

## Appetizers

<b>Shrimp Cocktail</b> <i>Large prawns char grilled and served chilled with house made cocktail sauce</i>	<b>16</b>	<b>Honey Glazed BBQ Pork</b> <i>Served w/ hot mustard, ketchup and sesame seeds.</i>	<b>15</b>
<b>Calamari</b> <i>Lightly floured and fried to perfection. Served with arrabbiata dipping sauce and roasted garlic aioli</i>	<b>15</b>	<b>Pan Grilled Pot Stickers</b> <i>Served w/ special sauce.</i>	<b>12</b>
<b>Tempura Artichoke Hearts</b> <i>Served with an assortment of house made pickles, and lemon aioli</i>	<b>12</b>	<b>Crispy Fried Spring Rolls</b> <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	<b>13</b>
<b>Brie &amp; Boursin Bouche</b> <i>Brie and Boursin cheese stuffed into a puff pastry pouch. Served with a berry coulis and balsamic glaze</i>	<b>15</b>	<b>Chinese Sampler</b> <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i>	<b>14</b>
<b>Breaded Avocados</b> <i>Breaded and fried wedges of avocado, with tangy cabbage slaw and chipotle aioli</i>	<b>13</b>	<b>Crispy Garlic Drumettes</b> <i>Marinated w/ fresh ginger, garlic, soy sauce and wine</i>	<b>14</b>

## Salads and Soups

<b>Gratinee French Onion Soup</b>	<b>8</b>	<b>Crab Louie Salad</b> <i>Dungeness crab atop field greens with tomato, avocado, and asparagus. served with Louie dressing</i>	<b>24</b>
<b>Clam Chowder</b>	<b>7</b>		
<b>Soup Du Jour</b>	<b>6</b>	<b>Cedar Wrapped Wild Sockeye Salmon Salad</b> <i>Grilled to perfection and served with anchovy butter atop field greens, cherry tomatoes, dried cranberries, jicama, candied walnuts, citrus vinaigrette.</i>	<b>19</b>
<b>Shrimp Wonton Soup</b>	<b>12</b>		
<b>Classic Hot and Sour Soup</b>	<b>10</b>	<b>Bibb Lettuce Salad</b> <i>Layers of hydroponic Bibb lettuce, cherry tomato, pickled eggs, blue cheese, garlic &amp; herbs toasted brioche crumbs, crisp pancetta, creamy tarragon vinaigrette</i>	<b>13</b>
<b>Chicken Egg Drop Soup</b>	<b>10</b>		
<b>Tatoosh Salad</b> <i>Blend of mixed greens tossed with balsamic vinaigrette and topped with gorgonzola cheese, sliced apples and candied walnuts.</i>	<b>10</b>	<b>Asian Chicken Salad</b> <i>Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mien noodles, almonds, ginger sesame dressing and crispy wontons</i>	<b>14</b>
<b>Caesar Salad</b> <i>Romaine, parmesan, toasted herb crumble</i>	<b>10</b>		
<i>With Grilled Chicken</i> <b>14</b> <i>With Shrimp</i> <b>16</b>			

### **Kobe Beef Burger...1/2lb. broiled to perfection and served on a hamburger bun 13**

*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.*

<b>Tuscan Beef Tenderloin Pasta</b> <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>	<b>26</b>	<b>Chicken Alfredo Fettuccine</b> <i>Roasted Chicken with sautéed mushrooms, spinach, tossed with alfredo sauce. Garnish with julienne vegetables, on top of egg fettuccine pasta</i>	<b>22</b>
<b>Shrimp Scampi Linguine</b> <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>	<b>26</b>		

## 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 34**

## Lobster Tail Market Price

*Oven Roasted Lobster tail served with lemon drawn butter*

<b>Blackened Shrimp Gritts</b> <i>Classic southern style blackened Shrimp. Served over cheese &amp; creamy Gritts and finished with a bourbon citrus sauce.</i>	<b>22</b>	<b>Crab Stuffed Prosciutto Wrapped Prawns</b> <i>Beet risotto, roasted seasonal vegetables and macadamia nut beurre blanc</i>	<b>34</b>
<b>Seared Sea Scallops</b> <i>Seared sea scallops served over fresh basil pesto sauce, beet risotto &amp; topped with prickly pear puree.</i>	<b>34</b>	<b>Pacific Cod</b> <i>Baked wrapped Pacific Cod with leeks served on top of cauliflower puree and seasonal vegetables</i>	<b>32</b>

## 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*



<b>Top Sirloin</b> <i>Broiled served with haystack fried potatoes, roasted seasonal vegetables, on top of bordelaise sauce</i>	<b>32</b>	<b>Braised Prime Short Rib</b> <i>Classic French style short rib, served with blue cheese mashed potato, seasonal vegetables and finished with a sherry wine demi reduction.</i>	<b>28</b>
<b>Steak Frites</b> <i>Coffee rubbed New York, house made garlic rosemary steak fries. Served with side of Korean red pepper ketchup.</i>	<b>40</b>	<b>Lamb Lollipop</b> <i>Herb marinated Lamb, served over tri-color couscous and complemented with apricot-mustard and fresh mango-mint relish</i>	<b>32</b>
<b>Beef Tenderloin</b> <i>Broiled and topped with tarragon reduction compound butter. Served with roasted seasonal vegetables</i>	<b>42</b>	<b>Roasted Prime Rib</b> <b>Regular Cut</b> <b>Tatoosh Cut</b>	<b>28</b> <b>33</b>
<b>Beef Tenderloin Oscar Style</b> <i>Topped with Dungeness crab, asparagus and béarnaise sauce</i>	<b>48</b>	<i>Coated with our special seasoning, slow roasted to perfection, served with au jus and creamy horseradish.</i>	
<b>Grilled Rib Eye Steak</b> <i>Chimichurri sauce, served with roasted seasonal vegetables.</i>	<b>43</b>	<b>Roasted Half Chicken</b> <i>Rotisserie chicken served with thyme demi, garlic and rosemary fingerling potato and roasted seasonal vegetables.</i>	<b>22</b>

*Executive Chef – Pascual Rodriguez I Executive Sous Chef – Saul Ramirez CEC/CCA  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

# Chinese Cuisine

## Chinese Chef's Specials

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

### 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

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

### Chicken

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

### Seafood

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



**Beverages**  
Tea, Hot Chocolate, Juice  
Coffee, Soda and Milk  
3.00 each



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.