

## 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 • 26

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

### \* Pan Roasted Alaskan Cod • 35

Saffron tomato broth, lemon jasmine rice, garnished with shaved fennel orange salad.

### Lobster Tail • Market price

Oven roasted lobster tail served with garlic lemon drawn butter.

### Bacon Wrapped Stuffed Prawns • 36

Jumbo prawns stuffed with Dungeness crab, garlic, shallots, fresh herbs and wrapped with bacon. Served with black Thai rice salad, craisins, seasonal vegetables and mild red pepper cream sauce.

### \* Pan Seared Scallops • 36

Pan seared scallops topped with chili mango butter. Served with chive jasmine rice.



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 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 • 24

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

### Prawns in Lobster Sauce • 28

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

### Fried Rock Cod • 37

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

### Steamed Rock Cod • 37

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

### Seafood Fried Rice • 20

With scallops, shrimp and squid.

### Kung Pao Chicken • 21 | Prawns • 29

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

### Mongolian Chicken • 23 | Beef • 26 | Prawns • 29

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

### Beef in Oyster Sauce • 23

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

### Seafood Combination Hot Pot • 29

Prawns, scallops, squid, fish and mixed vegetables.

### Sai Foon • 18

Chinese vermicelli with pork, shrimp and greens.

### Emerald Queen Special Fried Rice • 18

With BBQ pork and shrimp.

### Orange Chicken • 21

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

### Garlic Fried Chicken • 21

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

### Almond Breaded Chicken • 21

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

### Chicken with Broccoli • 23 | Beef • 26

Stir fried with broccoli florets.

### Sweet and Sour Pork • 21 | Chicken • 23 | Prawns • 29

Served with our own sweet and sour sauce.

### Crispy Prawns with Honey Walnuts • 25

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

### Emerald Queen Special Beef Short Ribs • 23

Braised with vegetables in our chef's special sauce.

### Imperial Pork Chop • 22

Tender pork chops cooked in chef's special sauce.

### Singapore Style Chow Fun • 21

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

### Emerald Queen Special Chow Mein • 23

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

### Cashew Nut Chicken • 21

Diced vegetables and sliced chicken with cashew nuts.

### Chili Sauce Chicken • 21

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

### Basil Chicken • 21

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

### General Tso's Chicken • 23

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

### Crispy Chicken with Honey Walnuts • 25

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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