

## Appetizers

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

<p><b>Clam Chowder</b> Bowl 7</p> <p><b>Soup of the Day</b> Bowl 6</p> <p><b>Chef's Salad</b> 13 <i>Crisp salad greens topped with ham, smoked turkey, mozzarella, cheddar cheese, sliced egg and tomato wedges, black olives and your choice of dressing.</i></p> <p><b>Spinach Salad</b> 13 <i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, candied walnuts and tossed in a creamy poppy seed vinaigrette.</i></p> <p><b>Harvest Salad</b> 13 <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></p> <p><b>Dungeness Crab Wedge Salad</b> 24 <i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i></p> <p><b>Caesar Salad</b> 10 <i>w/ Chicken Breast 14 w/ Shrimp 16 w/ Wild Sockeye Salmon 19</i></p>	<p><b>Puyalapabs Garden Salad</b> 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><b>Grilled Shrimp and Bleu Cheese Wedge Salad</b> 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, with herb bleu cheese dressing.</i></p> <p><b>Shrimp Wonton</b> 15</p> <p><b>BBQ Pork Noodle Soup</b> 10 <i>Chinese greens and BBQ pork.</i></p> <p><b>Beef Noodle</b> 10 <i>Sliced tender beef and fresh Chinese vegetables.</i></p> <p><b>BBQ Pork Won Ton Soup</b> 10 <i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i></p> <p><b>Hot and Sour Soup</b> 10 <i>Sliced pork, tofu, mushrooms and bamboo shoots.</i></p> <p><b>Egg Drop Soup</b> 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.*

<p><b>KOBE BEEF BURGER</b> <i>Half pound patty broiled to perfection, served on a toasted Hawaiian bun</i> 13</p> <p><b>BLACK ANGUS BURGER</b> <i>Half pound patty broiled to perfection, served on a toasted Hawaiian bun</i> 12</p> <p><i>Served with choice of potato salad, french fries or cole slaw</i></p> <p><i>Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2</i></p>
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<p><b>Grill Steak Panini</b> 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><b>Fish and Chips</b> 16 <i>Pacific cod beer battered and deep fried. Served with tarter sauce</i></p> <p><b>French Dip</b> 15 <i>An American favorite, fresh sliced roast beef served on a French roll with a side of au jus.</i></p>	<p><b>Clubhouse</b> 14 <i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread</i></p> <p><b>Tampa Cuban Panini</b> 14 <i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i></p> <p><b>Prosciutto &amp; Herb Cheese Flatbread</b> 14 <i>Topped with fresh herb cheese, prosciutto ham, dates and shallot compote. Finished with champagne reduction and fresh arugula.</i></p>
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*Executive Chef – Pascual Rodriguez | Executive Sous Chef – Saul Ramirez CEC/CCA  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

## 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*



<b>Top Sirloin</b>	<b>32</b>	<b>Beef Tenderloin</b>	<b>42</b>
<i>Broiled on top of thyme demi. Served with cheese and herb potato gratin</i>		<i>Broiled Beef Tenderloin medallions on top of red wine demi glace. Served with cheese and herb potato gratin</i>	
<b>Coffee Seasoned New York Steak</b>	<b>40</b>	<b>Rib Eye Steak</b>	<b>43</b>
<i>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</i>		<i>Broiled and topped with red wine shallot butter. Served with cheese herb potato gratin.</i>	
		<b>Chicken Fried Steak</b>	<b>15</b>
		<i>Traditional favorite served with mashed potatoes and gravy.</i>	

## From the Sea



**Cedar Plank Grilled Wild  
Northwest King Salmon 34**



**Cedar Plank Grilled Wild  
Alaskan Sockeye Salmon 28**



### Sautéed Cod 32

*Sautéed Cod served with saffron risotto, fresh vegetables and topped with blister tomato-shallot compote and herb oil.*

## Pastas

<b>Shrimp Carbonara</b>	<b>23</b>	<b>Chicken Ravioli</b>	<b>21</b>
<i>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.</i>		<i>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</i>	
<b>Vegetable Wellington</b>	<b>22</b>	<b>Chicken Alfredo Fettuccine</b>	<b>20</b>
<i>Puff pastry stuffed with julienne vegetables, served with roasted red pepper sauce and infused oil. Topped with crispy potato.</i>		<i>Grilled chicken breast sautéed with zucchini and onions, tossed with homemade alfredo sauce and served on top of fresh egg fettuccine pasta</i>	

## 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*

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| 1. Chicken Chow Mein (Pan Fried Noodles) | 8. Beef with Chinese Greens        |
| 2. Almond Breaded Boneless Chicken       | 9. Sweet and Sour Pork             |
| 3. Kung Pao Chicken                      | 10. Sweet and Sour Prawns          |
| 4. Cashew Nut Chicken                    | 11. Egg Foo Young, Cantonese Style |
| 5. Mongolian Beef                        | 12. Sliced Beef with Broccoli      |
| 6. Mongolian Chicken                     | 13. Chicken with Broccoli          |
| 7. Pepper Steak                          |                                    |

## Chinese Chef's Specials

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

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

## 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

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

## Seafood

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

## Beverages

Tea, Hot Chocolate, Juice  
Coffee and Soda.

3.00

