<u>Golden Mast Casual Menu</u>

Small Plates & Appetizers

Stuffed Mushrooms (4)(GF)	14.95
A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.	
Tuna Tartar Tower (GF) Rare ahi tuna, tossed in sesame oil, layered with diced cucumbers, tomatoes & seaweed, garnished	18.95
with avocado & ginger. Served with wasabi cream	
Lamb Chop Minis Rosemary mustard encrusted, grilled medium, three cheese risotto.	18.50
Roughy Tacos 3 street tacos	17.95
Old Bay seasoned Roughy, grilled moist, topped with Napa cabbage and mango citrus salsa. Flour tortillas.	
Crab Cakes 1-16.00 2	-24.00
Moist lump crab, golden brown, mixed greens, remoulade & lemon.	
Bacon Wrapped Shrimp (4)(GF)	17.95
Jumbo shrimp wrapped in smoked crisp bacon, topped with a bourbon maple glaze, served with three cheese risotto.	
Oysters Rockefeller (4) (GF)	17.50
Oysters baked on the shell; spinach, parmesan cheese bacon & onion, topped with hollandaise sa	uce.
Okauchee Lake Jumbo Pretzel	12.50
Just right for 2-3 people. Mustard & cheese dipping sauces.	
Spinach & Artichoke Dip	15.95
Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.	the state
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Fried Perch Fillets	17.50
Lightly breaded & fried, served with remoulade	
dipping sauce.	
Steak & Shrimp Skewer (GF)	17.95
Grilled shrimp & zesty grilled tenderloin, three	
cheese risotto, au jus.	
Seasonal Flatbread	16.95
Ask your server for chefs featured flatbread.	
Landjaeger & Cheese	15.95
A "hunter" sausage, brie, gouda and Havarti	
cheeses, bread & fruit garnish.	
Escargot (8)	16.95
Seared in rich garlic butter, bread for dipping.	
Shrimp Cocktail (4)(GF)	14.95
4 jumbo shrimp, classic zesty sauce.	
Crispy Rueben Rolls Handmade (2)	15.95
Filled with corned beef, swiss cheese,	- A. M.
sauer kraut & a touch of thousand island.	
Calamari	14.95
Rings, lightly fried & seasoned, served with	
zesty marinara.	
Big Bang Shrimp	16.95
Sweet & spicy, lightly fried in corn starch,	
tossed in a siracha sweet chili aioli.	1200
Bread Service (bread & pate)	4.00
Pretzel Brat Signature Item 13	.00

Spicy Weissgerber smoked brat, wrapped in pretzel dough, baked golden brown, with a pickle spear & side of Obazter Cheese.

Handhelds

Tenderloin Steak Sandwich 21.00 Sliced beef tenderloin on an onion roll, sautéed onions & sour cream horseradish.

Blackened Orange Roughy Sandwich 17.95

Blackened fillet, served on onion brioche bun with remoulade, lettuce & tomato.

Party Island Pesto Wrap 16.95

Grilled chicken breast, pesto, spinach, artichoke, Havarti, and tomatoes, Panini grilled.

Upper Oconomowoc Panini 17.95 Sweet sliced ham, Havarti, candied walnuts, sliced pear, apricot mayo, Panini grilled.

The Mast Burger 19.95

Blend of ground tenderloin and Angus beef, grilled and topped with bacon, Havarti cheese, lettuce, tomato, onion. Add fried egg \$1.00

Sandwiches served with house chips, fries, coleslaw (vinegar base), chickpea salad or fresh fruit

Salads & Soups

Bay Five Salad (GF)

14.95

7.00

Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges. Citrus vinaigrette dressing. *Add Salmon, Chicken, Steak or Quinoa Cake \$6*

House Garden Salad (GF)

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

Seaside Tuna Salad (GF), Med. Rare 19.50

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

Salads served with fresh bakery

The Surf Salad (GF)	19.50
Grilled shrimp, tender baby spinach, craisins,	
cheddar cheese, avocado, red onions, toasted almost	nds,
roasted red pepper & white wine vinaigrette.	E CAN
House Spinach Salad (GF)	7.00
Baby spinach leaves, sliced beet, boiled egg	
and red onion. Hot bacon dressing.	
Traditional Caesar	9.50
Romaine lettuce tossed in homemade Caesar	
dressing, grated parmesan, tomato, olives,	
anchovies & croutons.	
Add Salmon, Chicken, Steak or Quinoa Cake	56
Soup Du Jour	8 00

Soup Du Jour	8.00
Seafood Chowder	10.00
Baked French Onion	12.50

We are not responsible for consumption of raw or undercooked foods, as they may cause food-borne illness. Prices and menu items subject to change. 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.