

## STARTERS

### Crispy Coconut Chicken Skewers • 15

Applewood smoked and fried chicken skewer with Calabrian chili yogurt and citrus slaw.

### Stuffed Mushrooms • 14

Pan sautéed mushroom caps with white wine butter sauce, capers, goat cheese, and crostini.

### Shrimp Cocktail • 17

Large prawns poached and served chilled with house-made cocktail sauce and prepared horseradish.

### Chicken Tenders • 16

Served with freshly made potato chips and house-made BBQ sauce.

### Calamari • 17

Lightly flour and fried to perfection served with chipotle aioli, and a curry apple coleslaw.

### BBQ Pork • 19

Served with hot mustard, ketchup, and sesame seeds.

### Pot Stickers • 17

Served with special dipping sauce.

### Crispy Fried Spring Rolls • 16

Fresh Chinese vegetables, BBQ pork, rolled in a thin wrapping and deep fried.

### Chinese Sampler • 19

BBQ pork, pot stickers, and fried spring rolls.

### Crispy Garlic Chicken Drumettes • 19

Marinated with fresh ginger, garlic, soy sauce, and wine.

## BURGERS & SANDWICHES

All sandwiches served with choice of potato salad, french fries or cole slaw.  
Add a cup of soup or green garden salad • 3

### \* Kobe Beef Burger • 20

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

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 • 23

Thinly sliced marinated New York steak grilled and served on Ciabatta bread with bacon, mozzarella, shaved onion, and arugula with chipotle aioli and pesto aioli.  
Served with rosemary garlic fries.

### Fish and Chips • 19

Pacific cod beer battered and deep fried. Served with tartar sauce.

### Tampa Cuban Panini • 17

Roasted mojo marinated pork on Ciabatta bread with ham, salami, pickles, mustard, and Swiss cheese.

### Chicken Caprese Panini • 16

Mozzarella, pesto mayo with a balsamic reduction and baby arugula.

## 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 • 4  
All of our pasta dishes contain eggs.

### Shrimp Scampi Fettuccini • 30

Large Prawns and pancetta sautéed with garlic and shallots, roasted red peppers, and a red chili flakes tossed in a white wine cream sauce with fresh egg fettuccini pasta.

### Grilled Chicken Alfredo Fettuccini • 27

Herb-marinated chicken breast char broiled and thinly sliced over fettuccini noodles with alfredo sauce.

### Chicken Ravioli • 23

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

## MARKET FRESH SALADS & SOUPS

### Gratinee French Onion Soup • 10

### Clam Chowder Bowl • 10

### Soup of the Day Bowl • 8

### Puyalapabs Garden Salad • 11

Fresh mixed spring greens with balsamic dressing. Topped with dried apricots, candied walnuts, dried cranberries, apples, bleu cheese, and cherry tomatoes.

### Asian Shrimp Salad • 22

Marinated and grilled shrimp, tossed with carrots, snow peas, mandarin orange, crispy wontons, and ginger vinaigrette.

### Spinach Salad • 15

Fresh strawberries, cherry tomatoes, cucumber, feta cheese, shaved red onions, and candied walnuts and tossed in a creamy poppy seed vinaigrette.

### Dungeness Crab Wedge Salad • 29

Served on top of grilled avocado with a wedge of iceberg lettuce, tomato, bacon and egg, and Louie dressing.

### Caesar Salad • 11

Chicken breast • 15 | Shrimp • 17 | Wild Sockeye Salmon • 20

### Shrimp Wonton Soup • 17

### BBQ Pork Noodle Soup • 14

Chinese greens and BBQ pork.

### Beef Noodle • 15

Sliced tender beef and fresh Chinese vegetables.

### BBQ Pork Won Ton Soup • 14

Shrimp and pork won ton, BBQ pork and Chinese greens.

### Hot and Sour Soup • 15

Sliced pork, tofu, mushrooms and bamboo shoots.

### Egg Drop Soup • 14

## FROM THE LAND

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

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 • 5

Add Lobster Tail to any steak • Market price

### \* Top Sirloin • 36

Broiled on top of thyme demi. Served with cheese and herb potato gratin

### \* Grilled New York Steak • 46

Cabernet demi sauce and topped with haystack potato, seasonal vegetables and Au gratin potato.

### \* Surf & Turf • 56

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.

### \* Roasted Prime Rib Regular Cut • 31 EQC Cut • 37

Coated with our special seasoning, slow roasted to perfection.  
Served with au jus and prepared horseradish.

