

Appetizers

Shrimp Cocktail <i>Large prawns char grilled and served chilled with house made cocktail sauce</i>	13	Breaded Avocados <i>Breaded and fried wedges of avocado, with tangy cabbage slaw and chipotle aioli.</i>	12
Calamari <i>Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli</i>	13	Honey Glazed BBQ Pork <i>Served w/ hot mustard, ketchup and sesame seeds.</i>	15
Tempura Artichoke Hearts <i>Served with an assortment of house made pickles, and lemon aioli</i>	11	Pan Grilled Pot Stickers <i>Served w/ special sauce.</i>	11
Steamed Clams <i>Served with herb butter sauce</i>	15	Crispy Fried Spring Rolls <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	12
Brie and Prosciutto Flatbread <i>Rosemary honey roasted pear, arugula, balsamic glaze</i>	12	Chinese Sampler <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i>	13
		Crispy Garlic Drumettes <i>Marinated w/ fresh ginger, garlic, soy sauce and wine</i>	13

Salads and Soups

Gratinee French Onion Soup	8	Caesar Salad <i>Romaine, parmesan, toasted herb crumble</i>	10
Clam Chowder	7	<i>With Grilled Chicken</i>	13
Soup Du Jour	6	<i>With Shrimp</i>	15
Shrimp Wonton Soup	6	Crab Louie Salad <i>Dungeness crab atop field greens with tomato, avocado, and asparagus. served with Louie dressing</i>	20
Classic Hot and Sour Soup	12	Cedar Wrapped Wild Sockeye Salmon Salad <i>Grilled to perfection and served with anchovy butter atop field greens, cherry tomatoes, dried cranberries, jicama, candied walnuts, citrus vinaigrette.</i>	19
Chicken Egg Drop Soup	10	Bibb Lettuce Salad <i>Layers of hydroponic Bibb lettuce, cherry tomato, pickled eggs, blue cheese, garlic & herbs toasted brioche crumbs, crisp pancetta, creamy tarragon vinaigrette</i>	12
Tatoosh Salad <i>Blend of mixed greens tossed with balsamic vinaigrette and topped with gorgonzola cheese, sliced apples and candied walnuts.</i>	9		

Kobe Beef Burger...1/2lb. broiled to perfection and served on a hamburger bun 12

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

Sautéed Mushrooms 2

Avocado 2

Bacon 2

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 for 4.00. All of our pasta dishes contain eggs.

Tuscan Beef Tenderloin Pasta <i>Pappardelle egg pasta with sautéed garlic, shallots, sundried tomato, arugula, roasted red pepper, creamy parmesan and blue cheese wine sauce, finished with a balsamic glaze</i>	24	Chicken Alfredo Fettuccine <i>Roasted Chicken with sautéed mushrooms, spinach, tossed with alfredo sauce. Garnish with julienne vegetables, on top of egg fettuccine pasta</i>	20
Shrimp Scampi Linguine <i>Prawns sautéed with garlic, shallots, red chili flakes and tossed with a white wine, fumet, and parmesan basil cream sauce on top of egg linguine pasta.</i>	24		

From the Sea

All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour. Add a cup of clam chowder for \$ 4.00. Choice of roasted garlic mashed potatoes, wild rice medley, unless specified..

	Cedar Plank Grilled Wild King Salmon	30	
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Lobster Tail Market Price

Oven Roasted Lobster tail served with lemon drawn butter

Seared Miso Marinated Black Cod <i>Served with Mango relish, avocado puree and ginger jasmine rice.</i>	28	Crab Stuffed Prosciutto Wrapped Prawns <i>Beet risotto, roasted seasonal vegetables and macadamia nut beurre blanc</i>	28
Sea Scallops and Pork Tenderloin <i>Seared scallops and smoked pecan encrusted pork tenderloin, creamy green apple root vegetable slaw, roasted seasonal vegetables, blackberry habanero demi glaze</i>	30	Pacific Cod <i>Baked wrapped Pacific Cod with leeks served on top of cauliflower puree and seasonal vegetables</i>	21

From the Land

Our steaks are from the heart of the Northwest, Double R Ranch USDA premium choice beef. All entrees are served with choice of house salad, Caesar salad, or a cup of soup de jour. Choice of roasted garlic mashed potatoes, wild rice medley, unless specified. Add a cup of clam chowder for \$ 4.00



Top Sirloin <i>Broiled served with haystack fried potatoes, roasted seasonal vegetables, on top of bordelaise sauce</i>	31	Smoked Beef Short Rib <i>House BBQ sauce, with roasted seasonal vegetables</i>	27
Steak Frites <i>Coffee rubbed New York, house made garlic rosemary steak fries. Served with side of Korean red pepper ketchup.</i>	34	Pistachio Encrusted Lamb Loin <i>Pan roasted Lamb Loin with fresh pistachio crust, roasted rosemary Yukon gold potatoes, sautéed seasonal vegetables, and a cranberry port lamb jus</i>	33
Beef Tenderloin <i>Broiled and topped with tarragon reduction compound butter. Served with roasted seasonal vegetables</i>	34	Roasted Prime Rib <i>Coated with our special seasoning, slow roasted to perfection, served with au jus and creamy horseradish.</i>	25 Regular Cut Tatoosh Cut 29
Beef Tenderloin Oscar Style <i>Topped with Dungeness crab, asparagus and béarnaise sauce</i>	35	Roasted Half Chicken <i>Rotisserie chicken served with thyme demi, garlic and rosemary fingerling potato and roasted seasonal vegetables.</i>	22
Ancho Rubbed Rib Eye Steak <i>Chimichurri sauce, served with roasted seasonal vegetables.</i>	35		

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.

Chinese Cuisine

Chinese Chef's Specials

Seafood Combination Hot Pot <i>Prawns, scallops, squid, fish, and mixed vegetables.</i>	20	Emerald Queen Special Chow Mein <i>BBQ pork, chicken, and Chinese vegetables with pan fried noodles.</i>	16
Seafood Bean Curd Hot Pot <i>Prawns, scallops, squid, and bean curd.</i>	20	Sweet and Sour Pork <i>Lean, tender, breaded pork with sweet, and sour sauce.</i>	16
Sai Foon <i>Chinese vermicelli with pork, shrimp, and greens.</i>	16	Imperial Pork Chop <i>Tender pork chops cooked in chef's special sauce.</i>	17
Emerald Queen Special Fried Rice <i>With BBQ pork and shrimp.</i>	16	Curry Seafood <i>Stir-fry seafood in a curry sauce.</i>	20
Singapore Style Chow Fun <i>Chinese rice vermicelli with BBQ pork, shrimp, bean sprouts, and green onions in a light curry sauce.</i>	16		

CASINO DINNER

Dinner for Two 50.00 • 25.00 for each additional person

Pot Sticker, BBQ Pork, Almond Breaded Chicken, Mongolian Beef, Sweet and Sour Pork, Deep Fried Prawns and Special Fried Rice.

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 w/ broccoli florets.</i>	17
Curry Beef <i>Stir fry sliced beef in a curry sauce</i>	17		

Chicken

Kung Pao Chicken <i>Subgum 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 deep fried and served with sweet and sour sauce.</i>	16
Garlic Fried Chicken <i>Half chicken, cut-up, and 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 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 in a curry sauce</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>Subgum 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, Soda and Milk
2.50 each



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