

Appetizers

<p>Emerald Queen Hot Wing 14 <i>Served with carrots, celery sticks, fresh made potato chips, and bleu cheese dressing.</i></p> <p>Mushroom Caps 12 <i>Buttons Mushrooms that are battered and fried. Served with fresh made pesto sauce and chipotle aioli.</i></p> <p>Shrimp Cocktail 16 <i>Large prawns char grilled and served chilled with house made cocktail sauce .</i></p> <p>Chicken Tender 14 <i>Served with fresh made potato chips and house made BBQ sauce.</i></p> <p>Calamari 15 <i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i></p>	<p>BBQ Pork 15 <i>Served w/ hot mustard, ketchup and sesame seeds.</i></p> <p>Pot Stickers 12 <i>Served w/ special sauce.</i></p> <p>Crispy Fried Spring Rolls 13 <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i></p> <p>Chinese Sampler 14 <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i></p> <p>Crispy Garlic Chicken Drumettes 14 <i>Marinated with fresh ginger, garlic, soy sauce and wine.</i></p>
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Salads and Soups

Gratinee French Onion Soup 8

Clam Chowder Bowl 7

Soup of the Day Bowl 6

<p>Puyalapabs Garden Salad 8 <i>Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.</i></p> <p>Dungeness Crab Wedge Salad 24 <i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i></p> <p>Spinach Salad 13 <i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and tossed in a creamy poppy seed vinaigrette</i></p> <p>Harvest Salad 13 <i>Mixed greens, avocado, roasted corn, watermelon radish, broccolini, marinated artichoke, and cherry tomatoes, tossed in a red onion vinaigrette</i></p> <p>Caesar Salad 10 <i>w/ Chicken Breast 14 w/ Shrimp 16 w/ Sockeye Salmon 19</i></p>	<p>Grilled Shrimp and Bleu Cheese Wedge Salad 18 <i>Char grilled marinated Prawns served with sweet and spicy bacon, marinated tomatoes and fried onions rings with a wedge of crisp iceberg lettuce and herb bleu cheese dressing</i></p> <p>Shrimp Wonton Soup 15</p> <p>BBQ Pork Noodle Soup 10 <i>Chinese greens and BBQ pork.</i></p> <p>Beef Noodle 10 <i>Sliced tender beef and fresh Chinese vegetables.</i></p> <p>BBQ Pork Won Ton Soup 10 <i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i></p> <p>Hot and Sour Soup 10 <i>Sliced pork, tofu, mushrooms and bamboo shoots.</i></p> <p>Egg Drop Soup 10 <i>Sliced pork and Chinese vegetables</i></p>
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Burgers & Sandwiches

*All sandwiches served with choice of potato salad, french fries or cole slaw.
Add \$3.00 for a cup of soup or green garden salad.*

KOBE BEEF BURGER

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 13

BLACK ANGUS BURGER

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 12

Served with choice of potato salad, french fries or cole slaw

Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2

<p>Tampa Cuban Panini 14 <i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i></p> <p>Clubhouse 14 <i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce and tomato on toasted white bread.</i></p> <p>Prosciutto & Herb Flatbread 14 <i>Topped with fresh herb cheese, prosciutto ham, dates and shallot compote. Finished with champagne reduction and fresh arugula.</i></p>	<p>Fried Pork Schnitzel Style Sandwich 13 <i>Hazelnut breaded pork loin on Ciabatta bread with red onion, goat cheese, sundried tomatoes and bacon spread</i></p> <p>Grilled Steak Panini 20 <i>Thinly sliced marinated New York steak grilled and served on Ciabatta bread with bacon, mozzarella, shaved onion, arugula with chipotle aioli and pesto aioli. Served with rosemary garlic fries</i></p> <p>Fish and Chips 16 <i>Pacific cod beer battered and deep fried. Served with tarter sauce.</i></p>
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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.
Choice of cheese and herb potato gratin, rice pilaf, or unless specified.
Add a cup of clam chowder for \$4.00*

Add a lobster tail to any steak Market Price

Top Sirloin 32	Roasted Prime Rib 28	Regular Cut 28
<i>Broiled on top of thyme demi. Served with cheese and herb potato gratin</i>	<i>Coated with our special seasoning, slow roasted to perfection. Served with au jus and prepared horseradish</i>	EQC Cut 33
Grilled New York Steak 40	Rib Eye Steak 43	
<i>Served with herb butter and syarh glaze, accompanied by cheese and herb potato gratin, and seasonal vegetables</i>	<i>Broiled and topped with red wine shallot butter. Served with cheese and herb potato gratin</i>	
Beef Wellington 42	Caribbean Style Chicken 24	
<i>Pan roasted beef tenderloin in puff pastry with wild mushroom compote, accompanied by cheese and herb potato gratin, and seasonal vegetables</i>	<i>Chicken breast seasoned with special herb blend. Served over tri color cous-cous and topped with mango citrus butter sauce and fresh seasonal vegetables.</i>	

From the Sea

*All entrees are served with 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 for \$4.00.*



