

## Starters

<b>Crispy Coconut Chicken Skewers</b>	<b>14</b>	<b>BBQ Pork</b>	<b>15</b>
<i>Applewood smoked and fried chicken skewers. Served with Calabrian chili yogurt and citrus slaw.</i>		<i>Served w/ hot mustard, ketchup and sesame seeds.</i>	
<b>Stuffed Mushrooms</b>	<b>13</b>	<b>Pot Stickers</b>	<b>13</b>
<i>Sundried tomato and goat cheese stuffed mushrooms with lemon butter sauce</i>		<i>Served w/ special sauce.</i>	
<b>Shrimp Cocktail</b>	<b>16</b>	<b>Crispy Fried Spring Rolls</b>	<b>14</b>
<i>Large prawns poached and served chilled with house made cocktail sauce .</i>		<i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	
<b>Chicken Tender</b>	<b>15</b>	<b>Chinese Sampler</b>	<b>15</b>
<i>Served with fresh made potato chips and house made BBQ sauce.</i>		<i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i>	
<b>Calamari</b>	<b>16</b>	<b>Crispy Garlic Chicken Drumettes</b>	<b>15</b>
<i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i>		<i>Marinated with fresh ginger, garlic, soy sauce and wine.</i>	

## Market Fresh Salads and Soups

### **Gratinee French Onion Soup 9**

<b>Clam Chowder Bowl 8</b>		<b>Soup of the Day Bowl 7</b>	
<b>Puyalapabs Garden Salad</b>	<b>10</b>	<b>Shrimp Wonton Soup</b>	<b>15</b>
<i>Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.</i>		<b>BBQ Pork Noodle Soup</b>	<b>10</b>
<b>Dungeness Crab Wedge Salad</b>	<b>28</b>	<i>Chinese greens and BBQ pork.</i>	
<i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i>		<b>Beef Noodle</b>	<b>10</b>
<b>Asian Shrimp Salad</b>	<b>21</b>	<i>Sliced tender beef and fresh Chinese vegetables.</i>	
<i>Marinated and grilled shrimp tossed with carrots, snow peas, mandarin oranges, crispy wonton and ginger vinaigrette.</i>		<b>BBQ Pork Won Ton Soup</b>	<b>10</b>
<b>Spinach Salad</b>	<b>14</b>	<i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i>	
<i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and tossed in a creamy poppy seed vinaigrette</i>		<b>Hot and Sour Soup</b>	<b>11</b>
<b>Caesar Salad</b>	<b>10</b>	<i>Sliced pork, tofu, mushrooms and bamboo shoots.</i>	
<i>w/ Chicken Breast 15 w/ Shrimp 17</i>		<b>Egg Drop Soup</b>	<b>11</b>
<i>w/ Sockeye Salmon 20</i>		<i>Sliced pork and Chinese vegetables</i>	

## **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 18**  
*Served with choice of potato salad, french fries or cole slaw*  
*Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2*

<b>Tampa Cuban Panini</b>	<b>16</b>	<b>Grilled Steak Panini</b>	<b>21</b>
<i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i>		<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>	
<b>Chicken Caprese Panini</b>	<b>15</b>	<b>Fish and Chips</b>	<b>18</b>
<i>Mozzarella, pesto mayo with a balsamic reduction and baby arugula</i>		<i>Pacific cod beer battered and deep fried. Served with tarter sauce.</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*

## From the Land

We proudly serve USDA Prime Beef "Midwestern Ranchers Grass & Grain Fed" & Dry aged.

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

<b>Top Sirloin</b> 35 <i>Broiled on top of thyme demi. Served with cheese and herb potato gratin</i>	<b>Roasted Prime Rib</b> Regular Cut 29 EQC Cut 35 <i>Coated with our special seasoning, slow roasted to perfection. Served with au jus and prepared horseradish</i>
<b>Grilled New York Steak</b> 43 <i>Cabernet demi sauce and topped with haystack potato, seasonal vegetables and Au gratin potato.</i>	<b>Rib Eye Steak</b> 48 <i>Broiled Ribeye montreal seasoning, topped with fresh chimichurri sauce and mango habanero butter, seasonal vegetables and Au gratin potato.</i>
<b>Surf &amp; Turf</b> 49 <i>Pan roasted beef tenderloin over cabernet demi and topped with cognac roasted shallot butter and Au gratin potato with pan Seared jumbo Prawns and a scampi sauce.</i>	<b>Herb Marinated Bone in Pork Chop</b> 44 <i>Topped with slow cooking red wine tomato sauce, blue cheese polenta 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.



