

Starters

Crispy Coconut Chicken Skewers <i>Applewood smoked and fried chicken skewer with Calabrian chili yogurt and citrus slaw.</i>	14	BBQ Pork <i>Served w/ hot mustard, ketchup and sesame seeds</i>	17
Pan Seared Mushroom Caps <i>Pan sautéed mushroom caps with white wine butter sauce, capers, goat cheese and crostini.</i>	13	Pot Stickers <i>Served w/ special dipping sauce</i>	14
Calamari <i>Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.</i>	16	Crispy Fried Spring Rolls <i>Fresh Chinese vegetables, BBQ pork and shrimp rolled in a thin wrapping and deep fried.</i>	15
Shrimp Cocktail <i>Large prawns poached and served chilled with house made cocktail sauce and prepared horseradish.</i>	16	Chinese Sampler <i>BBQ pork, pan grilled pot stickers, and fried spring rolls.</i>	17
Chicken Tender <i>Served with fresh made house made BBO sauce.</i>	15	Crispy Garlic Chicken Drumettes <i>Marinated with fresh ginger, garlic, soy sauce and wine.</i>	17

Market Fresh Salads and Soups

Clam Chowder	Bowl 8	Asian Shrimp Salad	21
		<i>Marinated and grilled shrimp, tossed with carrots, snow peas, mandarin orange, crispy wontons and ginger vinaigrette.</i>	
Soup of the Day	Bowl 7		
Chef's Salad	16	Shrimp Wonton	15
<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>		BBQ Pork Noodle Soup	12
		<i>Chinese greens and BBQ pork.</i>	
Spinach Salad	14	Beef Noodle	13
<i>Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, candied walnuts and tossed in a creamy poppy seed vinaigrette.</i>		<i>Sliced tender beef and fresh Chinese vegetables.</i>	
Dungeness Crab Wedge Salad	28	BBQ Pork Won Ton Soup	12
<i>Served on top of grilled avocado with wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing</i>		<i>Shrimp and pork won ton, BBQ pork and Chinese greens.</i>	
Caesar Salad	10	Hot and Sour Soup	13
<i>w/ Chicken Breast 15 w/ Shrimp 17</i>		<i>Sliced pork, tofu, mushrooms and bamboo shoots.</i>	
<i>* w/ Wild Sockeye Salmon 20</i>		Egg Drop Soup	12
		<i>Sliced pork and Chinese vegetables</i>	
Puyalapabs Garden Salad	10		
<i>Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.</i>			

Burgers & Sandwiches

All sandwiches served with choice of potato salad, french fries or cole slaw.

*** *KOBE BEEF BURGER***

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 18

*** *BLACK ANGUS BURGER***

Half pound patty broiled to perfection, served on a toasted Hawaiian bun 15

Served with choice of potato salad, french fries or cole slaw

Add : Choice of Cheese 2 Sautéed Mushroom 2 Avocado 2 Bacon 2

* Grill Steak Panini	22	Clubhouse	16
<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>		<i>Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread</i>	
Fish and Chips	18	Tampa Cuban Panini	16
<i>Pacific cod beer battered and deep fried. Served with tarter sauce</i>		<i>Roasted mojo marinate pork on Ciabatta bread with ham, salami, pickles, mustard and Swiss cheese</i>	
* Philly Cheese Steak	17	BLT	14
<i>Thinly sliced top round, tossed with caramelized onions and peppers, swiss cheese. Served on a hoagie roll.</i>		<i>Sliced tomato, sliced bacon, lettuce.</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. Add a cup of clam chowder for \$4.00

- * Top Sirloin

35

Broiled on top of thyme demi. Served with cheese and herb potato gratin
- * Char Broiled New York Steak

43

Served with a mushroom compote and Cabernet demi. Served with cheese and herb potato gratin

- * Beef Tenderloin

46


Broiled Beef Tenderloin medallions on top of red wine demi glace. Served with cheese and herb potato gratin
- * Rib Eye Steak

48

Broiled and topped with chimichurri sauce. Served with cheese herb potato gratin.


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.



