THE NEST

at

ALBATROSS 19 SOCIAL HOUSE

(989) 366-7726

www.albatross19.com

Thank You for Joining Us!

PINEVIEW HIGHLANDS GOLF COURSE

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALBATROSS 19
SOCIAL HOUSE

CLASSIC APPS

Tenders to Share 19
6 Tenders served with your choice of Dipping Sauce.

Basket of Fries 10
A sharable portion of our seasoned Waffle Fries served with a side of Ranch Dressing.

Tempura Shrimp 16
5 Tempura Coated Shrimp, deep fried and served over Spicy Red Cabbage Slaw. Finished with Chili Garlic Sauce and Sesame Mustard Aioli.

Breaded Cauliflower 13
Spicy Breaded Cauliflower deep fried and served with Ranch Dressing.

Crab Cakes 18
New England style Crab Cakes served on a bed of greens with Chili lime sauce topped with minced red pepper.

Creole Nachos 18
Tortilla Chips piled with Creole-seasoned Shrimp, Andouille Sausage, and Chipotle Sour Cream, all covered with melted Cheese and served with Salsa. Topped with fresh Red Pepper and Green Onions.

SMASH BURGERS (6oz.)

Served with Great Lakes Chips - Fries $2

Classic 17
Freshly ground Short Rib & Brisket blend. Choice of Cheese, Lettuce, Tomato, Onion and Pickle.

Albatross Signature 19
Smoked Cheddar Cheese, Bacon, Sauteed Mushrooms and Garlic Aioli.

Portabella Bleu 19
Savory Seasoning Blend, Marinated Portabella Mushrooms, Stilton Bleu Cheese, Haystack Onions and Balsamic Reduction.

The Hot Drunken Pig 20
Smash Burger topped with Chipotle BBQ Pulled Pork, Beer Cheese Sauce and Candied Jalapenos.

Smash of the Day! -
Ask your Server!
Trust me, it wasn't your drive...

OTHER HANDHELDS

Served with Great Lakes Chips - Fries $2

Smoked Pulled Pork Sliders 17
3 Brioche slider buns stuffed with House Smoked Pork, BBQ Sauce, Smoked Cheddar Cheese and Red Cabbage Slaw.

The Big Easy (Muffuletta Sandwich) 18
House Baked Focaccia Bread, stacked with imported Capicola, Pit Ham and Hard Salami; dressed with Olive Tapenade and Garlic Aioli.

Flatbread Clubhouse 16
Turkey, Ham, Bacon, Lettuce, Tomato and Mayo.

The Prime Dip 23
Slow Roasted Prime Rib, sliced thin, and stacked on a hoagie roll with Caramelized Onions and Swiss Cheese. Served Demi Glace enriched Au Jus.

Chicken Tenders Basket 17
4 delicious tenders served with choice of dipping sauce.

Please Note: Parties of 8 or more will be given a single check and are subject to an automatic gratuity of 20% - you are welcome to tip more.
A 3% Processing Fee is added on all Credit Card Transactions.

THE WEEKDAY EXPRESS

11:30am - 1:30pm **Monday - Friday**

Your Choice of ½ sandwich or ½ salad with unlimited soup from our soup buffet. (dine in only; carry out option includes a half sandwich and one bowl of soup)

14

½ SANDWICH

TURKEY, SWISS & BACON

HAM AND SMOKED CHEDDAR

ITALIAN

GRILLED CHEESE

TOMATO BASIL MELT

BREAD

BRIOCHE WHITE

DETROIT MULTIGRAIN

HOUSE BAKED FOCACCIA

TRADITIONAL RYE

GLUTEN-FREE BUN

SALADS

Putting Greens — 16

Lettuce Blend, Tomato, Cucumber, Red Onion, Croutons, Bacon, Smoked Cheddar and Hard Boiled Egg. Comes with your choice of dressing.

Northwoods — 17

Lettuce Blend, Stilton Bleu Cheese, Dried Cherries, Red Grapes, and Candied Walnuts, served with our house made Cherry Balsamic Dressing.

Choose Your Approach

Clubbed (Turkey and Ham) - **4**
Chicken - **5**
Seared or Blackened Ahi* (Rare) - **5**

SOUP



CUP - 8 oz — **5**



BOWL - 12 oz — **7**

Dressing Options: Ranch, French, Stilton Bleu Cheese, 1000 Island, Italian, GF Balsamic, Honey Mustard and Black Cherry Balsamic.

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SMALL PLATES

Ahi Poke 19
Diced Raw Ahi Tuna, Mangos, Avocado and Onions tossed with an Asian inspired sauce. Served with Fried Wontons.

Beef Short Rib Arancini 14
Slow Roasted beef Short Rib Ragu wrapped in Parmesan Risotto, breaded with crunchy Panko and deep fried to golden perfection. Finished with Sauce Tomate and Parmesan Cheese. Two Arancini per order.

