

BREAKFAST MENU

Served daily from opening to 2pm



OMELETTES

Farmers Choice • 23

Bacon, sausage, ham, cheese, spinach, tomato, caramelized onions and scallions.

New Denver • 22

Ham, cheese, sauteed bell peppers and onions.

Veggie • 21

Cheese, bell peppers, tomatoes, mushrooms, sliced black olives, onions and spinach.

Classic Eggs Benedict • 23

Served with hash brown potatoes.

SIDE ORDERS

Applewood smoked bacon • 8

Hash brown potatoes • 5

Sausage • 7

Ham • 7

Fruit • 9

Two eggs • 5

One egg • 4

Toast • 4

BEVERAGES • 4

Tea, Hot Chocolate, Juice, Coffee, Soda and Milk.

STARTERS

Fruit Platter • 13

Assorted sliced seasonal fruit.

Oatmeal • 11

Served with a sliced banana, raisins, brown sugar and milk.

TRADITIONAL BREAKFASTS

New York Steak & Eggs • 25

Served with hash browns and toast.

Two Egg Breakfast • 20

Served with hash brown potatoes, toast and your choice of bacon, sausage or ham.

Two Eggs Any Style • 18

Served with hash brown potatoes and toast.

Chicken Fried Steak & Eggs • 24

Served with two eggs any style, hash brown potatoes and toast.

Cinnamon Swirl French Toast • 19

Served with fresh berries.

Belgian Waffle • 17

Strawberry Waffle • 19

Topped with whipped cream.

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STARTERS

Crispy Coconut Chicken Skewers • 15

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

Pan Seared Mushroom Caps • 14

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

Calamari • 17

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

Shrimp Cocktail • 17

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

Chicken Tender • 16

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

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.

* Black Angus Burger • 16

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.

Philly Cheese Steak • 18

Thinly sliced top round, tossed with caramelized onions and peppers, swiss cheese. Served on a hoagie roll.

Clubhouse • 18

Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread.

Tampa Cuban Panini • 17

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

BLT • 15

Sliced tomato, sliced bacon, lettuce.

Open-faced Hot Turkey Sandwich • 26

Served with mashed potatoes, gravy and seasonal vegetables.

Meatloaf • 26

Served with mashed potatoes, gravy and seasonal vegetables.

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 Carbonara • 30

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 • 27

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

MARKET FRESH SALADS & SOUPS

Clam Chowder Bowl • 10

Soup of the Day Bowl • 8

Chef's Salad • 17

Crisp salad greens topped with ham, smoked turkey, mozzarella, cheddar cheese, sliced avocado, egg and tomato wedges, black olives and your choice of dressing.

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

Puyalopabs 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.

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

Sliced pork and Chinese vegetables.

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

* Top Sirloin • 36

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

* Char Broiled New York Steak • 46

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

* Beef Tenderloin • 47

Broiled Beef Tenderloin medallions on top of red wine demi glace. Served with cheese and herb potato gratin.

* Rib Eye Steak • 55

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

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

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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.

CHINESE LUNCH SPECIALS

(available from 11am to 3pm)

Emerald Queen Combo • 20

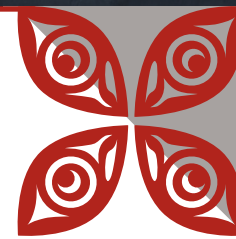
Pork chow mein, pork fried rice and your choice of sweet and sour pork or almond breaded chicken.

Lunch Specials • 20

Please choose one of the following

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

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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 • 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

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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

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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

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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.

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CHINESE CUISINE

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

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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.

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

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With scallops, shrimp and squid.

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Stir fried with broccoli florets.

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