

Appetizers

Chinese Barbecue Pork

Slices of barbecue pork tenderloin served with wontons, hot mustard, ketchup and toasted sesame seeds. 11.99

Antipasto Platter

An array of marinated mozzarella cheese, artichoke hearts, baby carrots, stuffed peppadew peppers, olive mélange and Italian salami. Served with herb cream cheese and assorted crackers. 12.99

Prawn Cocktail

Eight tiger prawns served on shredded lettuce with lemon and house made cocktail sauce. 11.99

Loaded Sidewinder Fries

Crisp sidewinder fries topped with cheddar-jack cheese, bacon bits, green onions, chili and sour cream. 9.99



Mahi Mahi Fish Tacos

Fried mahi mahi, southwest slaw, lime sour cream and pico de gallo rolled in a flour tortilla. Served with guacamole. 11.99

Buffalo Chicken Wings

Chicken drumettes fried to a golden brown and tossed with Frank's Hot Sauce. Accompanied by celery sticks and blue cheese dressing. 11.99

Fresh Fruit and Cheese Board

An assortment of fresh seasonal fruit and cheeses served with sliced baguette bread and poppy seed dressing. 12.99

Bang - Bang Shrimp

Fresh shrimp house-breaded, deep-fried and tossed in sweet-and-spicy chili aioli. 12.99

Entrees

Catch of the Day

Please ask your server for today's fresh seafood entrée. Market Price

Mango Salsa Chicken

A boneless, skinless chicken breast marinated in olive oil and herbs then grilled and topped with mango-cilantro salsa and pomegranate balsamic glaze. Served with choice of fingerling potatoes, basmati rice or French fries and fresh seasonal vegetables. 14.99

Redhook Ale Fish and Chips

Wild Alaskan true cod house-battered with Redhook Ale and panko breadcrumbs and deep-fried to a crisp golden brown. Served with French fries, tartar sauce and house made coleslaw. 15.50



Barbecue Baby Back Ribs

Baby back ribs basted with tangy barbecue sauce and slow-cooked until tender. Served with choice of fingerling potatoes, French fries or basmati rice and fresh seasonal vegetables. 14.99

Grilled Pork Chops

House-seasoned center cut chops grilled and served with choice of fingerling potatoes, basmati rice or French fries and fresh seasonal vegetables. 14.99



Top Sirloin Steak*

A ten-ounce Washington Black Angus top sirloin steak charbroiled to your liking and topped with herb butter and frizzled onions. Served with choice of fingerling potatoes, basmati rice or French fries and fresh seasonal vegetables. 19.99

Garlic Prawn Pasta

Prawns sautéed in garlic butter with shallots, tomatoes, lemon and white wine. Served over spaghetti noodles. 14.99

Prime Rib* (Served Friday Nights)

A twelve-ounce cut of slow-roasted to perfection prime rib. Served with au jus, creamy horseradish sauce and choice of fingerling potatoes, French fries or basmati rice and fresh seasonal vegetables. 20.99

Desserts

Banana Split Royale

Enough for two! French vanilla ice cream with caramel, chocolate and strawberry toppings, accompanied by banana, toasted almonds and whipped cream. 5.99

Two Scoops-Two Toppings

Two scoops of French vanilla ice cream with choice of two toppings from chocolate, caramel and strawberry options. 3.99

Apple Cobbler

Granny Smith apples baked with sugar and cinnamon and topped with buttery streusel. Served warm with a scoop of vanilla ice cream. 6.99



Peanut Butter Brownie a la Mode

A house-made chocolate brownie with a creamy peanut butter cheesecake filling topped with two scoops of peanut butter chocolate ice cream, chocolate drizzle and chopped nuts. Enough for two! 7.99

Pie a la Mode

Fresh baked pie served with a scoop of French vanilla ice cream. Please ask your server for today's fresh baked pie. 6.99

Chocolate Raspberry Mousse Cake

A wedge of rich mousse cake topped with whipped cream. 6.99



- Emerald Downs Fan Favorite

Please Note: There is a \$12.00 food and non-alcoholic beverage minimum for all guests in the Rainier Restaurant