<b>Pan Roasted Alaskan Cod</b> 35 <i>Saffron tomato broth, lemon jasmine rice. Garnished with shaved fennel orange salad</i>	<b>Bacon Wrapped Stuffed Prawns</b> 36 <i>Jumbo prawns stuffed with Dungeness crab, garlic, shallots, fresh herbs, and wrapped with bacon. Served with black thai rice salad, raisins, seasonal vegetables and mild red pepper cream sauce.</i>
<b>Lobster Tail</b> Market Price <i>Oven roasted lobster tail served with garlic lemon drawn butter.</i>	<b>Pan Seared Scallops</b> 36 <i>Pan seared Scallops topped with chili mango butter. Served with chive jasmine rice.</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

<b>Shrimp Scampi Fettuccine</b> 29 <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>	<b>Chicken Ravioli</b> 22 <i>Raviolis stuffed with chicken, pancetta, spinach, mascarpone and parmesan cheese. Tossed in a bacon, mushroom, wine, and mild anchovy tomato cream sauce. Fresh diced mozzarella cheese and crostini</i>
<b>Grilled Chicken Alfredo Fettuccini</b> 24 <i>Herb marinated chicken breast char broiled and thinly sliced Over fettuccini noodles with alfredo sauce</i>	

## Chinese Chef's Specials

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

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# Chinese Cuisine

## Beef

<b>Mongolian Beef</b> <i>Sliced beef, onion, red and green peppers cooked in spicy sauce.</i>	<b>19</b>	<b>Emerald Queen Special Beef Short Ribs</b> <i>Braised with vegetables in our chef's special sauce.</i>	<b>20</b>
<b>Beef in Oyster Sauce</b> <i>Sliced beef, onions, and green peppers cooked in oyster sauce.</i>	<b>19</b>	<b>Broccoli with Beef</b> <i>Stir fried sliced beef.</i>	<b>19</b>
<b>Curry Beef</b> <i>Stir fry sliced beef</i>	<b>19</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>17</b>	<b>Sweet and Sour Chicken</b> <i>Boneless chicken meat deep fried and served with sweet and sour sauce.</i>	<b>17</b>
<b>Orange Chicken</b> <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	<b>17</b>	<b>Mushroom Chicken</b> <i>Sliced, tender, chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	<b>17</b>
<b>Garlic Fried Chicken</b> <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	<b>17</b>	<b>Black Bean Chicken</b> <i>Sliced chicken, onions, and green peppers cooked in black bean sauce.</i>	<b>17</b>
<b>Almond Breaded Chicken</b> <i>Boneless chicken meat deep fried in batter, served with gravy and garnished with crushed almonds.</i>	<b>17</b>	<b>Chili Sauce Chicken</b> <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	<b>17</b>
<b>Mongolian Chicken</b> <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	<b>17</b>	<b>Basil Chicken</b> <i>Deep fried chicken, stir fried with vegetables, basil, onion and chili paste.</i>	<b>17</b>
<b>Chicken with Broccoli</b> <i>Stir fried sliced chicken.</i>	<b>17</b>	<b>General Tso's Chicken</b> <i>Crispy chicken with green onions in special tangy hot sauce.</i>	<b>18</b>
<b>Curry Chicken</b> <i>Stir fry sliced chicken</i>	<b>17</b>	<b>Crispy Chicken with Honey Walnuts</b> <i>Deep fried crispy chicken in a savory cream sauce with honey walnuts.</i>	<b>19</b>
<b>Cashew Nut Chicken</b> <i>Diced vegetables and sliced chicken with cashew nuts.</i>	<b>17</b>		

## Seafood

<b>Seafood Chow Mein</b> <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	<b>19</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>20</b>
<b>Prawns in Lobster Sauce</b> <i>With onions, green peppers, and pork cooked in a special sauce.</i>	<b>23</b>	<b>Prawns with Black Bean Sauce</b> <i>Onions, green peppers cooked in black bean sauce.</i>	<b>22</b>
<b>Fried Rock Cod</b> <i>Bone-in white fish served with sweet and sour sauce.</i>	<b>29</b>	<b>Crispy Prawns with Honey Walnuts</b> <i>Deep fried crispy prawns in a savory cream sauce with honey walnuts.</i>	<b>22</b>
<b>Steamed Rock Cod</b> <i>Bone-in white fish served with a light soy sauce.</i>	<b>29</b>	<b>Mongolian Prawns</b> <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	<b>22</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>22</b>
<b>Seafood Fried Rice</b> <i>Scallops, shrimp, and squid.</i>	<b>17</b>	<b>Deep Fried Fish with Salt and Pepper</b> <i>Served with steamed rice.</i>	<b>20</b>
<b>Kung Pao Prawns</b> <i>Subgum diced vegetables with shrimp cooked in spicy Kung Pao sauce.</i>	<b>20</b>	<b>Fish Fillet w/ Almonds</b> <i>Garnished with crushed almonds.</i>	<b>20</b>

## Beverages

Tea, Hot Chocolate, Juice

Coffee and Soda

3.00

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