

Pizza

Made to Order

Fresh Pizza Dough Made from Scratch!

Large – 18” - \$25

Medium – 15” - \$20

Small – 12” - \$15

Pepperoni	Ground Beef	Tomato
Black Olives	Garlic	Onions
Sausage	Chicken	Pepper
Mushrooms	Cherry Peppers	Spinach
Pinneapple	Steak	Ham
Sundried Tomatos		Feta

Eat In or Carry Out

Delivery Starting in November

376-5833

7307 W. Frontier Drive

www.settlersbay.org

e-mail us at:

albatrossclubhousesbgc@gmail.com

We'd love to hear your feedback!

Fantastic views of Cook Inlet!

Fire Pits and Music on the deck!

Mosquito Free Environment!

Great Beers on Tap!

Affordable Hand Picked Wines!

Friendly and Familiar Service!

Surrounded by an 18 hole

Championship Golf Course

Ask about a Season Golf Pass!!!

We Will Be Open

Year Round!!!

Winter Hours: Starting October 1st

Five Days a Week

Tues – Sat

4pm-10pm



Summer Hours:

Seven Days a Week:

11am – 10pm

376-5833

Specialty Pizza

- Aphrodite**- Artichokes, sundried tomatoes, black olives, & feta
- Bleu Moon**- Bleu cheese, prosciutto, & caramelized onion
- Mt. Redoubt**- Smoked Gouda, bacon, & sausage
- Greens Keeper**- Pesto, Sundried tomatoes, garlic, & pine nuts
- Cheese Burger**- Ground Beef, mozzarella cheese, 1000 island, & LTO
- Buffalo Chicken**- Chicken strips, buffalo wing sauce, & bleu cheese
- Hawaiian**- Ham, pineapple, mango, & toasted coconut
- Six Cheese & Roasted Garlic**- Mozzarella, Parmesan, Cheddar, Monterey Jack, Gouda, & Bleu

Salad and Soup

- Homemade Soup of the Day
Cup 4.00 Bowl 7.00
- Garden Salad
8.00 w/chicken or shrimp 14.00
- Authentic Caesar
8.00 w/ chicken or shrimp 14.00
- Candied Walnut, Grape, Bleu Cheese Salad
8.00 w/chicken or shrimp 14.00
- Citrus Duck Salad
15.00

Lunch/Bar

- Sandwiches served with choice of:
Fries, Homemade Chips, or Cup of Soup
- Club Sandwich
12.00
- Humus & Cucumber Sandy
7.00 w/chicken 11.00
- Hot Smoked Turkey and Swiss on Rye
9.50
- Alaskan Amber Fish and Chips
15.00
- 5oz Cowboy Steak & Prawns
16.00
- Albatross Burger-ask about options!
11.00
- Tuna Melt
9.50

Bar Appetizers

- Macho Nachos
12.50
- 1 lb, 2lb, 3lb Wings!
12.50/19.50/27.50
- Bar Plate
(Fries, Wings, & Quesadilla)
14.00
- Surf & Turf Sampler Platter
(Teriyaki Beef Tips, Beer Battered Halibut,
Cheese Bites & Garlic Bread)
23.00
- Cheese Quesadilla
7.00 w/Chicken 13.00

Dining Appetizers

- Crabby Patties
15.00
- Bacon Wrapped Scallops
12.00
- Coconut prawns
10.50
- Seared Ahi Tuna
15.00
- Entrees**
- Chicken Pomodoro - Oven roasted chicken breast served with a fire roasted tomato sauce, & a wild rice croquette
20.00
- 8oz Hand Cut Tenderloin - Pan seared served on top of an Alaska au-gratin w/ a white truffle demi & chef's veg
26.00
- Halibut Fettuccini - Six ounce halibut fillet pan seared & served over a homemade lemon & fresh cracked pepper fettuccini
26.00
- Rustic Rib Eye - Eight ounce hand cut rib eye cast-iron grilled served w/a red onion & scallion fritomisto & veg
24.00
- House Fettuccini - Homemade lemon pepper fettuccini with fresh pesto and topped w/a tomato broccolini salad
18.00
- Pan Seared Sea Scallops - Lightly seared sea scallops served w/a Dungeness crab cake & a tomato cranberry marmalade
26.00