Vegetarian Red Pepper Gnocchi 18
Pan Fried Cheese Stuffed Gnocchi in a Roasted Red Pepper Sauce Topped with Basil and Parmesan Cheese. Served with house made Focaccia Bread.

Crab Stuffed Mushrooms 19
Button Mushrooms stuffed with New England Style Crab Filling, roasted with Mornay Sauce then topped with Smoked Cheddar and Provolone Cheese.

Pineview Smoked Wings 17
Eight Hickory Smoked Chicken Wings. Served with Shaved Celery and crumbled Stilton Bleu Cheese and your choice of Hot Sauce, Chili Garlic Sauce, BBQ, Ranch or Bleu Cheese Dressing.

KIDS
(12 & UNDER PLEASE)

Served with Waffle Fries and Apple Sauce

Mac & Cheese 8

Corn Dog 7

Chicken Tenders (2) 9

Grilled Cheese 8

DESSERT

Stay a little longer, sugar.
We've got house-made desserts

Crème Brûlée 7

Carrot Cake (serves 2) 8

German Chocolate Cake 8

BEVERAGES

Fountain Pop 4
Coke, Diet Coke, Coke Zero, Mello Yello, Ginger Ale, Sprite

Gold Peak Iced Tea 3
Unsweetened, Sweet, and Raspberry

Red Bull 4
Red Bull, Zero Sugar Red Bull

Bottled Water 2

Orange Juice 3

Apple Juice 4

Coffee 3

Hot Tea 3

Espresso 6

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A TASTE OF

ALBATROSS 19 SOCIAL HOUSE

FEATURES FROM THE MENU FOR OUR NEW HOME.

AVAILABLE STARTING AT 4PM

Parmesan Whitefish **26**

Parmesan and Panko Encrusted Lake Superior Whitefish served with Beurre Blanc Sauce, fresh Daily Vegetable and Wild Rice Blend.

Rosemary Chicken **27**

Twin seasoned Chicken Breasts topped with Spinach, Balsamic Portabella Mushrooms, Rosemary marinated Tomatoes, Mozzarella Cheese and Balsamic Reduction. Comes with Roasted Red Potatoes and fresh daily vegetable.

Chicken Parmigiana **24**

A six-ounce chicken breast, breaded and pan-fried to a golden crunch, tucked beneath sauce tomate, melted Parmesan and Mozzarella. Served with silky Alfredo Fettuccine noodles, toasted focaccia and the fresh daily vegetable.

Chana Masala (Vegetarian) **24**

Tender chickpeas simmered in a fragrant tomato and onion sauce with ginger, garlic, and warming Indian spices. Served with seasoned basmati rice and the fresh daily vegetables. (Vegan preparation available)

Atlantic Salmon **29**

Limited Availability

8oz. Fresh Atlantic Salmon with a Panko and herb crust. Served over parmesan risotto with Beurre Blanc and fresh daily vegetable.

Beef Short Rib Pasta **31**

Braised Beef Short Rib with Mushrooms and Blistered Cherry Tomatoes in a velvety red wine braising sauce with Fettuccine noodles. Served with house baked, toasted Focaccia Bread.

Shrimp Calabrese Pasta **26**

Succulent shrimp sauteed with garlic, onions, and cherry tomatoes in a spicy Calabrian Pepper Tomato Sauce, tossed with Fettuccine and finished with fresh herbs and Parmesan. Served with house baked, toasted Focaccia Bread.

Friday Night Prime Rib 45

A generous 15 oz. cut of spice crusted, tender, juicy Choice Prime Rib, served with roasted Red Potatoes and the vegetable of the day. Comes with Demi Enriched Au Jus and Horseradish Sauce.

