

# Smaller Plates & Appetizers

<b>Stuffed Mushrooms (4)</b>	<b>9.95</b>	<b>Fried Perch Fillets</b>	<b>12.00</b>
A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.		Lightly breaded & fried, served with remoulade dipping sauce.	
<b>Calamari</b>	<b>10.75</b>	<b>Steamed Mussels</b>	<b>12.50</b>
Rings, lightly fried & seasoned, served with a zesty marinara.		10 oz. fresh meaty mussels, steamed in butter, shallots, wine & seasonings.	
<b>Lamb Chop Minis</b>	<b>11.50</b>	<b>Escargot (8)</b>	<b>12.00</b>
Rosemary mustard encrusted, grilled medium, three cheese risotto.		Classically prepared, seared in rich garlic butter, bread for dipping.	
<b>Steak &amp; Shrimp Skewer</b> (X)	<b>11.50</b>	<b>Lobster Strudel</b>	<b>12.95</b>
Grilled shrimp & zesty grilled tenderloin, three cheese risotto, au jus.		Lobster, gorgonzola & garlic. Baked in puff pastry, served with lobster cream sauce.	
<b>Ahi Tuna</b>	<b>12.00</b>	<b>Crab Cakes</b>	<b>12.00</b>
Seared rare, with seaweed, wasabi & ginger.		2 cakes, mixed greens, remoulade & lemon.	
<b>Shrimp Cocktail (4)</b> (X)	<b>11.95</b>	<b>Antipasto Board</b>	<b>12.00</b>
4 jumbo shrimp, classic zesty sauce.		Medley of fine aged meats & cheeses, marinated olives & vegetables, served with a baguette & balsamic olive oil for dipping.	
<b>Okauchee Lake Pretzel</b>	<b>9.50</b>	<b>Chicken Artichoke Flat Bread</b>	<b>12.00</b>
Just right for 2-3 people. Mustard & cheese dipping sauces.		Lightly brushed alfredo sauce topped with grilled chicken, artichoke, feta cheese & spinach chiffonade.	
<b>Spinach &amp; Artichoke Dip</b>	<b>10.50</b>	<b>Prosciutto Flat Bread</b>	<b>12.00</b>
Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.		Brushed with olive oil, topped with shaved prosciutto, fresh mozzarella, sliced tomato, fresh basil, balsamic glaze drizzle.	
<b>Southwest Quesadilla</b>	<b>11.50</b>	<b>Duck Wings (4)</b>	<b>10.50</b>
Grilled chicken breast, fire roasted corn, black beans, red onion, cheddar jack cheese, cilantro, pico de gallo, and lime crème fraîche.		4 large duck wings, tossed in sweet & tangy Asian plumb BBQ glaze, blue cheese sriracha dipping sauce.	
<b>Elk Medallions (2)</b>	<b>15.50</b>		
Seared filet of elk tenderloin & scallop, with a peppercorn shallot sauce.			

## Kids Menu

Our Children's Menu  
Is available for our  
young diners up to  
the age of 12

### Standard Fare

Grilled Cheese Sandwich	6.95
Kids Burger	8.50
Kids Cheeseburger	8.95
Hot Dog	7.50
Bavarian Bratwurst	7.50

The above are served with  
veggies & choice of potato

Pasta Bowl-Marinara or Alfredo	7.95
Chicken Entrée Salad	7.95

### Gourmet Selections

Fried Jumbo Shrimp	11.50
Chicken Tenders	9.50
Kid's Beef Filet (X)	11.95
Kid's Wiener Schnitzel	11.50
Ala Holstein topped with 1 egg	11.95

Served with veggies & choice of potato  
And Soup or Salad



Consumption of raw or undercooked meats poultry or seafood may cause food-borne illness.

# Sandwiches - Burgers - Paninis

<b>STEAK SANDWICH</b> Sliced beef tenderloin on an onion roll, sautéed onions & sour cream horseradish.	<b>13.50</b>
<b>SCHNITZEL EMMENTHAL SANDWICH</b> Tender veal, lightly breaded, topped with ham and melted Swiss.	<b>10.50</b>
<b>PIKE SANDWICH</b> Walleye fillet, lightly floured & fried, cheddar cheese, tartar sauce.	<b>13.75</b>
<b>PRIME RIB SANDWICH</b> Slow roasted prime, on an onion roll, sautéed onions, sour cream horseradish.	<b>14.50</b>
<b>UPPER OCONOMOWOC</b> Honey ham, Havarti, candied walnuts, sliced pear, apricot mayo, Panini grilled.	<b>11.95</b>
<b>PORTABELLA PANINI</b> Portabella mushroom, tomato, spinach, & Boursin cheese, Panini grilled.	<b>10.95</b>
<b>THE MAST BURGER</b> Angus ground beef, Havarti cheese, smoked bacon, lettuce, tomato & onion Add a fried egg - \$1.50	<b>11.25</b>
<b>CLUB PANINI</b> Ham, smoked turkey, bacon, tomato & lettuce, roasted garlic aioli, grilled Panini style.	<b>10.50</b>

Served with a choice of Ranch House Chips, Mediterranean Bean Salad, or Fresh Fruit

## Salads & Soup

Salads served with bakery

<b>Bay Five Salad</b> <i>"A Winestein Original"</i> <b>12.50</b> Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges. Citrus vinaigrette dressing. <i>Add Salmon, Chicken, or Steak \$6</i>	<b>Caribbean Crab Salad</b> (X) <b>11.50</b> Light & fresh, served in a martini glass, crab, mango, pineapple & jicama, fresh ginger, coconut milk, red onion, bell peppers & cilantro.
<b>Okauchee Cobb Salad</b> <b>14.50</b> This local Cobb features mixed greens, egg, avocado, bacon, ham, grilled chicken, red onion, diced tomato, fire roasted corn & blue cheese.	<b>Seaside Tuna Salad</b> Med. Rare <b>16.50</b> Ahi tuna, on romaine & spring mix, cucumber, red onion, cashews, tomatoes - Italian & cusabi vinaigrette.
<b>Traditional Caesar</b> <b>9.50</b> Romaine lettuce tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken, or Steak \$6</i>	<b>House Garden Salad</b> (X) <b>6.00</b> Mixed field greens, sliced cucumber, tomato, shredded carrot, julienne radish & red onion.
<b>The "Surf" Salad</b> <b>16.50</b> Grilled shrimp, tender baby spinach, raisins, cheddar cheese, avocado, red onions, candied walnuts & white wine vinaigrette.  <i>Add Side Mediterranean Bean Salad \$3</i>	<b>House Spinach Salad</b> (X) <b>6.00</b> Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.
	<b>New England Seafood Chowder</b> <b>6.00</b>
	<b>Soup Du Jour</b> <b>5.50</b>
	<b>Baked French Onion</b> <b>8.50</b> Onion soup baked in a crock topped with Swiss cheese and croutons.

We are not responsible for consumption of under cooked or raw food.

Items marked with this symbol are Gluten Free. (X)

Many other items on our menu can also be prepared Gluten Free. Please ask your server.