

Golden Mast Casual Menu

Small Plates & Appetizers

Chilled Seafood Tower (made to order allow 20-30 minutes)

Delectable combination of split king crab legs, jumbo shrimp, lobster tail & raw oysters served with remoulade, cocktail sauce, horseradish & mignonette. **Not available Fridays.**

Serving 2 to 3 - 80

Serving 4 to 6 - 145

Stuffed Mushrooms (4, GF) 17

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

Tuna Tartar Tower (GF) 20

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

Raw Oysters (6) 17 | (12) 33

Region and type vary. Cocktail sauce, horseradish, mignonette, lemon, saltines

Cajun Shrimp Tacos (3) 19

Cajun seasoned shrimp, mango pineapple salsa, cabbage, remoulade, flour tortillas.

Crab Cakes (1) 16 | (2) 25

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

Bacon Wrapped Shrimp (4, GF) 19

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

Oysters Rockefeller (4, GF) 19

Fresh, baked on the shell, spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.

Okauchee Lake Jumbo Pretzel 14

Just right for 2-3 people. Mustard & cheese dipping sauces.

Spinach & Artichoke Dip 17

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

Fried Perch Fillets 19

Lightly breaded & fried, served with remoulade dipping sauce.

Steak & Shrimp Skewer (GF) 20

Grilled shrimp & zesty grilled tenderloin, three cheese risotto, au jus.

Seasonal Flatbread 18

Ask your server for chefs featured flatbread.

Landjaeger & Cheese 17

A "hunter" sausage, brie, gouda and Havarti cheeses, bread & fruit garnish.

Escargot (8) 18

Seared in rich garlic butter, bread for dipping.

Shrimp Cocktail (4, GF) 16

4 jumbo shrimp, classic zesty sauce.

Crispy Rueben Rolls Handmade (2) 19

Filled with corned beef, swiss cheese, sauer kraut & a touch of thousand island.

Calamari 17

Hand breaded, lightly fried & seasoned, served with zesty marinara.

Big Bang Shrimp 18

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

BBQ Pork Ribs 14

Three baby back ribs, marinated in Weissgerber beer, haus bbq sauce, mashed potato.

Bread Service Bread & pate 5

Handhelds

Tenderloin Steak Sandwich 23

Sliced beef tenderloin, brioche bun, sautéed onions, sour cream horseradish.

Blackened Mahi Mahi Sandwich 20

Blackened fillet, brioche bun, lettuce, tomato, remoulade.

Party Island Pesto Wrap 18

Grilled chicken breast, pesto, spinach, artichoke, Havarti, tomatoes, panini grilled.

Upper Oconomowoc Panini 19

Sweet sliced ham, Havarti, candied walnuts, sliced pear, apricot mayo, panini grilled.

The Mast Burger 8oz 21

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

Sandwiches served with house chips, fries or fresh fruit

Salads & Soups

Bay Five Salad (GF) 17

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

Add Salmon, Chicken, Steak or Shrimp \$8

Beet Salad (GF), 17

Roasted beets & sweet potatoes, spinach, arugula, burrata cheese, candied walnuts, red onion, green goddess dressing, balsamic glaze.

Add Salmon, Chicken, Steak or Shrimp \$8

Traditional Caesar 12

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

Salads served with bread & pate

The Surf Salad (GF) 25

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

House Garden Salad (GF) 8

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

House Spinach Salad (GF) 8

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

Soup Du Jour 9

Seafood Chowder 11

Baked French Onion 13

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.