

The ALBATROSS

••••• “Artisanal food, local brews, spirits & great views” •••••

DECK SITTING' SHAREABLES

Mediterranean Munch

Assorted fresh vegetables, succulent olives, our house-made hummus, toasted pita bread, and feta cheese.
19.00

Provolone Wedges

Hand-cut provolone cheese, dipped and fried in our house made beer batter, drizzled with our house-made honey mustard and balsamic glaze.
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: traditional buffalo, Kenai Premier barbecue, or coconut curry. Served with celery and carrots sticks, and a choice of blue cheese or ranch dressing.
17.00/LB

Charcuterie board

An assortment of fine cured meats, exotic cheese, fresh fruit, artisanal bread, and gourmet olives.
24.00

Risotto Poppers

Jalapenos and Colby-jack cheese rolled up in fresh-made creamy risotto, breaded and fried, served over our cilantro-lime sour cream
10.00

Pork Nachos

Fresh hand cut tortilla chips, piled high with kalua pork, pico de gallo, smothered in colby-jack cheese, finished with our cilantro-lime sour creme, scallions, and our famous candied jalapenos. Served with a side of salsa.
20.00

Calamari

Calamari rings and tentacles, lightly breaded and fried topped with a head of fresh scallions. Served with our house-made coconut curry sauce and a lemon wedge.
14.00

HOUSE SALADS & WRAPS

Red Crisp and Blue

Fresh hydroponic greens topped with our own candied walnuts, fresh red grapes, and creamy roquefort.
15.00 (add Chicken 5.00)

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

Chicken Hummus Wrap

A warm flour tortilla spread with Boar's Head hummus, filled with lettuce, grilled chicken breast, cheese, and fried garbanzo beans.
18.00

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.
24.00

Porchetta Caesar wrap

Crisp lettuce tossed with Caesar dressing, fried capers, and Romano cheese, stuffed into a warm flour tortilla with rounds of grilled Boar's Head porchetta.
18.00

Albatross Fingers

Hand-cut and hand-breaded strips of chicken breast, fried until golden and crispy, served with a pile of french fries and a ramekin of barbecue sauce for dipping.
18.00

WEEKLY SPECIALS

Ask your server about our weekly specials

HOUSE SANDWICHES

Classic Burger

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

20.00

Settlers Clubhouse

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

21.00

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.

21.00

BLTAC

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

21.00

Cubano

A fresh ciabatta roll, kalua pork, sliced ham, and imported swiss cheese, layered in crisp pickles and red onions, finished the whole dijon mustard.

21.00



HOUSE SPECIALTY BURGERS

23.00

Truffle Burger

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

Pizza Burger

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

The Killer B

Bacon, Blue cheese, and Barbecue, atop a half-pound kobe patty, finished off with a slice of red onion and a pickle.

The parthenon

House-made hummus, fresh spinach, tomatoes, and feta cheese, all piled on a half-pound kobe beef patty.

Inferno Burger

A half-pound kobe beef patty seasoned with a special spicy version of our house seasoning, then we finish it with pepper jack cheese, our famous candied jalapenos, and a calabrian chili sauce. We even add a spicy kick to the french fries.

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 combine.

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 jalapenos, 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 jalapenos.

On the Green

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

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