

The ALBATROSS

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ARTISANAL FOOD, LOCAL BREWS, SPIRITS AND GREAT VIEWS

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DECK SITTING' SHAREABLES

Mediterranean Munch

Assorted fresh vegetables, succulent olives, Boar's Head hummus, toasted pita bread, and feta cheese.

18.00

Chicken Fries

A tall cone of thin, crispy fried chicken strips, served with Kenai Premier barbecue sauce for dipping.

13.00

Onion Rings

Hand-cut, hand-battered, basket of rings made with our Oosik Amber beer batter, and a side of Kenai Premier barbecue sauce for dipping.

10.00

Albatross Wings

Fried until they're crispy, jumbo chicken wings tossed in your choice of our signature sauces: garlic parmesan traditional buffalo, Kenai Premier barbecue, cajun rub, or coconut curry. Served with celery and carrot sticks, and blue cheese dressing.

17.00/LB

Charcuterie Board

An assortment of fine cured meats, exotic cheese, fresh fruit, artisanal bread, and gourmet olives.

25.00

Chips & Dips

A basket of our freshly-fried tortilla chips, served with salsa and guacamole.

8.00

Risotto Poppers

Jalapeños and Colby-jack cheese rolled up in fresh-made creamy risotto, breaded and fried, served over our cilantro-lime crème fraîche

10.00

Pork Nachos

Fresh hand cut tortilla chips, piled high with kalua pork and pico de gallo, smothered in colby-jack cheese, finished with our cilantro-lime crème fraîche, scallions, and our famous candied jalapeños. Served with a sides of salsa and guacamole

23.00

Calamari

Calamari rings and tentacles, lightly breaded and fried topped with a heap of fresh scallions. Served with our house-made coconut curry sauce and a lemon wedge.

16.00

GREENSIDE FAVORITES

Antipasto Salad

A bed of hydroponic lettuce and spinach, tossed with roasted bell peppers, grapes, smoked gouda, prosciutto, and salami in our red wine vinaigrette.

20.00

Olympian Turkey Wrap

Boar's Head turkey and hummus, wrapped in a warm flour tortilla with spinach, roasted bell peppers, red onion, and tangy feta cheese.

20.00

Bistro Steak Salad

A 6oz sirloin steak, cooked to order, topped with grilled mushrooms and Alderwood-smoked sea salt. Accompanied w/fresh hydroponic greens, roquefort, and sliced red onion, finished with our red wine vinaigrette and balsamic glaze.

28.00

Bacon Caesar Wrap

Crisp romaine tossed with Caesar dressing, fried capers, and asiago cheese, then stuffed into a warm flour tortilla with Boar's Head bacon strips and fresh heirloom tomatoes.

20.00

Calamari Caesar Salad

A bed of fresh romaine tossed with Caesar dressing, topped with crispy fried calamari, fried capers, croutons, and asiago cheese.

25.00

Fish & Chips

Fresh Alaskan rockfish fried in our Midnight Sun Oosik Amber beer batter, served over a basket of fries, finished with fried capers, house-made remoulade, and a lemon wedge.

19.00

"We make good food and good times our business. When you're here you're among friends."

HOUSE SANDWICHES



All house sandwiches are served with our delicious house-made potato chips.

24.00

Cubano

A fresh ciabatta roll, kalua pork, sliced ham, and imported Swiss cheese, layered with crisp pickles and red onions, finished with dijon mustard.

Settlers Clubhouse

Ham, turkey, Swiss and American cheeses, bacon, lettuce, tomato all stacked on three slices of your choice of toast.

Cheesesteak

Shaved steak, bell peppers, caramelized onions, and grilled mushrooms, tossed together, topped with a heap of American cheese, and piled onto a grilled artisan ciabatta roll.

Avocado Bacon Melt

Bacon, lettuce, tomato, creamy mayonnaise, cheddar cheese and avocado. Served on a grilled artisan ciabatta roll.

Classic Burger

A half-pound kobe beef patty topped off with crisp hydroponic lettuce, tomatoes red onion, your choice of American, Swiss, cheddar, or pepper jack cheese, mayonnaise, and a pickle. Served with french fries.

HOUSE SPECIALTY BURGERS

Looking for a vegetarian option?
All of our burgers can be made with a Veggie Burger.

26.00

Truffle Burger

Half-pound kobe beef patty topped with crimini mushrooms, caramelized onions, crisp lettuce, and Swiss cheese, finished off with white truffle-infused olive oil.

Rajin' Cajun

A cajun blackened half-pound kobe beef patty topped with cheddar, grilled onions and peppers, fried capers, and our zesty remoulade.

Pizza Burger

Half-pound kobe beef patty, topped with our fresh house-made pizza sauce, grilled pepperoni, and melted mozzarella cheese.

Inferno Burger

A half-pound kobe beef patty, with pepper jack cheese, our famous candied jalapeños, and a calabrian chili sauce. We even add a spicy kick to the french fries.

Clubhouse Patty Melt

A half-pound Kobe beef patty served between two slices of grilled sourdough bread, layered with cheddar cheese, bacon, tomatoes, and ranch dressing.

Bay Burger

A half-pound kobe beef patty, topped with crisp hydroponic lettuce, tomatoes, pepper jack cheese, caramelized onions, thick-cut bacon, and our special chipotle aioli.

Fairway Burger

Topped with imported Swiss cheese, grilled mushrooms, sliced avocado, crisp hydroponic lettuce, fresh tomato, onion, and a light veneer of creamy mayonnaise.

SIGNATURE HOUSE PIZZA

28.00

Royal Albatross

Pepperoni, ham, and sausage, combined with red onions, bell peppers, crimini mushrooms, and kalamata olives.

Firecracker

Pepperoni, sausage, red onion, and our famous candied jalapeños, finished off with a sprinkling of chipotle tabasco.

Mount Redoubt

Bacon, sausage, and smoked gouda cheese.

Mauna Kea

Ham, pineapple, shredded coconut, and our famous candied jalapeños.

On the Green

Spinach, broccoli, red onions, bell peppers, artichoke hearts and mushrooms, finished off with roasted garlic

Good things take time! Our pizzas are made in-house from scratch, please allow up to 30 minutes.