### \* Rib Eye Steak • 55

Broiled Ribeye montreal seasoning, topped with fresh chimichurri sauce and mango habanero butter, seasonal vegetables and Au gratin potato.

### \* Herb Marinated Bone in Pork Chop • 45

Topped with slow cooking red wine tomato sauce, blue cheese polenta and fresh seasonal vegetables.

## FROM THE SEA

All entrees are served with a choice of house salad, Caesar salad, or a cup of soup de jour.

Choice of cheese and herb potato au gratin or rice unless specified.  
Add a cup of clam chowder • 5

### \* Cedar Plank Grilled Wild Northwest King Salmon • 37

### \* Cedar Plank Grilled Wild Alaskan Sockeye Salmon • 31

### \* Pan Roasted Alaskan Cod • 36

Saffron Tomato broth, lemon jasmine rice, garnished with shaved fennel orange salad.

### Lobster Tail • Market price

Oven roasted lobster tail served with garlic lemon drawn butter.

### Bacon Wrapped Stuffed Prawns • 37

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.

### \* Pan Seared Scallops • 37

Pan seared scallops topped with chili mango butter. Served with chive jasmine rice.

Executive Chef – Pascual Rodriguez

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness.  
A tip of 18% for parties of 8 or more is suggested for our restaurants.



puyalapabs  
café





## CASINO DINNER

Dinner for Two 60 • 30 for each additional person

*Pot stickers, BBQ pork, almond breaded chicken, mongolian beef, sweet and sour pork, deep fried prawns and special fried rice.*

## CHINESE CUISINE

### Seafood Chow Mein • 25

*Pan fried noodles with fresh Chinese vegetables with scallops, shrimp and squid.*

### Prawns in Lobster Sauce • 29

*With onions, green pepper and pork, cooked in a special sauce.*

### Fried Rock Cod • 38

*Bone-in white fish served with sweet and sour sauce.*

### Steamed Rock Cod • 38

*Bone-in white fish served with a light soy sauce.*

### Seafood Fried Rice • 21

*With scallops, shrimp and squid.*

### Kung Pao Chicken • 22 Prawns • 30

*With Subgum diced vegetables cooked in a spicy Kung Pao sauce.*

### Mongolian Chicken • 24 Beef • 27 Prawns • 28

*With onion, red and green peppers cooked in a spicy sauce.*

### Beef in Oyster Sauce • 24

*Sliced beef, onions, and green peppers cooked in oyster sauce.*

### Seafood Combination Hot Pot • 30

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

### Sai Foon • 19

*Chinese vermicelli with pork, shrimp and greens.*

### Emerald Queen Special Fried Rice • 19

*With BBQ pork and shrimp.*

### Orange Chicken • 22

*Tender chicken, deep fried with orange peels in a slightly sweet hot pepper sauce.*

### Garlic Fried Chicken • 22

*Half chicken, cut-up, marinated with fresh ginger, garlic, soy sauce, and wine.*

### Almond Breaded Chicken • 22

*Boneless chicken deep fried in batter, served with gravy and garnished with crushed almonds.*

### Chicken with Broccoli • 24 Beef • 27

*Stir fried with broccoli florets.*

### Sweet and Sour Pork • 22 Chicken • 24 Prawns • 30

*Served with our own sweet and sour sauce.*

### Crispy Prawns with Honey Walnuts • 26

*Deep fried crispy prawns in a savory cream sauce with honey walnuts.*

### Emerald Queen Special Beef Short Ribs • 24

*Braised with vegetables in our chef's special sauce.*

### Imperial Pork Chop • 23

*Tender pork chops cooked in chef's special sauce.*

### Singapore Style Chow Fun • 22

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

### Emerald Queen Special Chow Mein • 24

*BBQ pork, chicken, and Chinese vegetables with pan fried noodles.*

### Cashew Nut Chicken • 22

*Diced vegetables and sliced chicken with cashew nuts.*

### Chili Sauce Chicken • 22

*Tender chicken, battered, fried and served with chef's special chili sauce.*

### Basil Chicken • 22

*Tender chicken, stir fried with vegetables, basil, onion and chili paste.*

### General Tso's Chicken • 24

*Crispy chicken with green onions in a special tangy hot sauce.*

### Crispy Chicken with Honey Walnuts • 26

*Deep fried crispy chicken in a savory cream sauce with honey walnuts.*

### Beverages • 4

*Tea, Hot Chocolate, Juice, Coffee and Soda*

Executive Chef – Pascual Rodriguez

*\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase risk of food-borne illness.  
A tip of 18% for parties of 8 or more is suggested for our restaurants.*