For parties of eight or more, we require one check and an 18% gratuity will be added

Breakfast

Served Until 3:00 p.m. on Weekends

The Morning Line Favorite Breakfast Special

Two strips of hickory smoked bacon and two eggs* served with choice of two pancakes with butter and warm maple syrup *or* hash browns with toast, butter and jam. 6.99

Served until 11:00 am only

Build Your Own Omelet

Three eggs* with your choice of *three* items (additional items \$.75 each):

Ham, Bacon, Sausage, Cheddar/Jack Cheese, Swiss Cheese, Parmesan Cheese, Black Olives, Scallions, Mushrooms, Fresh Tomatoes or Bell Peppers

Served with hash browns, toast, butter and jam. 11.99

Chicken Fried Steak and Eggs

A lightly breaded beef cutlet grilled to a golden brown and topped with country gravy. Served with two eggs*, hash browns, toast, butter and jam. 13.99

Triple Crown Breakfast

Two eggs* with your choice of bacon, country sausage patty or ham steak. Accompanied by hash browns, toast, butter and jam or two buttermilk pancakes. 11.99

New York Steak and Eggs*

A six-ounce New York strip steak charbroiled to your liking and served with two eggs*, hash browns, toast, butter and jam. 13.99

Sandwiches

All sandwiches are served with your choice of French fries, House made potato chips, potato salad or coleslaw.

*****Substitute for sweet potato or garlic French fries - add \$1.00*****

Spicy Chicken Sandwich

A boneless, skinless chicken breast marinated in olive oil and garlic then charbroiled. Served on a toasted brioche bun with Havarti cheese, lettuce, tomato and Sriracha mayonnaise. 12.99

Add hickory smoked bacon – 2.00

Half-Pound Bacon Cheeseburger*

A half-pound Angus beef patty, charbroiled and topped with Tillamook cheddar cheese, hickory smoked bacon, lettuce, tomato, dill pickle chips and frizzled onions on a toasted bakery fresh Pub bun. 13.99

Turf Club Sandwich

Triple-decker of fresh roasted turkey breast, bacon, Swiss cheese, lettuce, tomato and mayonnaise on honey wheat bread. 13.99



New York Steak Sandwich

A six-ounce New York strip steak charbroiled to your liking and served on a toasted deli roll with lettuce, tomato and crispy frizzled onions. Served with garlic aioli on the side. 14.99

French Dip*

Thinly sliced beef roast and Swiss cheese on a crusty French roll. Served with au jus. 14.99

Grilled Bacon, Tomato and 3 Cheese Sandwich

Crisp bacon, sliced tomato and Cheddar, Swiss and Havarti cheeses grilled on sourdough bread. 13.99

Salads



Asian Chicken Salad

Diced chicken breast, diced apples, celery, raisins, toasted almonds, sesame seeds and crisp fried wonton noodles tossed with mixed greens and sweet-and-tangy ginger-sesame dressing. 13.99

Caesar Salad

Crisp romaine lettuce, garlic-herb croutons and fresh grated Parmesan cheese tossed in a traditional Caesar dressing. Anchovy on request. 10.99

Add grilled chicken or bay shrimp 3.00

Prawn, Mango and Avocado Salad

Fresh seasonal greens, poached and chilled jumbo prawns, mangoes, avocados and scallions tossed in lemon vinaigrette dressing. 14.99

Southwestern Chicken Chopped Salad

Pulled ancho chile chicken, queso fresco, tomatoes, cheddar cheese, black olives, black beans, corn and tortilla strips tossed with crisp romaine lettuce and chipotle ranch dressing. 13.99

Soup du Jour Cup 3.99 Bowl 6.99

Clam Chowder Cup 4.50 Bowl 7.50

(Fridays only)

Emerald Greens Salad 3.50

Small Caesar Salad 4.50

****We cook all eggs to order, and all ground beef to a minimum of 155 degrees. It's also important to note that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.***