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WINE BY THE GLASS

WHITES

Pacific Rim Riesling 7/28
Columbia Valley, Washington

13 Celsius Sauvignon Blanc 8/32
Marlborough, New Zealand

Chloe Pinot Grigio 8/32
Valdadige D.O.C., Italy

Bonanza Chardonnay 9/36
California

Conundrum White Blend 9/36
California

Yes Way Rose 9/36
France

Maso Canali Pinot Grigio 10/40
Trentino, Italy

Whitehaven Sauvignon Blanc 10/40
Marlborough, New Zealand

REDS

Decoy Pinot Noir 10/40
California

Conundrum Red Blend 9/36
California

Bonanza Cabernet Sauvignon 9/36
California

Meiomi Pinot Noir 8/32
California

SPARKLING

La Marca Prosecco 9/36
Treviso, Italy

SELECT BOTTLES

Flowers Chardonnay $60
Sonoma Coast AVA, Northern California

Caymus Cabernet Sauvignon $80
Napa Valley/Rutherford AVA, California

DOMESTIC BEER

12oz Bottle - 3

Bud Light
Coors Light
Miller Lite
Labatt Blue
Budweiser
Blue Light
Busch Light

OTHER LIBATIONS

Mike's Hard Lemonade (Bottle) 4

High Noon 5
Black Cherry, Peach, Pineapple, Grapefruit

Carbliss 5
Cranberry, Black Cherry, Raspberry

SPECIALTY BEER

12oz Bottle - 4

Mich Ultra
Bell's Two Hearted
Blue Moon
Mich Ultra Zero
Corona
Corona Light

DRAFT OPTIONS

Michelob Ultra 4

Red Sangria 8
Baroda, Michigan

Ask your Server about our rotating drafts!

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HOUSE POURS

6 Single - 9 Double

Smirnoff
Bacardi
Captain Morgan
Seagram's 7
Margaritaville Tequila
Christian Brothers Brandy
New Amsterdam Gin
Jim Beam
Clan MacGregor
Canadian Club

CLUBHOUSE RESERVE

7 Single - 11 Double

Tito's
Absolut (All)
Dewar's
Jameson Irish
Licor 43
Hypnotiq
Chopin
Deep Eddy Lemon
Jose Cuervo
Ketel One
Fireball
Bombay Sapphire
Bacardi Black
Myers's Rum
RumChata
Malibu Coconut
Kahlua
Red Stag
Jack Daniel's
Jager
Baileys
Midori

PREMIUM POURS

8 Single - 12 Double

Johnnie Walker Black 12 yr.
Chivas Regal 12 yr.
TC Cherry Bourbon
Bulleit
Skrewball PB Whiskey
Maker's Mark
Crown Royal
Grey Goose
Crown Apple
Tanqueray
Galliano
Frangelico
Goldschlager
Four Roses Bourbon
Pusser's
1800 Coconut
Teramana
Belvedere
Grand Marnier

TOP SHELF

9 Single - 14 Double

St. Germain
Cointreau
Elijah Craig
Woodford Reserve
Maker's Mark
Cabo Wabo Añejo
Milagro Reposado
Ardbeg 10 yr.
Glenlivet 12 yr.
Four Roses Small Batch
Chambord
Empress Indigo
Diplomatico
Disaronno

IF YOU HAVE TO ASK...

Single

Oban 14 yr.	**$16**	**Lagavulin 12**	**$37**
Glenfiddich 14 yr.	**$16**	**Courvoisier VSOP**	**$14**
Weller	**$16**	**Hennessy VSOP**	**$16**
Basil Hayden	**$12**	**Adictivo Añejo**	**$18**
Blanton's	**$16**	**1800 Añejo**	**$11**
Eagle Rare	**$12**	**Patron**	**$12**
Don Julio Blanco	**$13**	**Casa Azul**	**$12**
Don Julio Añejo	**$16**	**Don Julio 1942**	**$37**
Adictivo	**$19**	**Four Roses**	**$15**
Small Batch		**Single Barrel**	

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SIGNATURE COCKTAILS

The Lemon Wedge Martini **10**

Deep Eddy Vodka, Cointreau, Fresh Lemon, a touch of sweetness, served ice cold with a sugared rim and fresh lemon wheel! The only wedge guaranteed to improve your round.

Espresso Martini (Fairway Fuel) **13**

Chopin Vodka, Rich Espresso, Smooth Coffee Liqueur, house made Espresso Bean Simple Syrup, shaken to perfection. Bold, silky, and just the right amount of sweet - your perfect pick me up for the back nine or the 19th hole.

Birdie Blush Martini **12**

Bombay Sapphire Gin, St. Germain Elderflower Liqueur, Real Strawberry Puree, Bright Lemon, and a splash of Triple Sec, shaken with egg white to a silken, velvety finish. Light, floral, citrusy, and delicately sweet, with a gorgeous blush of strawberry. Garnished with a lemon wheel and fresh strawberry. A little sweet, a little sophisticated, and always worth celebrating.

Traverse City Sour **12**

Traverse City Whiskey, Fresh Lemon, Simple Syrup and a silky foam finish. A Michigan favorite that's always right on the green.

The Smoked Stymie (Old Fashioned) **9**

Bourbon, Aromatic Bitters, and a touch of sweetness, stirred over ice and finished with a Traverse City Cherry and Orange Twist. Choose it smoked for an extra layer of rich, woodsy flavor and an unforgettable presentation.

The Fairway Fizz **16**

St. Germain Elderflower liqueur, La Marca Sparkling Prosecco, Real Pear Puree, and crisp soda water, finished with fresh mint and a bright lemon wheel. Light, bubbly, and effortlessly refreshing - the perfect sip for a sunny day on the course or a relaxing finish at the 19th hole. Fresh, fizzy, and always on par.

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