



STARTERS

Shrimp Cocktail • 16

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

Calamari • 16

Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli.

Mushroom Caps • 14

Beer battered and fried. Served with house made pesto chipotle aioli.

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.

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.

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 • 18

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

Shrimp Mac & Cheese • 18

Shrimp sautéed w/ garlic in a white cheddar mornay sauce. Tossed w/ Campanella pasta and w/ gruyere almond crust.

Tatoosh Flight • 17

Grilled and sliced Tri Tip w/ garlic mash, cabernet demi, tobacco onions. Chicken Scaloppini w/ wild mushroom, cherry tomatoes in a lemon butter sauce over cauliflower risotto. Pacific beer battered Cod w/ crispy French fries, lemon wedge and house made tartar sauce.

Sonora Steak Stuffed Baked Potato • 14

Beef tenderloin marinated w/ garlic, cilantro, lime juice, served with salsa verde, salsa roja, guacamole, sour cream and queso fresco.

Fish and Chips • 18

Pacific cod beer battered and deep fried.

Clubhouse • 16

Smoked turkey, cheddar cheese, swiss cheese, bacon mayonnaise, lettuce, and tomato on toasted white bread.

Open-faced Hot Turkey Sandwich • 25

Served with mashed potatoes and gravy.

Meatloaf • 25

Served with mashed potatoes and gravy.

MARKET FRESH SALADS & SOUPS

Clam Chowder Bowl • 8

Soup of the Day Bowl • 7

Shrimp Wonton • 16

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

Puyallup Salad • 10

Watercress, Frisee and Arugula w/ toasted marcona almonds, oranges segments, fried goat cheese mini balls, w/ champagne vinaigrette bacon chips.

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.

Cobb Salad • 14

Field greens, chopped bacon, crumbled egg, crispy fried chickpeas, fresh corn, blue cheese, tomatoes, cucumbers and avocados. Served with choice of salad dressing.

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 de jour and seasoned vegetables. Add a cup of clam chowder • 4

* Grilled New York • 45

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

* Rib Eye Steak • 49

Chimichurri sauce, roasted seasonal vegetables.

* Grilled Wild Sockeye Salmon • 30

Served on a Cedar Plank.

* Hanger Steak • 32

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

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, 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 • 26

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



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.



CHINESE LUNCH SPECIALS

(available from 11am to 3pm)

Emerald Queen Combo • 17

Combo A

Pork Chow Mien
Fried Rice
Sweet & Sour Pork

Combo B

Pork Chow Mien
Fried Rice
Almond Breaded Chicken

Lunch Specials • 17

Please choose one of the following

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



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.

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 • 23

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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