

BREAKFAST MENU

Served daily from 6am to 2pm



STARTERS

Fruit Platter • 13

Assorted sliced seasonal fruit.

Homemade Granola • 11

Served with honey yogurt, strawberry compote and fresh sliced fruit.

Oatmeal • 11

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

TRADITIONAL BREAKFASTS

New York Steak & Eggs • 25

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

Breakfast Sampler • 17

Served with two pancakes, two eggs any style, hash brown potatoes, toast and your choice of bacon, sausage or ham.

Classic Eggs Benedict • 23

Served with hash brown potatoes.

Brioche French Toast • 19

Served with fresh berries.

Waffle Combo • 18

Strawberry Belgian Waffle, two eggs, two bacon strips or pork sausage links and hashbrowns.

8oz. Chicken Fried Steak & Eggs • 18⁹⁵

Served with two eggs any style and hash brown potatoes.

BEVERAGES • 4

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

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.

SIDE ORDERS

Applewood smoked bacon • 5

Hash brown potatoes • 4

Sausage • 5

Ham • 5

Fresh Fruit • 8

Two pancakes • 2⁵⁰

Two Eggs • 3

Toast • 2⁵⁰

CHILDREN'S MENU

For children 12 years and under

Pancakes & Two Eggs • 7⁹⁵

Served with bacon or sausage.

Two Eggs Any Style • 7⁹⁵

Served with one slice of bacon, one sausage link, one piece of toast and hash browns.



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A tip of 18% for parties of 8 or more is suggested for our restaurants.

BREAKFAST VALUE MENU

Served daily from 6am to 11am



Two Eggs Any Style • 8⁹⁵

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

Pancakes & Eggs • 8⁹⁵

Pancakes and two eggs any style with your choice of bacon or sausage.

Strawberry Waffle • 8⁹⁵

Topped with whipped cream.

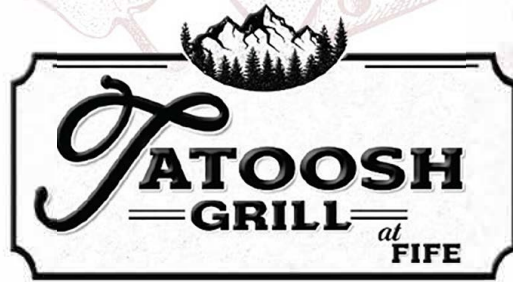
5oz. Chicken Fried Steak & Eggs • 12⁹⁵

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

Add Stack of Pancakes (2) • 2⁵⁰

Add Toast • 2⁵⁰





BRUNCH MENU 10am to 2pm

Your choice of one of the following items

Eggs Benedict

Served with Hash Browns, Bacon or Sausage, and Toast

Grand Marnier French Toast and Eggs

Served with Hash Browns, Bacon or Sausage, and Toast

Prime Rib and Eggs

Served with Hash Browns, Bacon or Sausage, and Toast

Spinach Omelet

Served with Hash Browns, Bacon or Sausage, and Toast

Includes Trio of Petitfor



PUYALLUP TRIBE OF INDIANS



CHILDREN'S BRUNCH MENU

12 and under

10am to 2pm

Your choice of one of the following items

Waffle and Eggs

Served with Hash Browns, Bacon, Sausage, Toast and Soup or Salad

Scramble

Scrambled Eggs with Bacon, Sausage, Veggies, Toast and Soup or Salad

Includes Trio of Petitfor

\$15



PUYALLUP TRIBE OF INDIANS



STARTERS

Shrimp Cocktail • 17

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

Calamari • 17

Lightly floured and fried to perfection. Served with arrabiata dipping sauce and roasted garlic aioli.

Mushroom Caps • 15

Beer battered and fried. Served with house made pesto chipotle aioli.

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.

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.

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

Shrimp Mac & Cheese • 19

Shrimp sautéed w/ garlic in a white cheddar mornay sauce. Tossed w/ Campanella pasta and w/ gruyere almond crust.

Sonora Steak Stuffed Baked Potato • 15

Beef tenderloin marinated w/ garlic, cilantro, lime juice, served with salsa verde, salsa roja, guacamole, sour cream and queso fresco.

Fish and Chips • 19

Pacific cod beer battered and deep fried.

Clubhouse • 18

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

Open-faced Hot Turkey Sandwich • 26

Served with mashed potatoes and gravy.

Meatloaf • 26

Served with mashed potatoes and gravy.

MARKET FRESH SALADS & SOUPS

Clam Chowder Bowl • 10

Soup of the Day Bowl • 8

Shrimp Wonton • 17

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

Puyallup Salad • 11

Watercress, Frisee and Arugula w/ toasted marcona almonds, orange segments, fried goat cheese mini balls, w/ champagne vinaigrette bacon chips.

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.

Cobb Salad • 15

Field greens, chopped bacon, crumbled egg, crispy fried chickpeas, fresh corn, blue cheese, tomatoes, cucumbers and avocados. Served with choice of salad dressing.

LUNCH ENTREES

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 • 46

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

* Rib Eye Steak • 55

Chimichurri sauce, roasted seasonal vegetables.

* Grilled Wild Sockeye Salmon • 31

Served on a Cedar Plank.

* Hanger Steak • 33

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

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 Linguine • 30

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

Grilled Chicken Alfredo Fettuccini • 27

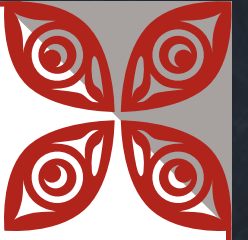
Herb-marinated chicken breast char broiled and thinly sliced over fettuccini noodles with alfredo sauce.



Executive Chef – Pascual Rodriguez

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CHINESE LUNCH SPECIALS

(available from 11am to 3pm)

Emerald Queen Combo • 20

Combo A

Pork Chow Mein
Fried Rice
Sweet & Sour Pork

Combo B

Pork Chow Mein
Fried Rice
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



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 • 27

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

Executive Chef – Pascual Rodriguez

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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

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* 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.

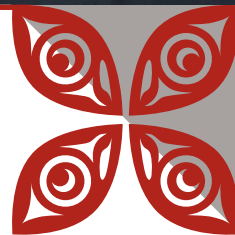
Choice of cheese • 2 | Mushrooms • 2 | Avocado • 2 | Bacon • 2

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