisée and arugula with toasted Marcona almonds, orange segments, fried goat cheese mini balls, champagne vinaigrette bacon chips.	
Wedge & Tomato Salad	16
Classic wedge – iceberg lettuce, cherry tomatoes, bacon lardons, blue cheese dressing, shaved red onion, micro greens.	
Asian Chicken Salad	19
Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mein noodles, almonds, ginger sesame dressing and crispy wontons.	
Caesar Salad	12
Chicken breast 17 Shrimp 18 Wild Sockeye Salmon 22	

From the Sea

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

Choice of garlic mashed potatoes or rice unless specified.

Add a cup of clam chowder • 6

Cedar Plank Grilled Wild Northwest King Salmon	39
Shrimp Fra Diabolo	32
Jumbo shrimp tossed in a spicy Diablo tomato sauce, roasted garlic risotto, shaved parmesan, cherry peppers, seasonal vegetables.	
Lobster Tail • Market Price	
Oven roasted lobster tail served with lemon drawn butter.	
Fish and Chips	26
Pacific cod beer battered and deep fried. Served with French fries.	

Pasta

Fresh pasta served with house made garlic bread and your choice of house salad, Caesar salad, or a cup of soup du jour.

Add a cup of clam chowder • 6

All of our pasta dishes contain eggs.

Shrimp Scampi Linguine	32
Prawns sautéed with garlic, shallots, red chili flakes and tossed with a white wine fumet and parmesan basil cream sauce on top of linguine pasta.	
Chicken Alfredo Fettuccini	28
Roasted chicken with sautéed mushrooms, spinach, tossed with Alfredo sauce. Garnished with julienne vegetables, on top of egg fettuccini pasta.	
Meatballs & Spaghetti	28
Beef and pancetta meatball, ricotta foam, shaved parmesan, fried basil, red sauce and served on a garlic bowl.	
Pasta Primavera	22
Garden vegetables tossed in fettuccini pasta with fresh Alfredo sauce.	



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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 du jour, mashed potatoes, yams and broccolini.

Add a cup of clam chowder • 6

Grilled Rib Eye Steak 55
Served with mashed potatoes, yams and seasonal vegetables. Maître D butter and house balsamic glaze, and topped with haystack potatoes.

Roasted Prime Rib Regular Cut 34
Tatoosh Cut 39

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

Fried Chicken 24
Marinated in buttermilk and house fried with a southwestern spice, chipotle ranch dressing. Served with mashed potatoes, yams and broccolini.

New York Steak 35
Blackened New York, fresh tomato relish, Cognac Soubise sauce. Served with mashed potatoes, yams and broccolini.

Double Stack Smash Burger 23
Caramelized sherry vinegar onion, American cheese with remoulade sauce.
Additions: Cheese • 2 | Sautéed Mushrooms • 2
Avocado • 2 | Bacon • 2

Casino Dinner

Dinner for Two 60 • 30 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 26
Pan fried noodles with fresh Chinese vegetables with scallops, shrimp and squid.

Fried Rock Cod 38
Bone-in white fish served with sweet and sour sauce.

Steamed Rock Cod 38
Bone-in white fish served with a light soy sauce.

Seafood Fried Rice 23
With scallops, shrimp and squid.

Kung Pao Chicken 23 | Prawns 31
With Subgum diced vegetables cooked in a spicy Kung Pao sauce.

Mongolian Chicken 25 | Beef 28 | Prawns 31
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