

Starters

Shrimp Cocktail <i>Large prawns char grilled and served chilled with house made cocktail sauce</i>	16	Honey Glazed BBQ Pork <i>Served w/ hot mustard, ketchup and sesame seeds</i>	15
Calamari <i>Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli.</i>	16	Pan Grilled Pot Stickers <i>Served w/ special dipping sauce</i>	13
Mushroom Caps <i>Beer battered and fried. Served with house made pesto chipotle aioli</i>	13	Crispy Fried Spring Rolls <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	14
Emerald Queen Hot Wing <i>Served with carrots, celery sticks, fresh made potato chips and bleu cheese dressing.</i>	15	Chinese Sampler <i>BBQ pork, pan grilled pot stickers and fried spring rolls.</i>	15
		Crispy Garlic Drumettes <i>Marinated w/ fresh ginger, garlic, soy sauce and wine.</i>	15

Market Fresh Salads and Soups

Clam Chowder	8	Crab Louie Salad <i>Dungeness crab atop field greens with tomato, avocado, and asparagus. Served with Louie dressing</i>	26
Soup Du Jour	7		
Shrimp Wonton	13	Caprese Salad <i>Sliced Roma tomatoes layered with fresh mozzarella and roasted cheery tomatoes. Garnished with fresh basil, balsamic glaze and chive oil.</i>	13
Caesar Salad <i>With Grilled Chicken</i> 15 <i>With Shrimp</i> 17	10	Cobb Salad <i>Field greens, chopped bacon, crumbled egg, crispy fried chickpeas, fresh corn, blue cheese, tomatoes, cucumbers and avocados. Served with choice of salad dressing.</i>	14
Tatoosh Salad <i>Blend of mixed greens tossed with balsamic vinaigrette and topped with gorgonzola cheese, sliced apples and candied walnuts.</i>	10	Asian Chicken Salad <i>Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mien noodles, almonds, ginger sesame dressing and crispy wontons</i>	16
Taco Salad <i>Seasoned ground beef, lettuce, tomatoes, olives, green onions, shredded cheddar cheese & mozzarella cheese, avocado and pico de gallo salsa.</i>	16		
Beef Tenderloin Salad <i>Grilled and sliced Beef Tenderloin with mixed greens, roasted beets, cherry tomatoes, brioche boat soubise vinaigrette and fried avocado.</i>	26		

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



Lunch Entrées

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.
Add a cup of clam chowder for \$4.00. Choice of roasted garlic mashed potatoes,
wild rice medley, unless specified.



Top Sirloin	35	Rib Eye Steak	46
<i>Broiled and served with haystack fried potatoes, roasted seasonal vegetables, on top of bordelaise sauce.</i>		<i>Chimichurri sauce, roasted seasonal vegetables.</i>	
Grilled New York	42	Grilled Wild Sockeye Salmon	28
<i>Served with garlic mashed potatoes and seasonal vegetables. Balsamic steak glaze and topped with haystack potato.</i>		<i>Served on a Cedar Plank.</i>	

Burgers & Sandwiches

*Served with choice of potato salad, french fries or cole slaw unless specified.
Add \$3.00 for a cup of soup or green salad.*

Casino Burger	15	Fish and Chips	18
<i>Black Angus burger, broiled to perfection.</i>		<i>Pacific cod beer battered and deep fried.</i>	
Philly Cheese Steak	16	Grilled Ham Panini	15
<i>Thinly sliced top round, tossed with caramelized onions, Peppers and swiss cheese. Served on a hoagie roll with French fries and cole slaw.</i>		<i>Grilled ham with crispy bacon, swiss cheese, sliced tomato and horseradish aioli.</i>	
Grilled Chicken Panini	18	Shrimp PO Boy	17
<i>Herb marinated grilled chicken breast, applewood bacon, arugula, queso fresco and drizzled with cilantro and jalapeno mayo. Served with French fries and cole slaw.</i>		<i>Shrimp tossed in seasoned flour and fried. Served on a toasted hoagie roll with remoulade sauce, shaved lettuce, sliced tomato and onion with French fries and cole slaw.</i>	
Kobe Beef Burger	18	Clubhouse	15
<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>		<i>Smoked turkey, cheddar cheese, swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread.</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.

Chicken Alfredo Fettuccine	25	Shrimp Scampi Linguine	28
<i>Roasted Chicken with sautéed mushrooms, spinach, alfredo sauce. Garnished with julienned vegetables on top of fettuccine pasta</i>		<i>Prawns sautéed with garlic, shallot, red chili flakes and tossed with a white wine fumet, and parmesan basil cream sauce on top of egg linguini pasta</i>	

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Chinese Cuisine

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp and squid.</i>	19	Sweet and Sour Prawns <i>Prawns deep fried in batter, served with our own sweet and sour sauce.</i>	20
Prawns in Lobster Sauce <i>With onions, green pepper and pork, cooked in</i>	23	Prawns with Black Bean Sauce <i>Onions, green peppers, and pork cooked in black bean sauce.</i>	22
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	29	Crispy Prawns with Honey Walnuts <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	22
Steamed Rock Cod <i>Bone-in white fish served with a light soy sauce.</i>	29	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	22
Lobster Ginger w/ Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Calamari with Salt and Pepper <i>Served with steamed rice.</i>	22
Seafood Fried Rice <i>With scallops, shrimp and squid.</i>	17	Deep Fried Fish with Salt and Pepper <i>Served with steamed rice.</i>	20
Kung Pao Prawns <i>Subgum diced vegetables with shrimp cooked in a spicy Kung Pao sauce.</i>	20	Fish Fillet with Almonds <i>Garnished with crushed almonds.</i>	20
Mongolian Beef <i>Sliced beef, onion, red and green peppers cooked in a 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 a oyster sauce.</i>	19	Broccoli with Beef <i>Stir fried sliced beef w/ broccoli florets.</i>	19
Curry Beef <i>Stir fry sliced beef in a curry sauce</i>	19	Imperial Pork Chop <i>Tender pork chops cooked in chef's special sauce.</i>	19
Seafood Combination Hot Pot <i>Prawns, scallops, squid, fish and mixed vegetables.</i>	22	Singapore Style Chow Fun <i>Chinese rice vermicelli with BBQ pork, shrimp, bean sprouts and green onions in a light curry sauce.</i>	17
Seafood Bean Curd Hot Pot <i>Prawns, scallops, squid and bean curd.</i>	22	Emerald Queen Special Chow Mein <i>BBQ pork, chicken, and Chinese vegetables with pan fried noodles.</i>	17
Sai Foon <i>Chinese vermicelli with pork, shrimp and greens.</i>	17	Sweet and Sour Pork <i>Lean, tender, breaded pork with sweet, and sour 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>	22
Pork Chop with Salt and Pepper <i>Served with steamed rice.</i>	19	Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	17
Kung Pao Chicken <i>Subgum diced vegetables with chicken, cooked in a 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 and straw mushrooms.</i>	17
Garlic Fried Chicken <i>Half chicken, cut-up, 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 w/ broccoli florets</i>	17	General Tso's Chicken <i>Crispy chicken with green onions in a 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

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Chinese Lunch Specials 15

*Please choose one of the following
Served with steamed rice.*

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

Emerald Queen Combo 13

*Sweet and Sour Pork or Almond Breaded
Chicken with Pork Chow Mein and Pork Fried Rice.*

CASINO DINNER

*Dinner for Two 50.00 • 25.00 for each additional person
Pot Stickers, 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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