



**“ARTISANAL FOOD, LOCAL BREWS, SPIRITS & GREAT VIEWS”**

TRADITIONAL PUB STYLE FOOD MADE WITH FRESH & LOCAL INGREDIENTS

*“We make good food and good times our business. When you’re here you’re among friends.”*

**DECK SITTING**

**PROVOLONE WEDGES**

Italian breaded provolone wedges fried until golden brown served with a honey mustard & balsamic reduction

**13.00**

**MEDITERRANEAN BRUSCHETTA**

Diced tomatoes, artichoke, red onion & kalamata olives in a garlic basil infused herb oil topped with a balsamic reduction, feta cheese, basil chiffonade, served w/crostini

**14.00**

**ADOBO PORK NACHOS**

Adobo seasoned pulled pork, candied jalapenos, pico de gallo & mountains of cheese, finished with cilantro lime sour cream on corn tortilla chips served w/ choice of beans or salsa

**20.00 (add .50)**

**CALAMARI**

Tender ribbons of squid steak lightly dusted in our seasoned flour, deep fried served w/fresh lemon wedges & spicy tartar

**16.00**

**ALBATROSS DRUMS**

Albatross size Drummys in original buffalo, Thai sesame, Cajun rub, or our signature BBQ

**14.00/1lb 25.00/2lb 37.00/3lb**

**WASILLA’S BIGGEST BACKYARD**

Our house is your house... and so is our yard!

Join us for patio and yard games any day of the week! Enjoy our fire pits while you play giant jenga, bocce ball, corn hole, croquet & so much more!

**SUMMER CLASSICS**

**BLACKENED FISH TACOS**

Three fresh rockfish tacos w/cabbage, green onion, tomato, cheese, & cilantro lime sour cream on warm flour tortillas

**17.00**

**STEAK TACOS**

Three mouthwatering steak taquitos on flour tortillas, topped w/Mexican cheese, house made pico de gallo & chimichurri sauce.

**15.00**

**PUB STYLE FISH & CHIPS**

6oz tempura beer battered FRESH Alaskan Cod, prepared in house w/our famous tartar sauce, fresh lemon wedge, & fried capers

**16.00**

**BUFFALO CHICKEN SLIDERS**

Marinated chicken breast, melted pepper jack, topped with buffalo sauce & our house made coleslaw

**13.00**

Make it a meal side salad or soup (add\$4)

**DECK SITTING**

## A TASTE OF SUMMER

### GARDEN FRESH SALADS

-Choice of dressing-

ranch, bleu cheese, honey mustard, raspberry or honey basil rice vinaigrette

#### HOUSE RED CRISP & BLEU

Crisp house mixed greens topped with candied walnuts, red grapes, bleu cheese crumbles

**10.00**

Choice to add a seared chicken breast (add\$4)

#### STEAK & WEDGE

House cut of steak cooked to temp, served beside a crisp Romain lettuce wedge, topped with bacon, cherry tomatoes, feta crumbles, honey basil vinaigrette, & balsamic drizzle

**18.00**

#### AHI FITNESS BOWL

Seared ahi tuna, Thai garlic soba noodles, edamame beans & zoodles w/side of sesame ginger dressing

**18.00**

#### CRUNCHY THAI SALAD

Zoodles, rice noodles & cabbage tossed in sesame ginger dressing, topped w/curry marinated chicken, served w/peppers, green onions & peanuts, garnished with fried wontons

**16.00**

#### HOMEMADE SOUPS

**Ask about our soup of the day!**

All soups are made in house and with love. Great after a chilly day or just a big old bowl of comfort

**CUP 4.00 BOWL 7.00**

#### HOUSE SANDWICHES

-All sandwiches are served on \*North Star Bakery\* bread w/choice of fries, summer salad or cup of soup-

#### NORTH PHILLY

Shaved rib eye, caramelized onion, white American & provolone cheese on a ciabatta hoagie roll served with Au jus, peppers & mushrooms

**17.00**

#### SETTLERS CLUBHOUSE

Triple decker with ham, turkey, bacon, lettuce, tomato, mayo, Swiss & American cheese on choice of bread

**16.00**

#### SMOKEHOUSE BRISKET

HOUSE SMOKED tender cuts of brisket on a ciabatta hoagie roll topped w/signature slaw, tobacco onions & our berry chipotle BBQ

**16.00**

#### BAY BURGER

1/2lb hand pattied certified angus burger topped w/bacon, lettuce, tomato, onion, mayo, balsamic onion jam & choice of cheese on ciabatta

**18.00**

#### PASTRAMI ON RYE

HOUSEMADE pastrami & kraut w/honey mustard & provolone cheese on marble rye

**17.00**

#### CLASSIC BURGER

1/2lb hand pattied certified angus burger lettuce, tomato, onion, mayo & choice of cheese on ciabatta

**15.00**

#### TRAPPER JOHN BLT

Inspired by Chef Ken's Dad as a flavorful meal that packs a punch on a cool day of outdoor activity. This sandwich has the traditional BLT ingredients with sliced turkey, our house made balsamic onion jam on a toasted ciabatta roll.

**16.00**

## A TASTE OF SUMMER

# PIZZA

SMALL 16   MEDIUM 22   LARGE 28

-CHOICE OF 4 TOPPINGS-

All of our pizzas are made fresh to order with house made sauce & dough, please allow 30 minutes!  
-We thank you for your patience-

## SAUCE/CHEESE

Classic red  
Herb, & Garlic Oil  
Smoked gouda  
Bleu  
Feta

## VEGGIES

Kalamata olives  
Bell peppers  
Pineapple  
Mushrooms  
Tomato  
Jalapenos  
Onion

## MEAT

Pepperoni  
Sausage  
Ham  
Bacon  
Pulled Pork  
Chicken

## GREENS KEEPER (add\$3)

Pesto, chicken, tomatoes, red onion, cheese blend, Kalamata olives

## PIT MASTER (add\$3)

Signature BBQ sauce, bacon, ham, smoked brisket, candied jalapenos

## MOUNT REDOUBT (add\$3)

Classic red sauce, smoked gouda, bacon, sausage

## FUNKY CHICKEN (add\$3)

Garlic Cream sauce, chicken, Portobello, spinach, roasted red pepper

## ROYAL ALBATROSS (add\$3)

Classic red, pepperoni, sausage, ham, Portobello, Kalamata olive, bell pepper, onion

## ENTRÉE & DESSERT SPECIALS

Ask your server about our entrée specials running all summer!

Our kitchen team will be adding some culinary flare to season 12 at the Albatross!

\*\*\*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness\*\*\*

CRAFT PIZZA