

STARTERS

Shrimp Cocktail • 17

Large prawns char grilled and served chilled with house made cocktail sauce.

Sesame Beef Skewers & Tempura Shrimp • 17

Grilled Teriyaki Beef Skewers over pineapple cole slaw, green onions & pickled Thai chilis. Crispy Tempura Shrimp w/ cilantro lime sweet chili sauce.

Brie en Croute • 17

Brie cheese wrapped in phyllo dough with fig marmalade, baked to a golden brown. Garnished with raspberry sauce and fresh berries.

BBQ Pork • 19

Served w/ hot mustard, ketchup, and sesame seeds

Pot Stickers • 17

Served w/ special dipping sauce

Crispy Fried Spring Rolls • 16

Fresh Chinese vegetables, BBQ pork, and shrimp 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.

FROM THE SEA

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

Choice of garlic mashed potatoes or rice unless specified.

Add a cup of clam chowder • 5

* Cedar Plank Grilled Wild Northwest King Salmon • 37

Lobster Tail • Market Price

Oven Roasted Lobster tail served with lemon drawn butter

Jumbo Cajun Shrimp & Grits • 34

Shrimp sautéed w/ garlic and bacon lardon, deglazed w/ white wine in a creamy Cajun butter sauce. Garnished w/ baby arugula, grilled lemon and shaved parmesan.

PASTAS

Fresh pasta served with house made garlic bread and 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 Linguine • 30

Prawns sautéed with garlic, shallots, red chili flakes and tossed with a white wine, fumet and parmesan basil cream sauce on top of linguine pasta.

Chicken Alfredo Fettuccini • 27

Roasted chicken with sautéed mushrooms, spinach, tossed with alfredo sauce. Garnished with julienne vegetables, on top of egg fettuccini pasta.

*Lobster Basil Stuffed Ravioli • 40

Homemade jumbo stuffed lobster, basil, ricotta and parmesan cheese ravioli. Tossed with lemon cream tomato mild sauce.

*Beef Tenderloin Pasta • 45

Served over angel hair pasta and Cognac Cream sauce, wild mushroom mix, blue cheese, cherry tomato, and crostini.

MARKET FRESH SALADS & SOUPS

Gratinee French Onion Soup • 10

Clam Chowder Bowl • 10

Soup of the Day Bowl • 8

Puyallup Salad • 11

Watercress, frisee and arugula w/ toasted Marcona almonds, orange segments, fried goat cheese mini balls, w/champagne vinaigrette bacon chips.

Wedge Feta and Tomato Salad • 15

Cherry tomato, diced cucumber & red onions, feta cheese, tossed w/red wine vinaigrette. Served over a wedge of crispy lettuce w/ crostini and olive goat cheese spread.

Asian Chicken Salad • 18

Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mein noodles, almonds, ginger sesame dressing and crispy wontons.

Niçoise Salad • 19

Black pepper crusted Ahi Tuna finished w/ red wine vinaigrette.

Crab Louie Salad • 27

Dungeness crab atop field greens with tomato, avocado, and asparagus. served with 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

* Grilled New York Steak • 46

Served with mashed potatoes and seasonal vegetables. Cognac butter and topped with haystack potatoes.

* Beef Tenderloin • 47

Broiled and topped with cabernet demi. Served with roasted seasonal vegetables

* Grilled Rib Eye Steak • 55

Chimichurri sauce, served with roasted seasonal vegetables.

*Kurobuta Long Bone Pork Chop • 35

Herb and Garlic rubbed grilled Pork Chop over crispy fingerling and Chorizo hash, Mexican style street corn w/tajin, blistered shishito peppers, jalapeno lime butter and chimichurri sauce

* Roasted Prime Rib Regular Cut • 31 Tatoosh Cut • 37

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

* Hangar Steak • 33

Char broiled Hangar steak served with black truffle mashed potatoes, port demi glaze. Topped with bone marrow butter, pickled mustard seeds and fennel.

* Chicken Scaloppini • 31

Chicken pounded out thin, sautéed with garlic, wild mushrooms, cherry tomatoes, in a white wine lemon butter sauce. Served with parmesan cauliflower risotto and wilted spinach.

* Kobe Beef Burger • 20

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 • 2 | Mushrooms • 2 | Avocado • 2 | Bacon • 2

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.





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 • 30

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 • 24

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 Chickens 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

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