

## STARTERS

### Shrimp Cocktail • 16

Large prawns char grilled and served chilled with house made cocktail sauce.

### Sesame Beef Skewers & Tempura Shrimp • 16

Grilled Teriyaki Beef Skewers over pineapple cole slaw, green onions & pickled Thai chilis. Crispy Tempura Shrimp w/ cilantro lime sweet chili sauce.

### Brie en Croute • 16

Brie cheese wrapped in phyllo dough with fig marmalade, baked to a golden brown. Garnished with raspberry sauce and fresh berries.

### Smoked Dome Jumbo Scallops • 18

Pan seared Jumbo Scallops served over creamy fennel soffrito and yuzu cream sauce.

### BBQ Pork • 18

Served w/ hot mustard, ketchup, and sesame seeds

### Pot Stickers • 16

Served w/ special dipping sauce

### Crispy Fried Spring Rolls • 15

Fresh Chinese vegetables, BBQ pork, and shrimp 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.

## 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 gratin or rice unless specified.

Add a cup of clam chowder • 4

### \* Cedar Plank Grilled Wild Northwest King Salmon • 36

### Lobster Tail • Market Price

Oven Roasted Lobster tail served with lemon drawn butter

### Tempura Soft Shell Crab & Bacon Wrapped Crab • 34

Large Prawns and pancetta sautéed with garlic and shallots, then tossed in a white wine basil cream sauce, finished with egg yolk and tossed with fresh egg linguine pasta.

### Pan Seared Chilean Sea Bass • 48

Served over green onion jasmine rice, yuzu beurre blanc, crispy lotus root.

### Jumbo Cajun Shrimp & Grits • 33

Shrimp sautéed w/ garlic and bacon lardon, deglazed w/ white wine in a creamy Cajun butter sauce. Garnished w/ baby arugula, grilled lemon and shaved parmesan.

## 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 Linguine • 29

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 • 25

Roasted chicken with sautéed mushrooms, spinach, tossed with alfredo sauce. Garnished with julienne vegetables, on top of egg fettuccini pasta.

### \* Lobster Basil Stuffed Ravioli • 39

Homemade jumbo stuffed lobster, basil, ricotta and parmesan cheese ravioli. Tossed with lemon cream tomato mild sauce.

### \* Beef Tenderloin & Wild Mushroom Capellini • 44

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

### Puyallup Salad • 10

Watercress, frisee and arugula w/ toasted Marcona almonds, oranges segments, fried goat cheese mini balls, w/champagne vinaigrette bacon chips.

### Wedge Feta and Tomato Salad • 14

Cherry tomato, diced cucumber & red onions, feta cheese, tossed w/red wine vinaigrette. Served over a wedge of crispy lettuce w/ crostini and olive goat cheese spread.

### Asian Chicken Salad • 17

Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mien noodles, almonds, ginger sesame dressing and crispy wontons.

### Niçoise Salad • 18

Black pepper crusted Ahi Tuna finished w/ red wine vinaigrette.

### Crab Louie Salad • 26

Dungeness crab atop field greens with tomato, avocado, and asparagus. served with 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

### \* Grilled New York Steak • 45

Served with mashed potatoes and seasonal vegetables. Cognac butter and topped with haystack potatoes.

### \* Beef Tenderloin • 46

Broiled and topped with cabernet demi. Served with roasted seasonal vegetables

### \* Grilled Rib Eye Steak • 49

Chimichurri sauce, served with roasted seasonal vegetables.

### \* Kurobuta Long Bone Pork Chop • 34

Herb and Garlic rubbed grilled Pork Chop over crispy fingerling and Chorizo hash, Mexican style street corn w/tajin, blistered shishito peppers, jalapeno lime butter and chimichurri sauce

### \* Roasted Prime Rib Regular Cut • 30 Tatoosh Cut • 36

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

### \* Hangar Steak • 32

Char broiled Hangar steak served with black truffle mashed potatoes, port demi glaze. Topped with bone marrow butter, pickled mustard seeds and fennel.

### \* Chicken Scaloppini • 30

Chicken pounded out thin, sautéed with garlic, wild mushrooms, cherry tomatoes, in a white wine lemon butter sauce. Served with parmesan cauliflower risotto and wilted spinach.

### \* Kobe Beef Burger • 18

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 • 2 | Mushrooms • 2 | Avocado • 2 | Bacon • 2



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.*

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## CHINESE CUISINE

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### 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.*

### 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 • 18

*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.*

### Crispy Chicken with Honey Walnuts • 23

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

### 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.*

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### Beverages • 3

*Tea, Hot Chocolate, Juice, Coffee and Soda*

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