

BREAKFAST

Served Friday, Saturday & Sunday from 6am to 2pm

Starters

Fruit Platter

Assorted sliced seasonal fruit.

Homemade Granola

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

Oatmeal

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

Omlettes

15

Farmers Choice

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

24

12

Denver Omlette

Ham, cheese, sautéed bell peppers and onions.

22

12

Veggie

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

21

Traditional Breakfasts

New York Steak & Eggs

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

26

Brioche French Toast

Served with fresh berries.

19

Breakfast Sampler

Served with two pancakes, two eggs cooked to your liking, two bacon strips, two pork sausage links, golden hash browns, and toast.

19

Waffle Combo

Strawberry Belgian Waffle, two eggs, two bacon strips or pork sausage links and hash brown potatoes.

19

Classic Eggs Benedict

Served with hash brown potatoes.

23

8oz. Chicken Fried Steak & Eggs

Served with two eggs any style and hash brown potatoes.

19

Side Orders

Applewood Smoked Bacon

6

Hash Brown Potatoes

5

Sausage

6

Ham

5

Fresh Fruit

9

Toast

2.50

Children's Menu

For children 12 years and under

Pancakes & Two Eggs

Served with bacon or sausage.

8

Two Eggs Any Style

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

8

Beverages

Tea, Hot Chocolate, Juice, Soda & Milk

4

LUNCH

Starters

Fried Calamari	18
Crispy fried calamari, tossed with pickled peppers, citrus butter sauce, chipotle aioli and ranch.	
Chicken Tenders	18
Served with French Fries	
Nachos	16
Crispy house-made tortilla chips, pico de gallo, guacamole, sour cream, jalapeños, green onions, a three-cheese blend, Anaheim aioli.	
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, and shrimp rolled in a thin wrapping and deep fried.	
Chinese Sampler	19
BBQ pork, pot stickers, and fried spring rolls.	

Burgers & Sandwiches

All sandwiches served with choice of potato salad, french fries or cole slaw. Add a cup of soup or green garden salad • 5

Meatball Baguette Sandwich	25
House made beef pancetta meatballs, provolone cheese, fresh basil, house made red sauce, balsamic glaze, served with french fries.	

Clubhouse	18
Smoked turkey, cheddar cheese, Swiss cheese, bacon, mayonnaise, lettuce, and tomato on toasted white bread.	

Steak Sandwich	25
Grilled New York, arugula, fresh mozzarella, chipotle aioli, pickled peppers, caramelized onions, warm baguette, served with french fries.	

Double Stack Smash Burger	23
Caramelized sherry vinegar onion, American cheese with remoulade sauce.	
Additions: Cheese • 2 Sautéed Mushrooms • 2	
Avocado • 2 Bacon • 2	

Fresh Salads & Soups

Clam Chowder Bowl	12
Soup of the Day Bowl	9
Shrimp Wonton	18
Caesar Salad	12
Chicken breast • 17 Shrimp • 18	

Puyallup Salad	12
Watercress, frisée and arugula with toasted marcona almonds, orange segments, fried goat cheese mini balls, champagne vinaigrette bacon chips.	

Asian Chicken Salad	19
Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mein noodles, almonds, ginger sesame dressing and crispy wontons.	

Taco Salad	19
Seasoned beef, crispy tortilla, shredded lettuce, olives, cilantro lime ranch dressing, cheddar cheese, pico de gallo, sour cream, guacamole, green onion.	

Cobb Salad	19
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 du jour and seasoned vegetables.

Add a cup of clam chowder • 6

Fried Chicken	24
Marinated in buttermilk and house fried with a southwestern spice, chipotle ranch dressing. Served with mashed potatoes, yams and broccolini.	

New York Steak	35
Blackened New York steak, fresh tomato relish, Cognac Soubise sauce, served with mashed potatoes, yams and broccolini.	

Grilled Wild Sockeye Salmon	31
Served on a cedar plank.	

Fish and Chips	26
Pacific cod beer battered and deep fried. Served with French fries.	

Pastas

Fresh pasta served with house made garlic bread, your choice of house salad, Caesar salad, or a cup of soup du jour.

Add a cup of clam chowder • 5

All of our pasta dishes contain gluten.

Shrimp Scampi Linguine 32

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 28

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

Pasta Primavera 22

Garden vegetables tossed in fettuccini pasta with fresh Alfredo sauce.

Traditional Breakfasts

Served from 11am to 2pm

New York Steak & Eggs 26

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

Classic Eggs Benedict 23

Served with hash brown potatoes.

Waffle Combo 19

Strawberry Belgian waffle, two eggs, two bacon strips or pork sausage links and hash brown potatoes.

Two Eggs Any Style 17

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

Denver Omlette 22

Ham, cheese, sautéed bell peppers and onions.

Chinese Lunch Specials

Available from 11am to 3pm

Lunch Specials 23

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

Emerald Queen Combo 23

- Combo A

Pork Chow Mein

Fried Rice

Sweet & Sour Pork
- Combo B

Pork Chow Mein

Fried Rice

Almond Breaded Chicken

Chinese Cuisine

Seafood Chow Mein 26

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

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.

Kung Pao Chicken 23 | Prawns 31

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

Mongolian Chicken 25 | Beef 28 | Prawns 31

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

EQC Special Beef Short Ribs 25

Braised with vegetables in our chef's special sauce.

Singapore Style Chow Fun 23

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

Imperial Pork Chop 24

Tender pork chops cooked in chef's special sauce.

Cashew Nut Chicken 23

Diced vegetables and sliced chicken with cashew nuts.

EQC Special Fried Rice 20

With BBQ pork, Chinese sausage and shrimp.

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.

Basil Chicken 23

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

Chicken with Broccoli 25 | Beef 28

Stir fried with broccoli florets.

