

Small Plates

BACON WRAPPED SHRIMP(4, gf) 17.95

Jumbo shrimp wrapped in crisp smoked bacon, topped with bourbon maple glaze, served with three cheese risotto.

CALAMARI 14.95

Lightly fried & seasoned, served with a zesty marinara.

SPINACH ARTICHOKE DIP 15.95

Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.

OYSTERS ROCKEFELLER (4, gf) 17.50

Baked on the shell; spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.

BIG BANG SHRIMP 16.95

Sweet & spicy , Lightly fried in corn starch, tossed in a siracha -sweet chili aioli.

TUNA TARTAR TOWER (gf) 18.95

Rare ahi tuna, tossed in sesame oil, layered with diced cucumbers, tomatoes & seaweed, garnished with avocado and ginger, wasabi cream.

STUFFED MUSHROOM CAPS(4, gf) 14.95

A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.

ESCARGOT (8) 16.95

Seared snails in garlic shallot butter, served sizzling, with toasted baguettes.

CRAB CAKES (1) 16.00 - (2) 24.00

Moist lump crab, golden brown, mixed greens, remoulade & lemon.

RUEBEN ROLLS (2) 15.95

Handmade, filled with corned beef, sauerkraut, thousand island, lightly fried.

SHRIMP COCKTAIL (4, gf) 14.95

Fresh jumbo shrimp, with zesty sauce.

Salad & Soup

BAY FIVE SALAD (gf) 14.95

Mixed greens, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges, citrus vinaigrette dressing.

Add Salmon, Chicken, Steak or Quinoa Cake \$6

SURF SALAD (gf) 19.50

Grilled shrimp, baby spinach, craisins, cheddar cheese, avocado, red onions, toasted almonds, roasted red pepper, white wine vinaigrette.

SEASIDE TUNA SALAD (MR, gf) 19.50

Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes, Italian & wasabi vinaigrette.

TRADITIONAL CAESAR 9.50

Hearts of Romaine tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons.

Add Salmon, Chicken, Steak or Quinoa Cake \$6

HOUSE GARDEN SALAD (gf) 7.00

Butter lettuce with marinated carrot, red cabbage, cucumber & corn salads. Topped with red onions & tomatoes, choice of dressing.

HOUSE SPINACH SALAD (gf) 7.00

Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.

SOUP DU JOUR 8.00

SEAFOOD CHOWDER 10.00

BAKED FRENCH ONION 12.50

****SALADS SERVED WITH FRESH BREAD**

DINNERS INCLUDE

Soup or salad , fresh bread & cheese pâté
Soup of the day | House garden salad | Spinach salad

STARCH CHOICES

Garlic Mashed, Baked Potato, Fries, Spaetzle, Angel Hair, Double Baked Sweet Potato

Items marked **GF** are Gluten Free. Many other items on our menu can also be prepared Gluten Free. Please ask your server.

We are not responsible for ordered or consumed raw or undercooked meats, poultry or seafood, as they may cause food-borne illness.

An automatic service charge of 20% will be added to groups of 8 or more. NO SPLIT CHECKS unless split evenly on groups 8 or more.

Entree Split - 10.00 (includes soup or salad). Prices subject to change.

Steaks & Combinations

FILET MIGNON (7oz)	39.00	PRIME RIB (Medium Cut - 12oz)	39.00
FILET MIGNON (10oz)	59.00	PRIME RIB (King Cut - 20oz)	56.00
NEW YORK STRIP (14oz)	54.00	FILET (7oz) & LOBSTER (8oz)	74.00
RIBEYE (16oz)	54.00	FILET (7oz) & FRIED SHRIMP (3)	52.50
RACK OF LAMB (Full Rack)	50.00		

SIDES 4.00

Peppercorn Shallot Sauce	Béarnaise Sauce	Horseradish Sour Cream Sauce
Sautéed Mushrooms	Steamed Asparagus with Hollandaise	6.00

Specialties & House Favorites

ROASTED DUCK	37.50		
Half duck, baked to perfect moist tenderness, crisp, skin, served naturally - spaetzle.			
WIENER SCHNITZEL	37.50		
Tender veal, breaded and sautéed golden brown - spaetzle. A'la Holstein Topped with a golden egg \$1			
GERMAN COMBINATION	39.00		
Platter featuring duck, beef rouladen & wiener schnitzel, red cabbage - spaetzle.			
BEEF ROULADEN	35.00		
Lean beef with house filling, slow roasted till tender - spaetzle.			
SAUERBRATEN	35.00		
Select beef prepared in specially seasoned marinade with a delicately flavored gravy, red cabbage - spaetzle.			
		TENDERLOIN TIPS	30.50
		Sautéed with peppers, mushrooms & onions, flavorful sauce - spaetzle.	
		CHICKEN GABRIELLE	31.00
		Chicken medallions sautéed in almond crust, beurre blanc sauce - angel hair pasta.	
		MUSHROOM RAVIOLI	28.00
		Gourmet ravioli, fresh zucchini, squash and florets, tomato basil beurre blanc.	
		QUINOA CAKES (gf)	27.00
		Crispy quinoa cakes, grilled portabella and asparagus, chickpea salad, balsamic glaze.	

Seafood

SHRIMP & SCALLOPS SCAMPI	41.00	SALMON FILLET (8oz, gf)	33.00
Sea scallops & shrimp, sizzling hot, richly seasoned garlic butter - angel hair pasta.		Baked, topped with bourbon maple glaze, and crisp spinach - double baked sweet potato.	
SHRIMP POMODORO	37.50	CHILEAN SEA BASS (8oz)	47.00
Sautéed jumbo shrimp, tomato, fresh basil, light white wine garlic sauce - pappardelle pasta.		Crusted Chilean sea bass with sweet garlic soy sauce - angel hair pasta.	
FRIED SHRIMP(6)	32.50	SEAFOOD STUFFED ROUGHY (gf)	34.50
Large gulf shrimp, breaded and crisply fried - choice of starch.		Filled with crab, scallops, shrimp & herbs, topped with creole beurre blanc - choice of starch.	

LOBSTER TAILS (gf)

Cold water tails, prepared to flaky perfection - choice of starch.

2 Tails	16 oz	79.00
1 Tail	8 oz	44.00