Cedar Plank Grilled Wild Northwest King Salmon 34



Cedar Plank Grilled Wild Alaskan Sockeye Salmon 28



Pan Roasted Skin on Halibut 35	Bacon Wrapped Stuffed Prawns 34
<i>Served with citrus and red pepper beurre blanc. Topped with cilantro ginger and arugula salad. Accompanied with cauliflower risotto and seasonal vegetables.</i>	<i>Jumbo prawns stuffed with Dungeness crab, garlic, shallots, fresh herbs, and wrapped with bacon. Served with beet risotto and cashew nut white wine butter sauce</i>
Lobster Tail Market Price	Jumbo Sea Scallops 34
<i>Oven roasted lobster tail served with garlic lemon drawn butter.</i>	<i>Macadamia crusted Sea scallops served with pea risotto and seasonal vegetables. Served on top of citrus basil beurre blanc.</i>
	Sautéed Cod 32
	<i>Sautéed Cod, served with saffron risotto, fresh vegetables and topped with blister-shallot compote and herb oil.</i>

Pastas

All our pastas are served with choice of house salad, Caesar salad, or a cup of soup de jour and grilled Ciabatta crostini. Add a cup of clam chowder for 4.00

All of our pasta dishes contain eggs

Shrimp Scampi Fettuccine 26	Vegetable Wellington 22
<i>Large Prawns sautéed with garlic, shallots, roasted red peppers, and red chili flakes tossed in a white wine cream sauce with fresh egg fettuccine pasta</i>	<i>Puff pastry stuffed with julienne vegetables, served with roasted red pepper sauce and infused oil. Topped with crispy potato.</i>
Chicken Ravioli 21	
<i>Raviolis stuffed with chicken, pancetta, spinach, mascarpone and parmesan cheeses. Tossed in a champagne white wine butter sauce with goat cheese topped with aged balsamic caviar pearls</i>	

Chinese Chef's Specials

Seafood Combination Hot Pot 22	Emerald Queen Special Chow Mein 17
<i>Prawns, scallops, squid, fish, and mixed vegetables.</i>	<i>BBQ pork, chicken, and Chinese vegetables with pan fried noodles.</i>
Seafood Bean Curd Hot Pot 22	Sweet and Sour Pork 17
<i>Prawns, scallops, squid, and bean curd.</i>	<i>Lean, tender, breaded pork with sweet, and sour sauce.</i>
Sai Foon 17	Imperial Pork Chop 18
<i>Chinese vermicelli with pork, shrimp, and greens.</i>	<i>Tender pork chops cooked in chef's special sauce.</i>
Emerald Queen Special Fried Rice 16	Curry Seafood 22
<i>With BBQ pork and shrimp.</i>	<i>Stir-fry seafood</i>
Singapore Style Chow Fun 17	Pork Chop with Salt and Pepper 19
<i>Chinese rice vermicelli with BBQ pork, shrimp, and green onions in a light curry sauce.</i>	<i>Served with gravy and steamed rice.</i>

Chinese Cuisine

Beef

Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	18	Emerald Queen Special Beef Short Ribs <i>Braised with vegetables in our chef's special sauce.</i>	19
Beef in Oyster Sauce <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	18	Broccoli with Beef <i>Stir fried sliced beef.</i>	18
Curry Beef <i>Stir fry sliced beef</i>	18		

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	Sweet and Sour Chicken <i>Boneless chicken meat deep fried and served with sweet and sour sauce.</i>	16
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	16	Mushroom Chicken <i>Sliced, tender, chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	16
Garlic Fried Chicken <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	16	Black Bean Chicken <i>Sliced chicken, onions, and green peppers cooked in black bean sauce.</i>	16
Almond Breaded Chicken <i>Boneless chicken meat deep fried in batter, served with gravy and garnished with crushed almonds.</i>	16	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	16
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	16	Basil Chicken <i>Deep fried chicken, stir fried with vegetables, basil, onion and chili paste.</i>	16
Chicken with Broccoli <i>Stir fried sliced chicken.</i>	16	General Tso's Chicken <i>Crispy chicken with green onions in special tangy hot sauce.</i>	17
Curry Chicken <i>Stir fry sliced chicken</i>	16	Crispy Chicken with Honey Walnuts <i>Deep fried crispy chicken in a savory cream sauce with honey walnuts.</i>	18
Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>			

Seafood

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	18	Sweet and Sour Prawns <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	19
Prawns in Lobster Sauce <i>With onions, green peppers, and pork cooked in a special sauce.</i>	22	Prawns with Black Bean Sauce <i>Onions, green peppers cooked in black bean sauce.</i>	21
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	28	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	21
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	28	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	21
Lobster with Ginger and Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Squid with Salt and Pepper <i>Served with steamed rice.</i>	21
Seafood Fried Rice <i>Scallops, shrimp, and squid.</i>	16	Deep Fried Fish with Salt and Pepper <i>Served with gravy and steamed rice.</i>	19
Kung Pao Prawns <i>Subgum diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	19	Almond Fish Fillet <i>Served with gravy and garnished with crushed almonds.</i>	19

Beverages

Tea, Hot Chocolate, Juice

Coffee and Soda

3.00

