

Appetizers

Emerald Queen Hot Wing	12	Chicken Tender	13
<i>Served with carrots, celery sticks, fresh made potato chips, and bleu cheese dressing.</i>		<i>Served with fresh made house made BBQ sauce.</i>	
Steamed Clams	15	BBQ Pork	15
<i>Clams steamed in a white wine herb butter sauce.</i>		<i>Served w/ hot mustard, ketchup and sesame seeds</i>	
Mushroom Caps	11	Pot Stickers	11
<i>Mushrooms that are battered and fried. Served with fresh made pesto sauce and chipotle aioli.</i>		<i>Served w/ special dipping sauce</i>	
Calamari	13	Crispy Fried Spring Rolls	12
<i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i>		<i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	
Shrimp Cocktail	13	Chinese Sampler	13
<i>Large prawns char grilled and served chilled with house made cocktail sauce and prepared horseradish.</i>		<i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i>	
		Crispy Garlic Chicken Drumettes	13
		<i>Marinated with fresh ginger, garlic, soy sauce and wine.</i>	

Salads and Soups

Clam Chowder	Bowl 7	Puyalapabs Garden Salad	8
		<i>Fresh mixed spring greens with balsamic dressing. Topped with dried apricot s, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.</i>	
Soup of the Day	Bowl 6	Grilled Shrimp and Bleu Cheese Wedge Salad	16
Chef's Salad	13	<i>Char grilled marinated Prawns served with sweet and spicy bacon, marinated tomatoes and fried onions rings with a wedge of crisp iceberg lettuce, with herb bleu cheese dressing.</i>	
<i>Crisp salad greens topped with ham, smoked turkey, mozzarella, cheddar cheese, sliced egg and tomato wedges, choice of dressing.</i>		Shrimp Wonton	12
Spinach Salad	10	BBQ Pork Noodle Soup	10
<i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, candied walnuts and tossed in a creamy poppy seed vinaigrette.</i>		<i>Chinese greens and BBQ pork.</i>	
Harvest Salad	12	Beef Noodle	10
<i>Fresh mix spring greens, avocado, roasted corn, watermelon radish, broccolini, marinated artichoke, blue cheese crumbles and cherry tomatoes; tossed in a red onion vinaigrette.</i>		<i>Sliced tender beef and fresh Chinese vegetables.</i>	
Dungeness Crab Wedge Salad	20	BBQ Pork Won Ton Soup	10
<i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i>		<i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i>	
Caesar Salad	10	Hot and Sour Soup	10
<i>w/ Chicken Breast 13 w/ Shrimp 15 w/ Wild Sockeye Salmon 19</i>		<i>Sliced pork, tofu, mushrooms and bamboo shoots.</i>	
		Egg Drop Soup	10
		<i>Sliced pork and Chinese vegetables</i>	

Burgers & Sandwiches

All sandwiches served with choice of potato salad, french fries or cole slaw.

KOBE BEEF BURGER	
<i>Half pound patty broiled to perfection, served on a toasted Hawaiian bun</i> 12	
BLACK ANGUS BURGER	
<i>Half pound patty broiled to perfection, served on a toasted Hawaiian bun</i> 11	
<i>Served with choice of potato salad, french fries or cole slaw</i>	
<i>Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2</i>	

Grill Steak Panini	20	Clubhouse	13
<i>Thinly sliced marinated New York steak grilled and served on Ciabatta bread with bacon, mozzarella, arugula and sundried tomato spread. Served with Rosemary garlic fries</i>		<i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread</i>	
Fish and Chips	14	Tampa Cuban Panini	13
<i>Pacific cod beer battered and deep fried. Served with tarter sauce</i>		<i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i>	
French Dip	14	BBQ Flatbread	13
<i>An American favorite, fresh sliced roast beef served on a French roll with a side of au jus.</i>		<i>Smoked and shredded beef brisket with caramelized onions, house made BBQ and pizza sauce topped with cheddar cheese, cilantro, roma tomatoes, green onions, and jalapeno.</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
15% gratuity will be added for groups of 6 or more guests.



From the Land

Our steaks are from the heart of the Okanagan County
Double R Ranch USDA premium natural choice beef.