Sweet & Sour Pork 23 | Chicken 25 | Prawns 31

Served with our own sweet and sour sauce.

Crispy Prawns with Honey Walnuts 27

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

EQC Special Chow Mein 25

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

General Tso's Chicken 25

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

Seafood Combination Hot Pot 31

Prawns, scallops, squid, fish and mixed vegetables.

Beverages 4

Tea, Hot Chocolate, Juice, Coffee, Soda

DINNER

Starters

Shrimp Cocktail 18
Large prawns char grilled and served chilled with house made cocktail sauce.

Chicken Tenders 18
Served with French Fries

Nachos 16
Crispy house-made tortilla chips, pico de gallo, guacamole, sour cream, jalapeños, green onions, three-cheese blend and Anaheim aioli.

Fried Calamari 18
Crispy fried calamari, tossed with pickled peppers, citrus butter sauce, chipotle aioli and ranch.

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, and shrimp rolled in a thin wrapping and deep fried.

Chinese Sampler 19
BBQ pork, pot stickers, and fried spring rolls.

Fresh Salads & Soups

Gratinée French Onion Soup 10

Clam Chowder Bowl 12

Soup of the Day Bowl 9

Shrimp Wonton Soup 18

Hot & Sour Soup 15
Sliced pork, tofu, mushrooms and bamboo shoots.

Puyallup Salad 12
Watercress, frisée and arugula with toasted Marcona almonds, orange segments, fried goat cheese mini balls, champagne vinaigrette bacon chips.

Wedge & Tomato Salad 16
Classic wedge – iceberg lettuce, cherry tomatoes, bacon lardons, blue cheese dressing, shaved red onion, micro greens.

Asian Chicken Salad 19
Cilantro lime marinated chicken breast tossed with romaine lettuce, Asian vegetables, chow mein noodles, almonds, ginger sesame dressing and crispy wontons.

Caesar Salad 12
Chicken breast 17 | Shrimp 18 | Wild Sockeye Salmon 22

From the Sea

All entrees are served with a choice of house salad, Caesar salad, or a cup of soup du jour.
Choice of garlic mashed potatoes or rice unless specified.
Add a cup of clam chowder • 6

Cedar Plank Grilled Wild Northwest King Salmon 39

Shrimp Fra Diablo 32
Jumbo shrimp tossed in a spicy Diablo tomato sauce, roasted garlic risotto, shaved parmesan, cherry peppers, seasonal vegetables.

Lobster Tail • Market Price
Oven roasted lobster tail served with lemon drawn butter.

Fish and Chips 26
Pacific cod beer battered and deep fried.
Served with French fries.

Pasta

Fresh pasta served with house made garlic bread and your choice of house salad, Caesar salad, or a cup of soup du jour.
Add a cup of clam chowder • 5
All of our pasta dishes contain eggs.

Shrimp Scampi Linguine 32
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 28
Roasted chicken with sautéed mushrooms, spinach, tossed with Alfredo sauce. Garnished with julienne vegetables, on top of egg fettuccini pasta.

Meatballs & Spaghetti 28
Beef and pancetta meatball, ricotta foam, shaved parmesan, fried basil, red sauce and served in a garlic bread bowl.

Pasta Primavera 22
Garden vegetables tossed in fettuccini pasta with fresh Alfredo sauce.

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 du jour,
mashed potatoes, yams and broccolini.

Add a cup of clam chowder • 6

Grilled Rib Eye Steak 55
Served with mashed potatoes, yams and seasonal vegetables. Maître D butter and house balsamic glaze, and topped with haystack potatoes.

Roasted Prime Rib Regular Cut 34
Tatoosh Cut 39
Coated with our special seasoning, slow roasted to perfection. Served with au jus and prepared horseradish.

Fried Chicken 24
Marinated in buttermilk and house fried with a southwestern spice, chipotle ranch dressing. Served with mashed potatoes, yams and broccolini.

New York Steak 35
Blackened New York, fresh tomato relish, Cognac Soubise sauce. Served with mashed potatoes, yams and broccolini.

Burger

Double Stack Smash Burger 23
Caramelized sherry vinegar onion, American cheese with remoulade sauce. Served with choice of potato salad, French fries or coleslaw.
Add a soup of the day or garden salad | 5
Additions: Cheese • 2 | Sautéed Mushrooms • 2
Avocado • 2 | Bacon • 2

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 26
Pan fried noodles with fresh Chinese vegetables with scallops, shrimp and squid.

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 23
With scallops, shrimp and squid.

Kung Pao Chicken 23 | **Prawns** 31
With Subgum diced vegetables cooked in a spicy Kung Pao sauce.

Mongolian Chicken 25 | **Beef** 28 | **Prawns** 31
With onion, red and green peppers cooked in a spicy sauce.

Seafood Combination Hot Pot 31
Prawns, scallops, squid, fish and mixed vegetables.

Imperial Pork Chop 24
Tender pork chops cooked in chef's special sauce.

Singapore Style Chow Fun 23
Chinese rice vermicelli with BBQ pork, shrimp, bean sprouts and green onions in a light curry sauce.

EQC Special Chow Mein 25
BBQ pork, chicken, and Chinese vegetables with pan fried noodles.

EQC Special Fried Rice 20
With BBQ pork, Chinese sausage and shrimp.

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 25 | **Beef** 28
Stir fried with broccoli florets.

Sweet & Sour Pork 23 | **Chicken** 25 | **Prawns** 31
Served with our own sweet and sour sauce.

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Basil Chicken 23
Tender chicken, stir fried with vegetables, basil, onion and chili paste.

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

Beverages 4

Tea, Hot Chocolate, Juice, Coffee, Soda