

Golden Mast Casual Menu

Small Plates & Appetizers

Stuffed Mushrooms (4) 9.95 A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.	Fried Perch Fillets 12.00 Lightly breaded & fried, served with remoulade dipping sauce.
Calamari 10.75 Rings, lightly fried & seasoned, served with a zesty marinara.	Steamed Mussels 10oz 12.50 Steamed in butter, shallots, wine & seasonings.
Lamb Chop Minis 11.50 Rosemary mustard encrusted, grilled medium, three cheese risotto.	Escargot (8) 12.00 Seared in rich garlic butter, bread for dipping.
Steak & Shrimp Skewer 11.50 Grilled shrimp & zesty grilled tenderloin, three cheese risotto, au jus.	Lobster Strudel 12.95 Lobster, gorgonzola & garlic. Baked in puff pastry, served with lobster cream sauce.
Shrimp Cocktail (4) 11.95 4 jumbo shrimp, classic zesty sauce.	Antipasto Board 12.00 Medley of fine aged meats & cheeses, marinated olives & vegetables, served with a baguette and balsamic olive oil for dipping.
Okauchee Lake Pretzel 9.50 Just right for 2-3 people. Mustard & cheese dipping sauces.	Prosciutto Flat Bread 12.00 Brushed with olive oil, topped with shaved prosciutto, fresh mozzarella, sliced tomato, fresh basil, balsamic glaze drizzle.
Spinach & Artichoke Dip 10.50 Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.	Crab Cakes 12.00 2 cakes, mixed greens, remoulade & lemon.
Elk Medallions (2) 15.50 Seared filet of elk tenderloin & scallop, with a peppercorn shallot sauce.	Ahi Tuna 12.00 Seared rare, with seaweed, wasabi & ginger.

Burgers & Paninis

Steak Sandwich 13.50

Sliced beef tenderloin on an onion roll, sautéed onions & sour cream horseradish.

Blackened Orange Roughy Sandwich 13.50

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

Schnitzel Emmenthal Sandwich 10.50

Tender veal, lightly breaded, topped with ham and melted Swiss.

Upper Oconomowoc 11.95

Honey ham, Havarti, candied walnuts, sliced pear, apricot mayo, Panini grilled.

Prime Rib Sandwich 14.50

Slow roasted prime, on an onion roll, sautéed onions, sour cream & horseradish.

The Mast Burger 11.25

Angus ground beef, Havarti cheese, smoked bacon, lettuce, tomato & onion.

Add a Fried egg - \$1.50

Club Panini 10.50

Ham, smoked turkey, bacon, tomato & lettuce, roasted garlic aioli, grilled Panini style.

Sandwiches served with ranch house chips, Mediterranean bean salad, or fresh fruit

Salads & Soups

Bay Five Salad "A Winestein Original" 12.50 Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges. Citrus vinaigrette dressing. <i>Add Salmon, Chicken, or Steak \$6</i>	The "Surf" Salad 16.50 Grilled shrimp, tender baby spinach, raisins, cheddar cheese, avocado, red onions, candied walnuts and white wine vinaigrette.
House Garden Salad 6.00 Mixed field greens, sliced cucumber, tomato, shredded carrot, julienne radish & red onion.	House Spinach Salad 6.00 Baby spinach leaves, sliced beet, boiled egg and red onion. Hot bacon dressing.
Brussels Sprout Salad 14.50 Shaved Brussels sprouts, fuji apples, house candied pecans, bacon and gorgonzola cheese. Served with a warm maple bacon vinaigrette.	Traditional Caesar 9.50 Romaine lettuce tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken, or Steak \$6</i>
Seaside Tuna Salad Med. Rare 16.50 Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes Italian and cusabi vinaigrette.	Soup Du Jour 5.50 Baked French Onion 6.50

Salads served with fresh bakery

We are not responsible for consumption of raw or undercooked foods, as they may cause food-borne illness.