

Starters

Shrimp Cocktail	16	Honey Glazed BBQ Pork	15
<i>Large prawns char grilled and served chilled with house made cocktail sauce</i>			
Calamari	16	Pan Grilled Pot Stickers	13
<i>Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli</i>			
Sautéed Artichoke Hearts	13	Crispy Fried Spring Rolls	14
<i>Served with pistachio lemon butter and swiss cheese</i>			
Brie en Croute	16	Chinese Sampler	15
<i>Brie cheese wrapped in phyllo dough with fig marmalade, baked to a golden brown. Garnished with raspberry sauce and fresh berries</i>			
Mushroom Caps	13	Crispy Garlic Drumettes	15
<i>Beer battered and fried. Served with house made pesto chipotle aioli</i>			

Market Fresh Salads and Soups

Gratinee French Onion Soup	9	Crab Louie Salad	26
<i>Dungeness crab atop field greens with tomato, avocado, and asparagus. served with Louie dressing</i>			
Clam Chowder	8	Caprese Salad	13
<i>Sliced roma tomatoes, layered with fresh mozzarella and roasted cherry tomatoes. Garnished with fresh basil, balsamic glaze and chive oil</i>			
Soup Du Jour	7	Tatoosh Bibb Wedge Salad	14
<i>Bibb lettuce, topped with toasted hazelnuts, shaved red onion, crispy pancetta, blue cheese bacon dressing and cherry tomatoes</i>			
Shrimp Wonton Soup	13	Asian Chicken Salad	16
<i>Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mien noodles, almonds, ginger sesame dressing and crispy wontons</i>			
Classic Hot and Sour Soup	11		
Chicken Egg Drop Soup	11		
Tatoosh Salad	10		
<i>Blend of mixed greens tossed with balsamic vinaigrette and topped with gorgonzola cheese, sliced apples and candied walnuts.</i>			
Caesar Salad	10		
<i>Romaine, parmesan, toasted herb crumble</i>			
<i>With Grilled Chicken 15</i>		<i>With Shrimp 17</i>	

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.

Tahoma Beef Pasta	28	Chicken Alfredo Fettuccine	25
<i>Char grilled beef Tenderloin sliced with fettuccine pasta, seville tomato, fresh mozzarella, arugula, tomato cream sauce. Served with crostini and garnished with micro greens and blue cheese crumbles on top of egg fettuccine pasta</i>			
		Shrimp Scampi Linguine	28
		<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>	

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..



Lobster Tail Market Price

Oven Roasted Lobster tail served with lemon drawn butter

Bacon Wrapped Crab Stuffed Prawns	36	Mediterranean Rockfish	33
<i>Served with fresh mozzarella, blistered cherry tomatoes and arugula risotto. Served with seasonal vegetables and diablo sauce</i>			
Pan Seared Jumbo Scallops	36	Curry Jumbo Prawns	25
<i>Served over goat cheese polenta and seville tomatoes. Garnished with microgreens salad, chive and parsley puree</i>			
		<i>Marinated and grilled Prawns. Served with roasted corn, jasmine rice, red curry coconut sauce and seasonal vegetables.</i>	

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	35	Kurobuta Pork Chop	44
<i>Broiled served with haystack fried potatoes, roasted seasonal vegetables, on top of bordelaise sauce</i>			
Grilled New York Steak	42	Roasted Prime Rib	29
<i>Served with mashed potatoes and seasonal vegetables. Balsamic steak glaze. Topped with haystack potatoes.</i>			
Beef Tenderloin	44	Regular Cut	29
<i>Broiled and topped with cabernet demi. Served with roasted seasonal vegetables</i>			
Surf and Turf	46	Tatoosh Cut	35
<i>Char grilled beef tenderloin, with cabernet demi and jumbo Shrimp scampi. Served with duchess potatoes and seasonal vegetables</i>			
Grilled Rib Eye Steak	46	Stuffed Airline Chicken Breast	24
<i>Chimichurri sauce, served with roasted seasonal vegetables.</i>			
		Kobe Beef Burger	18
		<i>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, Mushrooms, Avocado or Bacon \$2.00 each.</i>	

Executive Chef – Pascual Rodriguez

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A tip of 18% for parties of 8 or more is suggested for our Restaurants

Chinese Cuisine

Sai Foon <i>Chinese vermicelli with pork, shrimp, and greens.</i>	18	Sweet and Sour Pork <i>Lean, tender and breaded pork with sweet, and sour sauce.</i>	18
Emerald Queen Special Fried Rice <i>With BBQ pork and shrimp.</i>	17	Imperial Pork Chop <i>Tender pork chops cooked in chef's special sauce.</i>	19
Singapore Style Chow Fun <i>Chinese rice vermicelli with BBQ pork, shrimp, bean sprouts, and green onions in a light curry sauce.</i>	18	Pork Chop with Salt and Pepper <i>Served with steamed rice.</i>	20
Emerald Queen Special Chow Mein <i>BBQ pork, chicken, and Chinese vegetables with pan fried noodles.</i>	18		

Seafood

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	19	Prawns with Black Bean Sauce <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	22
Prawns in Lobster Sauce <i>With onions, green peppers, and pork cooked in a special sauce.</i>	23	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	22
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	29	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	22
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	29	Calamari with Salt and Pepper <i>Served with steamed rice.</i>	22
Lobster with Ginger and Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Deep Fried Fish with Salt and Pepper <i>Served with steamed rice.</i>	20
Seafood Fried Rice <i>Scallops, shrimp, and squid.</i>	17	Fish Fillet with Almonds <i>Garnished with crushed almonds.</i>	20
Kung Pao Prawns <i>Subgum diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	20	Seafood Combination Hot Pot <i>Prawns, scallops, squid, fish, and mixed vegetables</i>	23
Sweet and Sour Prawns <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	20	Seafood Bean Curd Hot Pot <i>Prawns, scallops, squid, and bean curd.</i>	23
		Curry Seafood <i>Stir-fry seafood in a curry sauce.</i>	23

Beef

Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	19	Emerald Queen Special Beef Short Ribs <i>Braised with vegetables in our chef's special sauce.</i>	20
Beef in Oyster Sauce <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	19	Broccoli with Beef <i>Stir fried sliced beef with broccoli florets.</i>	19
Curry Beef <i>Stir fry sliced beef in a curry sauce</i>	19		

Chicken

Kung Pao Chicken <i>Subgum diced vegetables with chicken cooked in spicy Kung Pao sauce.</i>	17	Sweet and Sour Chicken <i>Boneless chicken deep fried and served with sweet and sour sauce.</i>	17
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	17	Mushroom Chicken <i>Sliced tender chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	17
Garlic Fried Chicken <i>Half chicken, cut-up and marinated with fresh ginger, garlic, soy sauce and wine.</i>	17	Black Bean Chicken <i>Sliced chicken, onions and green peppers cooked in black bean sauce.</i>	17
Almond Breaded Chicken <i>Boneless chicken deep fried in batter, served with gravy and garnished with crushed almonds.</i>	17	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	17
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	17	Basil Chicken <i>Tender chicken stir fried with vegetables, basil, onion and chili paste.</i>	17
Chicken with Broccoli <i>Stir fried sliced chicken with broccoli florets.</i>	17	General Tso's Chicken <i>Crispy chicken with green onions in special tangy hot sauce.</i>	18
Curry Chicken <i>Stir fry sliced chicken in a curry sauce</i>	17	Crispy Chicken with Honey Walnuts <i>Deep fried crispy chicken in a savory cream sauce with honey walnuts.</i>	19
Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	17		

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.

Beverages

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

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