* Cedar Plank Grilled Wild Northwest King Salmon


36





* Cedar Plank Grilled Wild Alaskan Sockeye Salmon

30



Pastas

- Shrimp Carbonara

26

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.
- Grilled Chicken Alfredo Fettuccini

25

Herb marinated chicken breast char broiled and thinly sliced Over fettuccini noodles with alfredo sauce

Chinese Lunch Specials

(available from 11am to 3pm)

Emerald Queen Combo 15

Pork chow mien with sweet and sour pork or almond breaded chicken and pork fried rice.

Lunch Specials 15

Please choose one of the following

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

- Seafood Combination Hot Pot

22

Emerald Queen Special Chow Mein

17

Prawns, scallops, squid, fish, and mixed vegetables.

BBQ pork, chicken, and Chinese vegetables with pan fried noodles.
- Seafood Bean Curd Hot Pot

22

Sweet and Sour Pork

17

Prawns, scallops, squid, and bean curd.

Lean, tender, breaded pork with sweet, and sour sauce.
- Sai Foon

17

Imperial Pork Chop

19

Chinese vermicelli with pork, shrimp, and greens.

Tender pork chops cooked in chef's special sauce.
- Emerald Queen Special Fried Rice

16

Curry Seafood

22

With BBQ pork and shrimp.

Stir-fry seafood
- Singapore Style Chow Fun

17

Pork Chop with Salt and Pepper

19

Chinese rice vermicelli with BBQ pork, shrimp, and green onions in a light curry sauce.

Served with steamed rice.

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Chinese Cuisine

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.</i>	19
Curry Beef <i>Stir fry sliced beef</i>	19		

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

Kung Pao Chicken <i>Diced vegetables with chicken cooked in spicy Kung Pao sauce.</i>	18	Sweet and Sour Chicken <i>Boneless chicken meat deep fried and served with sweet and sour sauce.</i>	18
Orange Chicken <i>Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.</i>	18	Mushroom Chicken <i>Sliced, tender, chicken with fresh Chinese vegetables, black mushrooms, and straw mushrooms.</i>	18
Garlic Fried Chicken <i>Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.</i>	18	Black Bean Chicken <i>Sliced chicken, onions, and green peppers cooked in black bean sauce.</i>	18
Almond Breaded Chicken <i>Boneless chicken meat deep fried in batter, served with gravy and garnished with crushed almonds.</i>	18	Chili Sauce Chicken <i>Tender chicken, battered, fried and served with chef's special chili sauce.</i>	18
Mongolian Chicken <i>Sliced chicken, onions, red and green peppers cooked in spicy sauce.</i>	18	Basil Chicken <i>Deep fried chicken, stir fried with vegetables, basil, onion and chili paste.</i>	18
Chicken with Broccoli <i>Stir fried sliced chicken.</i>	18	General Tso's Chicken <i>Crispy chicken with green onions in special tangy hot sauce.</i>	19
Curry Chicken <i>Stir fry sliced chicken</i>	18	Crispy Chicken with Honey Walnuts <i>Deep fried crispy chicken in a savory cream sauce with honey walnuts.</i>	21
Cashew Nut Chicken <i>Diced vegetables and sliced chicken with cashew nuts.</i>	18		

Seafood

Seafood Chow Mein <i>Fresh Chinese vegetables with scallops, shrimp, and squid.</i>	20	Sweet and Sour Prawns <i>Nice big prawns deep fried in batter, served with our own sweet and sour sauce.</i>	20
Prawns in Lobster Sauce <i>With onions, green peppers, and pork cooked in a special sauce.</i>	23	Prawns with Black Bean Sauce <i>Onions, green peppers cooked in black bean sauce.</i>	22
Fried Rock Cod <i>Bone-in white fish served with sweet and sour sauce.</i>	30	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>	30	Mongolian Prawns <i>Prawns, onions, red and green peppers cooked in spicy sauce.</i>	22
Lobster Ginger and Green Onion Market Price <i>Lobster and minced pork in a special sauce with fresh ginger and green onions.</i>		Squid with Salt and Pepper <i>Served with steamed rice.</i>	22
Seafood Fried Rice <i>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 spicy Kung Pao sauce.</i>	20	Fish Fillet w/ Almonds <i>Garnished with crushed almonds.</i>	20

Beverages

Tea, Hot Chocolate, Juice
Coffee and Soda.

3.00

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