

Small Plates

CHILLED SEAFOOD TOWER (made to order allow 20-30 minutes)

Delectable combination of split king crab legs, jumbo shrimp, lobster tails & raw oysters, served with remoulade, cocktail sauce, horseradish & mignonette.
SERVING 2 TO 3 - 80 SERVING 4 TO 6 - 145

Not Available Fridays

BACON WRAPPED SHRIMP (4, gf) 19	TUNA TARTAR TOWER (gf) 20
Jumbo shrimp wrapped in crisp smoked bacon, topped with bourbon maple glaze, served with three cheese risotto.	Rare ahi tuna, tossed in sesame oil, layered with diced cucumbers, tomatoes & seaweed, garnished with avocado and ginger, wasabi cream.
CALAMARI 17	STUFFED MUSHROOM CAPS (4, gf) 17
Hand breaded, lightly fried & seasoned, served with a zesty marinara.	A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.
SPINACH ARTICHOKE DIP 17	ESCARGOT (8) 18
Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.	Seared snails in garlic shallot butter, served sizzling, with toasted baguettes.
OYSTERS ROCKEFELLER (4, gf) 19	CRAB CAKES (1) 16 - (2) 25
Fresh, baked on the shell, spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.	Moist lump crab, golden brown, mixed greens, remoulade & lemon.
BIG BANG SHRIMP 18	RUEBEN ROLLS (2) 18
Sweet & spicy, lightly fried in corn starch, tossed in a siracha, sweet chili aioli.	Handmade, filled with corned beef, sauerkraut, thousand island, lightly fried.
RAW OYSTERS (gf) (6) 17 - (12) 33	SHRIMP COCKTAIL (4, gf) 16
Region and type vary. Cocktail sauce, horseradish, mignonette, lemon, saltines.	Fresh jumbo shrimp, with zesty sauce.

Salad & Soup

BAY FIVE SALAD (gf) 17	TRADITIONAL CAESAR 12
Mixed greens, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges, citrus vinaigrette dressing. <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>	Hearts of romaine tossed in homemade Caesar dressing with anchovies, grated parmesan, tomato, olives, anchovies & croutons. (Traditional dressing includes anchovies.) <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>
SURF SALAD (gf) 25	HOUSE GARDEN SALAD (gf) 8
Grilled shrimp, baby spinach, craisins, cheddar cheese, avocado, red onions, toasted almonds, roasted red pepper, white wine vinaigrette.	Butter lettuce with marinated carrot, red cabbage, cucumber & corn salads. Topped with red onions & tomatoes, choice of dressing.
BEET SALAD (gf) 17	HOUSE SPINACH SALAD (gf) 8
Roasted beets & sweet potatoes, spinach, arugula, burrata cheese, candied walnuts, red onion, green goddess dressing, balsamic glaze. <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>	Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.
**SALADS SERVED WITH FRESH BREAD	SOUP DU JOUR 9
	SEAFOOD CHOWDER 11
	BAKED FRENCH ONION 13

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.

Steaks & Combinations

FILET MIGNON (7oz)	41	PRIME RIB (Medium Cut - 12oz)	42
FILET MIGNON (10oz)	59	PRIME RIB (King Cut - 20oz)	59
NEW YORK STRIP (14oz)	55	FILET (7oz) & LOBSTER (8oz)	77
RIBEYE (16oz)	55	FILET (7oz) & FRIED SHRIMP (3)	53

SIDES 5

Sauteed Onions	Béarnaise Sauce	Horseradish Sour Cream Sauce
Sautéed Mushrooms	Blue Cheese Crust	Asparagus with Hollandaise 7

Specialties & House Favorites

ROASTED DUCK 39	SAUERBRATEN 37
Half duck, baked to perfect moist tenderness, crisp, skin, served naturally, spaetzle.	Select beef prepared in specially seasoned marinade with a delicately flavored gravy, red cabbage, spaetzle.
GERMAN COMBINATION 40	WIENER SCHNITZEL 39
Platter featuring duck, beef rouladen & wiener schnitzel, red cabbage, spaetzle.	Tender veal, breaded and sautéed golden brown - spaetzle.
BEEF ROULADEN 37	A’la Holstein Topped with a golden egg \$1
Lean beef with house filling, slow roasted till tender, spaetzle.	
TENDERLOIN TIPS 34	CHICKEN GABRIELLE 34
Sautéed with peppers, mushrooms & onions, flavorful sauce, spaetzle.	Chicken medallions sautéed in almond crust, white wine beurre blanc sauce, angel hair pasta.
EGGPLANT LASAGNA (gf, vegan) 30	MUSHROOM RAVIOLI (veg) 30
Baked eggplant, squash, zucchini, tomatoes, mushroom, zesty tomato sauce, side of couscous.	Portabella and cremini stuffed ravioli, fresh zucchini, squash and portabella mushroom, tomato basil beurre blanc.

Seafood

SHRIMP & SCALLOPS SCAMPI 43	SALMON FILLET (6oz, gf) 36
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.
FRIED SHRIMP(6) 34	CHILEAN SEA BASS (6oz) 49
Large gulf shrimp, breaded and crisply Fried, choice of starch.	Crusted Chilean sea bass with sweet garlic soy sauce, angel hair pasta.
LOBSTER TAILS (gf)	MAHI MAHI (6 oz, gf) 37
Cold water tails, prepared to flaky perfection - choice of starch.	Coconut crusted fillet, mango pineapple salsa, cilantro lime rice.
2 Tails 16 oz 80	CHEF’S SEAFOOD SPECIAL
1 Tail 8 oz 45	Ask about today’s special!

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

Entree Split - 10.00 (includes soup or salad, starch & vegetable). Prices subject to change.