*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 for \$4.00*



Top Sirloin

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

31

Beef Tenderloin

Broiled Beef Tenderloin medallions on top of red wine demi glace. Served with cheese and herb potato gratin

34

Coffee Seasoned New York Steak

Seasoned with coffee, brown sugar, black pepper, rosemary, thyme, and broiled on top of a wild mushroom sauce. Served with cheese and herb potato gratin

34

Chicken Fried Steak

Traditional favorite served with mashed potatoes and gravy.

15

From the Sea



Baked Pacific Cod 22

Served with lemon caper piccata sauce, accompanied by cheese and herb potato gratin, and seasonal vegetables

Pastas

Shrimp Carbonara

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.

23

Chicken Ravioli

Raviolis stuffed with chicken, pancetta, spinach, mascarpone and parmesan cheeses, tossed in a champagne white wine butter sauce with goat cheese and topped with aged balsamic caviar pearls

21

Vegetarian Pasta Primavera

Roasted vegetables tossed in virgin olive oil on top of fresh egg fettucine pasta

21

Chicken Alfredo Fettuccine

Grilled chicken breast sautéed with zucchini and onions, tossed with homemade alfredo sauce and served on top of Fresh egg fettuccine pasta

20

Chinese Lunch Specials (available from 11am to 3pm)

Emerald Queen Combo 13

Pork chow mien with sweet and sour pork or almond breaded chicken and pork fried rice.

Lunch Specials 14

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
13. Chicken with Broccoli

Chinese Chef's Specials

Seafood Combination Hot Pot

Prawns, scallops, squid, fish, and mixed vegetables.

20

Emerald Queen Special Chow Mein

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

16

Seafood Bean Curd Hot Pot

Prawns, scallops, squid, and bean curd.

20

Sweet and Sour Pork

Lean, tender, breaded pork with sweet, and sour sauce.

16

Sai Foon

Chinese vermicelli with pork, shrimp, and greens.

16

Imperial Pork Chop

Tender pork chops cooked in chef's special sauce.

17

Emerald Queen Special Fried Rice

With BBQ pork and shrimp.

16

Curry Seafood

Stir-fry seafood

20

Singapore Style Chow Fun

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

16

Chinese Cuisine

Beef

Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	17	Emerald Queen Special Beef Short Ribs <i>Braised with vegetables in our chef's special sauce.</i>	18
Beef in Oyster Sauce <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	17	Broccoli with Beef <i>Stir-fried sliced beef.</i>	17
Curry Beef <i>Stir fry sliced beef</i>	17		

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.

Chicken

Kung Pao Chicken <i>Diced vegetables with chicken cooked in spicy Kung Pao sauce.</i>	16	Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	16
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	16	Sweet and Sour Chicken <i>Boneless chicken meat deep fried and served with sweet and sour sauce.</i>	16
Garlic Fried Chicken <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	16	Mushroom Chicken <i>Sliced, tender, chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	16
Almond Breaded Chicken <i>Boneless chicken meat deep fried in batter, served with gravy and garnished with crushed almonds.</i>	16	Black Bean Chicken <i>Sliced chicken, onions, and green peppers cooked in black bean sauce.</i>	16
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	16	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	16
Chicken with Broccoli <i>Stir fried sliced chicken.</i>	16	Basil Chicken <i>Tender chicken, stir fried with vegetables, basil, onion and chili paste.</i>	16
Curry Chicken <i>Stir fry sliced chicken</i>	16	General Tso's Chicken <i>Crispy chicken with green onions in special tangy hot sauce.</i>	17

Seafood

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	18	Kung Pao Prawns <i>Subgom diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	18
Prawns in Lobster Sauce <i>With onions, green peppers, and pork cooked in a special sauce.</i>	20	Sweet and Sour Prawns <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	18
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	27	Prawns with Black Bean Sauce <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	20
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	27	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	20
Lobster with Ginger and Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	20
Seafood Fried Rice <i>Scallops, shrimp, and squid.</i>	16		

Caffé D'arte
ITALIA COFFEE ROASTERS 

Beverages
Tea, Hot Chocolate, Juice
Coffee and Soda.

Coca-Cola

2.50

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
15% gratuity will be added for groups of 6 or more guests.