



# WEISSGERBER'S GOLDEN MAST INN



## Small Plates

- Lobster Strudel** **12.95**  
Lobster, gorgonzola & garlic, baked in puff pastry with a lobster cream sauce.
- Calamari** **10.75**  
Lightly fried & seasoned, served with a zesty marinara.
- Spinach & Artichoke Dip** **10.50**  
Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.
- Steamed Mussels** **12.50**  
Fresh, meaty mussels steamed in butter, shallots, wine & seasonings.
- Shrimp Cocktail Classic (4-GF)** **11.95**  
Fresh jumbo shrimp, with zesty sauce.
- Elk Medallions (2)** **15.50**  
Seared filet of elk tenderloin & sea scallop, with a peppercorn shallot sauce.
- Ahi Tuna** **12.00**  
Seared tuna, sliced & served rare with seaweed, creamy wasabi sauce & ginger.
- Stuffed Mushroom Caps (4)** **9.95**  
A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.
- Escargot (8)** **12.00**  
Seared snails in garlic shallot butter, served sizzling, with toasted baguettes.
- Crab Cakes** **12.00**  
2 cakes, mixed greens, remoulade & lemon.
- Mast Burger** **13.95**  
Grilled with bacon, havarti cheese, lettuce, tomato, onion & fries.

**Variety Platter** (4 or more) **10.95/person**  
Perfect for sharing, enjoy calamari, shrimp cocktail, stuffed mushroom caps, crab cakes, Wisconsin cheeses & sausage.

## Signature Salads

- Bay Five Salad** "A Winestein Original" **12.50**  
Mixed greens, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges. Citrus vinaigrette dressing.  
*Add Salmon, Chicken, or Steak \$6*
- Brussels Sprout Salad (GF)** **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**  
Hearts of Romaine tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons.  
*Add Salmon, Chicken, or Steak \$6*
- The "Surf" Salad** **16.50**  
Grilled shrimp, tender baby spinach, craisins, cheddar cheese, avocado, red onions, candied walnuts & white wine vinaigrette.
- Seaside Tuna Salad (Med. Rare)** **16.50**  
Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes, Italian & cusabi vinaigrette.

## House Soup & Salads

- House Garden Salad (GF)** **6.00**  
Mixed field greens, sliced cucumber, tomato, shredded carrot, julienne radish, red onion.
- House Spinach Salad (GF)** **6.00**  
Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.
- Soup Du Jour** **5.50**
- Baked French Onion** **6.50**

## Your Dinner Includes

Soup or salad, fresh bread & cheese pâté  
Soup of the day | House garden salad | Spinach salad

# Steaks, Chops & Cuts

BLACK ANGUS BEEF

HAND CUT & TRIMMED, by our chefs

GF - All items in this section are Gluten Free

<b>Filet Mignon</b>	7 oz	<b>29.50</b>
<b>Filet Mignon</b>	11 oz	<b>38.00</b>
<b>New York Strip</b>	14 oz	<b>36.00</b>
<b>Rib Eye</b>	16 oz	<b>34.00</b>
<b>Pork Chops (2)</b>	20 oz	<b>27.50</b>
<b>Pork Chop</b>	10 oz	<b>18.95</b>
<b>Rack of Lamb</b>	(Full Rack)	<b>37.50</b>
<b>Chef's Filet</b>	11 oz	<b>39.50</b>

Garlic rubbed, stuffed with crab meat, wrapped in smoked bacon & topped with béarnaise sauce.

<b>Slow Roasted Angus Prime</b>		
<b>Medium Cut</b>	12 oz	<b>29.00</b>
<b>King Cut, on the bone</b>	20 oz	<b>36.00</b>

## Surf & Turf Combinations

<b>Filet 7oz &amp; Lobster Tail 8oz</b>	<b>49.00</b>
<b>Prime Rib 12oz &amp; Crab Legs 6oz</b>	<b>42.50</b>

### Sides 3.00

Béarnaise Sauce	Sautéed Mushrooms
Horseradish Sauce	Peppercorn Shallot Sauce
Mediterranean Bean Salad	
Steamed Asparagus with Hollandaise	5.00 **

GF - Items in this section are gluten free unless denoted with \*\*

# Specialties & House Favorites

## Roasted Duck 28.95

An all time favorite! A half duck prepared to perfect moist tenderness, with crisp, baked skin, served naturally with wild rice.

## Wiener Schnitzel, House Specialty 27.50

Tender veal, dipped in egg & homemade breadcrumbs, sautéed golden brown, served with spaetzle.

A'la Holstein Topped with a golden egg \$1

## Elk Medallions 33.50

Lean & tender, topped with a peppercorn sauce, served with spaetzle.

## German Combination 28.50

An experience of select German dishes.

Platter featuring duck, beef rouladen & wiener schnitzel, spaetzle & red cabbage.

## Beef Rouladen 26.50

Lean beef with house filling, slow roasted till tender, served with spaetzle.

## Sauer Braten 26.50

Select beef prepared in specially seasoned marinade, with Mr. Weissgerber's delicately flavored gravy, red cabbage & spaetzle.

## Chicken Gabrielle 23.50

Chicken medallions sautéed in almond crust, beurre blanc sauce - angel hair pasta.

## Mushroom Ravioli 18.95

Gourmet ravioli, fresh zucchini, squash & florets, tomato basil beurre blanc.

## Tenderloin Tips 19.95

Sautéed with peppers & onions, flavorful sauce - spaetzle.

# Seafood

## Shrimp & Scallops Scampi 29.95

Sea scallops & shrimp, sizzling hot, richly seasoned garlic butter-angel hair pasta.

## Penne Pomodoro 25.50

Penne pasta, sautéed tomato, fresh basil, light white wine garlic sauce, 5 sautéed shrimp.

## Fried Shrimp 26.95

Large gulf shrimp, breaded and crisply fried. Choice of starch.

## Salmon Fillet 26.50

Baked with Herbed butter, served on creamed leeks - angel hair pasta.

## Walleye Almondine (GF) 24.95

Fresh, lightly baked with toasted almonds - double baked sweet potato.

## Seafood Stuffed Roughy (GF) 25.95

Orange roughy fillet, stuffed with crab, scallops, shrimp & herbs, topped with a creole beurre blanc. Choice of starch.

### Lobster Tails (GF)

Cold water tails, prepared to perfection.  
Served with choice of starch.

**1 Tail 8 oz 34.50 / 2 Tails 16 oz 59.95**

**Petite Tail 4oz 21.50**

### Alaskan King Crab (GF)

1 lb. split crab legs, simmered & baked,  
moist and flavorful.

Served with choice of starch.

**47.50**

Starch Choices: Garlic Mashed, Baked Potato, Wild Rice, Fries, Spaetzle, Angel Hair, Double Baked Sweet Potato

We are not responsible for ordered or consumed raw or undercooked meats, poultry or seafood, as they may cause food-borne illness.

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