

# Small Plates

<b>Lobster Strudel</b>	<b>12.95</b>	<b>Ahi Tuna</b> <i>GF</i>	<b>12.50</b>
Lobster, gorgonzola & garlic, baked in puff pastry with a lobster cream sauce.		Seared tuna, sliced & served rare with seaweed, creamy wasabi sauce & ginger.	
<b>Calamari</b>	<b>11.50</b>	<b>Stuffed Mushroom Caps</b> (4)	<b>10.50</b>
Lightly fried & seasoned, served with a zesty marinara.		A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.	
<b>Spinach &amp; Artichoke Dip</b>	<b>11.50</b>	<b>Escargot</b> (8)	<b>12.50</b>
Blended with cheese, garlic & mayonnaise, baked. Served with toasted baguettes.		Seared snails in garlic shallot butter, served sizzling, with toasted baguettes.	
<b>Oysters Rockefeller</b> (4) <i>GF</i>	<b>12.50</b>	<b>Crab Cakes</b>	<b>13.00</b>
Oysters baked on the shell; spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.		2 cakes, mixed greens, remoulade & lemon.	
<b>Shrimp Cocktail Classic</b> (4) <i>GF</i>	<b>12.50</b>	<b>Mast Burger</b>	<b>12.50</b>
Fresh jumbo shrimp, with zesty sauce.		Grilled with bacon, havarti cheese, lettuce, tomato, onion. Add fried egg \$1.50	

## Variety Platter (4 or more) **10.95/person**

Perfect for sharing, enjoy calamari, shrimp cocktail, stuffed mushroom caps, crab cakes, Wisconsin cheeses & sausage.

# Salad & Soup

<b>Bay Five Salad</b> "A Winestein Original"	<b>12.50</b>	<b>Seaside Tuna Salad</b> (Med. Rare/GF)	<b>16.50</b>
Mixed greens, blue cheese, grapes, candied walnuts, sliced pear, strawberries, mandarin oranges. Citrus vinaigrette dressing. <i>Add Salmon, Chicken, or Steak \$6</i>		Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes, Italian & cusabi vinaigrette.	
<b>Traditional Caesar</b>	<b>9.50</b>	<b>House Garden Salad</b> (GF)	<b>6.00</b>
Hearts of Romaine tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken, or Steak \$6</i>		Mixed field greens, sliced cucumber, tomato, shredded carrot, julienne radish, red onion.	
<b>The "Surf" Salad</b>	<b>16.50</b>	<b>House Spinach Salad</b> (GF)	<b>6.00</b>
Grilled shrimp, tender baby spinach, craisins, cheddar cheese, avocado, red onions, candied walnuts & white wine vinaigrette.		Baby spinach leaves, marinated sliced beet, boiled egg and red onion. House hot bacon dressing.	
		<b>Soup Du Jour</b>	<b>5.50</b>
		<b>Baked French Onion</b>	<b>6.50</b>

*Salads served with fresh bread*

## Dinners Include

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

Starch Choices ( if not specified with entrée)  
Garlic Mashed, Baked Potato, Fries, Spaetzle, Angel Hair, Double Baked Sweet Potato

Service Charge of 18% is added to groups of 25 or more  
**Entree Split** - 10.00 (includes soup or salad)

Children's menu is available for up to 12  
Coffee, Tea or Milk - 2.50

Table service charge - 5.00 (up to 3 years)  
Side dishes & starch - 3.00

# Serious Steaks, Chops & Combinations

We Proudly Serve Premium Black Angus Beef — Hand Cut & Trimmed, by our Chefs  
Well Seasoned & Prepared to your liking on a char broiler. (GF)

**Filet Mignon** 7oz **29.50**

**Filet Mignon** 11oz **38.50**

**New York Strip** 14oz **37.50**

**Rib Eye** 16oz **38.00**

**Rack of Lamb** (Full Rack) **38.50**

**Pork Chops** (2) 20oz **27.50**

**Pork Chop** 10oz **18.95**

**Slow Roasted Angus Prime**

Medium Cut 12 oz **29.00**

King Cut, on the bone 20 oz **38.00**

**Surf & Turf Combinations**

Filet 7oz & Lobster Tail 8oz **51.00**

Prime Rib 12oz & Crab Legs 6oz **42.50**

Sides 3.00

Peppercorn Shallot Sauce Béarnaise Sauce

Sautéed Mushrooms

Horseradish Sauce

Steamed Asparagus with Hollandaise 5.00

## Specialties & House Favorites

**Roasted Duck** **29.50**

An all time favorite! Half duck, baked to perfect moist tenderness, crisp, skin, served naturally-spaetzle.

**Wiener Schnitzel, House Specialty** **28.50**

Tender veal, dipped in egg & homemade breadcrumbs, sautéed golden brown-spaetzle. A'la Holstein Topped with a golden egg \$1

**Elk Medallions** **35.00**

Lean & tender, topped with a peppercorn Sauce-spaetzle.

**German Combination** **29.50**

*An experience of select German dishes.*  
Platter featuring duck, beef rouladen & wiener schnitzel, spaetzle & red cabbage.

**Beef Rouladen** **27.50**

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

**Sauer Braten** **27.50**

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

**Chicken Gabrielle** **24.50**

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

**Mushroom Ravioli** **19.50**

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** **Salmon Fillet** **26.50**

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

Baked & with a bourbon maple glaze, Topped with crisp spinach - angel hair pasta.

**Shrimp Pomodoro** **26.95** **Walleye Almondine (GF)** **26.50**

Sautéed jumbo shrimp, tomato, fresh basil, light white wine garlic sauce, pappardelle pasta

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

**Fried Shrimp** **26.95** **Seafood Stuffed Roughy (GF)** **26.95**

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

Filled with crab, scallops, shrimp & herbs, topped with creole beurre blanc. Choice of starch.

**Lobster Tails (GF)** **49.50**

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

**Alaskan King Crab (GF)** **49.50**

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

2 Tails 16 oz **62.00**

1 Tail 8 oz **34.50**

Petite Tail 4oz **21.50**

Served with choice of starch.

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.