

# DINNER MENU

9604 Pacific Way Long Beach, WA 98631 (360) 642-2828

Peninsulagolfcourse.com

### APPETIZERS

#### **\*** THAI STREET PRAWNS

Jumbo prawns sautéed in our spicy chili cilantro glaze served with house slaw - 16

#### FRIED ARTICHOKES

Artichoke hearts dredged in seasoned rice flower, flash fried, served with ranch dipping sauce - 8

#### **AHITUNA**

Sashimi Grade Yellow Fin tuna rolled in sesame seeds, seared rare. Paired with a toasted sesame dressed salad, wasabi and pickled ginger - 16

#### HOUSE POTATO CHIP BASKET

Our house potato chips served with ranch dipping sauce - 5

#### CRISPY CALAMARI

Calamari rings and tentacles dredged in seasoned rice flour, flash fried with a side of garlic aioli dipping sauce - 10

### **COCONUT PRAWNS**

Coconut flake dusted prawns served with Thai Street dipping sauce and house slaw - 10

## ENTRÉE SALADS

### \* THE CAESAR

Grilled or crispy chicken, prawn or calamari served over romaine lettuce, tossed with Parmesan cheese, lemon, cracked pepper and creamy Caesar dressing - 15

#### HARVEST SALAD

House roasted turkey breast with fresh mixed greens, crisp apples, feta cheese crumbles, dried cranberries, walnuts, crumbled bacon and house made croutons with a cranberry vinaigrette - 15

## SIDE SALADS

#### HOUSE SALAD

Fresh greens with tomatoes, cucumbers, carrots, house croutons and your choice of dressing - 6

#### CAFSAR SALAD

Small Caesar salad with fresh romaine, tossed with Parmesan cheese, pepper, house made croutons, creamy Caesar dressing and lemon wedge - 6

### ENTRÉES

#### **& CHEF'S STEAK OF THE NIGHT**

Ask your server for details - Market Price

#### JAPANESE UDON NOODLE STIR FRY

Sautéed fresh vegetables in a spicy house made Asian Glaze served over Udon noodles - 12 With: Chicken - 13 • Calamari - 13 • Prawns - 15 • Sumo Style (All 3) - 18

#### **AHITUNA PIATE**

8 oz portion of Sashimi Grade Yellow Fin Tuna rolled in sesame seeds, seared rare with sticky rice, a toasted sesame dressed salad, wasabi and pickled ginger - 26

#### FISH & CHIPS

Three hand dipped in beer batter Cod or Alaskan halibut fillets. Served with crispy French fries, sweet chili slaw, house made tartar sauce and lemon wedge. Cod - 13.5 • Halibut - 18.5

#### \* PRAWN SCAMPI

Jumbo prawns, butter, lemon garlic wine sauce, sun-dried tomatoes, fresh grated Parmesan cheese served over Chef's choice pasta - 23

#### THE REUBEN

Thinly sliced pastrami, Swiss, sauerkraut, and Thousand Island sauce on grilled marbled rye. Served with sweet potato waffle fries - 15

#### BACON COVE BURGER

1/3 lb hand pressed beef patty, thick cut bacon, cheddar cheese, lettuce, tomato, onion and mayo on a grilled brioche bun. Served with crispy French fries - 13.5

#### SWISS DIP

Your choice of roast beef, house baked turkey, or pastrami with melted Swiss cheese on a grilled ciabatta roll served with crispy French fries, horseradish sauce and au jus - 14.5

#### CRISPY CALAMARI BASKET

Fresh Calamari rings and tentacles dredged in seasoned rice flour and flash fried. Served with crispy French fries and garlic aioli sauce - 14

### WEEKEND ENTRÉES

Friday and Saturday only.

#### \* PRIME RIB DINNER

12 oz. slow roasted prime rib served with Idaho russet baked potato, sour cream, butter and chives topped with Chef's choice vegetables on the side - 27 Add Prawns - 6

#### **A CAPTAIN'S PLATTER**

SAUTÉ PLATTER - Oysters, Halibut, Salmon, Prawns, and Calamari that is dredged in seasoned rice flour and flash fried. Served with Cove rice blend and Chef's vegetables - 30

FRIED PLATTER- - Halibut, Cod, Coconut Prawns, Clam Strips and calamari. Served with House coleslaw and crispy French fries - 30

Join us on Monday nights for our Barbeque Menu!!!



## BEVERAGES

### COLD

Pepsi • Diet Pepsi • Dr. Pepper • 7-Up Lemonade • Iced Tea • Arnold Palmer Roy Rogers • Shirley Temple

### HOT

Hot Tea • Coffee • Hot Cocoa

WINE, BEER AND COCKTAILS

ALSO AVAILABLE!

## DESSERT

ASK US ABOUT OUR DAILY DESSERTS!

# CATERING

We can cater your special event in-house or at your location. Ask your server for more information or call us to schedule your next event at 360-642-2828.