

# Happy New Year

From the Weissgerber Family & Staff at  
The Golden Mast

## DELICIOUS HOLIDAY APPETIZERS

- Variety Plate for Two** **\$14.95**  
2 Large shrimp, 2 Stuffed Mushrooms, and a Lobster Strudel.
- Bubbling Seafood Dip** **\$10.50**  
A rich blend of fresh seafood, cheese, garlic and mayonnaise, baked and served with toasted baguettes.
- Escargot Toscano** **\$12.50**  
A generous portion, baked in garlic butter with roma tomatoes, panko breadcrumbs, and Romano. Served with toasted baguettes.
- Shrimp Cocktail** **\$12.50**  
4 very large, chilled shrimp, served with zesty cocktail sauce.
- Gourmet Mushroom Caps** **\$9.95**  
Jumbo baked mushrooms filled with French Brie cheese, bacon chips, and nut mixture, served on cranberry sauce.

## STEAKS & SEAFOOD

- Prime Rib** 12 oz. **\$28.00**    18 oz. **\$36.00**  
A succulent cut of prime beef.
- New York Strip** **\$36.50**  
14 oz. of flavorful beef.
- Filet Mignon** **\$36.50**  
The most tender of beef selections, 10-11 oz. filet.
- Crab Legs** **\$39.50**  
Alaskan split king crab, moist and flavorful.
- Fried Shrimp** **\$28.00**  
Extra large, crisp, moist and flavorful.
- Walleye Fillet** **\$27.50**  
A Wisconsin favorite - firm, freshwater fish.
- Salmon Fillet** **\$27.50**  
Baked salmon served on a bed of julienne leeks, topped with an herb butter and served with rice pilaf.
- Shrimp & Scallops Scampi** **\$29.50**  
Sautéed and seared in richly seasoned garlic butter, served with fresh vegetables and linguini.
- Cioppino Seafood Stew** **\$34.50**  
Spicy Italian style lobster, shrimp, scallops, ocean fish, mussels, and calamari, simmered in tomato broth with garlic, basil, onions, and spices on linguini.

**Large Lobster Tails** **\$62.50**

*Two succulent 8 oz. Lobster tails  
A special treat for a special occasion.*

## CHEF'S HOLIDAY COMBINATIONS

<i>Gourmet Delight</i>	<b>\$46.50</b>
One 7 oz. lobster tail and one 7 oz. filet	
<i>Crab &amp; Prime</i>	<b>\$38.50</b>
Delicious split crab legs and a 12oz cut of prime rib	
<i>Shrimp &amp; Filet</i>	<b>\$36.50</b>
Three fried shrimp and one 7 oz. filet	
<i>New Years Duet</i>	<b>\$34.50</b>
Two 4 oz medallions of beef tenderloin topped with two large seared sea scallops, with hollandaise sauce & garlic mashed potatoes.	

## TRADITIONAL FAVORITES

<i>Wiener Schnitzel</i>	<b>\$28.50</b>
Lightly breaded veal, done to a golden brown, served with fresh vegetables and spaetzle.	
<i>Sauerbraten</i>	<b>\$27.50</b>
Prepared in a specially seasoned wine marinade, and dressed with flavorful gravy. Served with spaetzle and red cabbage.	
<i>Roast Duckling</i>	<b>\$29.50</b>
Crisp, moist, a house specialty, served with wild rice dressing.	
<i>Lamb Chops</i>	<b>\$27.95</b>
Two chops, 7 oz. each, done to perfection, served with mint jelly.	
<i>Chicken Oscar</i>	<b>\$25.00</b>
Tender chicken breast topped with asparagus, crab meat, and hollandaise sauce. Served with vegetable and rice.	
<i>Broiled Pork Chops</i>	<b>\$27.50</b>
Two French Cut chops, 10 oz. each. Seasoned with fresh cracked pepper, and served with a sour cream horseradish sauce.	
<i>Wild Mushroom Ravioli</i>	<b>\$22.50</b>
Gourmet mushroom ravioli, with fresh zucchini, squash & florets, served with tomato basil beurre blanc.	

***Your dinners will include:*** *Soup or salad, baked bread, choice of potato, linguini, spaetzle or rice, if not specified.*

**Substitute the following salads or soup for \$3.00**

**Caesar Salad** - Romaine lettuce tossed in our homemade Caesar dressing with fresh parmesan cheese, black olives, tomatoes, anchovies & croutons.

**Bay Five Salad** - Romaine and spring mix, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges and citrus vinaigrette.

**French Onion Soup** - Onion soup baked in a crock topped with Swiss cheese and croutons.

**Extra side dishes: Béarnaise sauce, mushrooms, starches, red cabbage, vegetables - \$2.50**