

Golden Mast Casual Menu

Small Plates & Appetizers

Chilled Seafood Tower

Delectable combination of ceviche, split king crab legs, jumbo shrimp, lobster tail & raw oysters served with remoulade, cocktail sauce, horseradish & mignonette.

Serving 2 to 3 - 88

Serving 4 to 6 - 155

Stuffed Mushrooms (4, GF) 16 A Golden Mast favorite, baked with brie, bacon & nuts, cranberry orange sauce.	Fried Perch Fillets 18 Lightly breaded & fried, served with remoulade dipping sauce.
Tuna Tartar Tower (GF) 19 Rare ahi tuna, tossed in sesame oil, layered with diced cucumbers, tomatoes & seaweed, garnished with avocado & ginger. Served with wasabi cream.	Steak & Shrimp Skewer (GF) 19 Grilled shrimp & zesty grilled tenderloin, three cheese risotto, au jus.
Lamb Chop Minis 19 Rosemary mustard encrusted, grilled medium, three cheese risotto.	Seasonal Flatbread 17 Ask your server for chefs featured flatbread.
Roughy Tacos 3 street tacos 18 Old Bay seasoned Roughy, grilled moist, topped with Napa cabbage and mango citrus salsa. Flour tortillas.	Landjaeger & Cheese 16 A "hunter" sausage, brie, gouda and Havarti cheeses, bread & fruit garnish.
Crab Cakes One 16 Two 24 Moist lump crab, golden brown, mixed greens, remoulade & lemon.	Escargot (8) 17 Seared in rich garlic butter, bread for dipping.
Bacon Wrapped Shrimp (4, GF) 18 Jumbo shrimp wrapped in smoked crisp bacon, topped with a bourbon maple glaze, served with three cheese risotto.	Shrimp Cocktail (4, GF) 15 4 jumbo shrimp, classic zesty sauce.
Oysters Rockefeller (4, GF) 18 Oysters baked on the shell; spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.	Crispy Ryeben Rolls Handmade (2) 17 Filled with corned beef, swiss cheese, sauer kraut & a touch of thousand island.
Okauchee Lake Jumbo Pretzel 13 Just right for 2-3 people. Mustard & cheese dipping sauces.	Calamari 16 Rings, lightly fried & seasoned, served with zesty marinara.
Spinach & Artichoke Dip 16 Blended with cheese, garlic & mayonnaise, baked, served with toasted baguettes.	Big Bang Shrimp 17 Sweet & spicy, lightly fried in corn starch, tossed in a siracha sweet chili aioli.
	Pretzel Brat Signature Item 13 Spicy Weissgerber smoked brat, wrapped in pretzel dough, baked golden brown, with a pickle spear & side of Obazter Cheese.
	Bread Service Bread & pate 4

Handhelds

Tenderloin Steak Sandwich 21

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

Blackened Orange Roughy Sandwich 18

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

Party Island Pesto Wrap 17

Grilled chicken breast, pesto, spinach, artichoke, Havarti, and tomatoes, Panini grilled.

Upper Oconomowoc Panini 18

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

The Mast Burger 20

Blend of ground tenderloin and Angus beef, grilled and topped with bacon, Havarti cheese, lettuce, tomato, onion. Add fried egg \$1.00

Sandwiches served with house chips, fries, coleslaw (vinegar base), chickpea salad or fresh fruit

Salads & Soups

Bay Five Salad (GF) 15 Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges. Citrus vinaigrette dressing. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>	The Surf Salad (GF) 20 Grilled shrimp, tender baby spinach, raisins, cheddar cheese, avocado, red onions, toasted almonds, roasted red pepper & white wine vinaigrette.
House Garden Salad (GF) 7 Butter lettuce with marinated carrot, red cabbage, cucumber & corn salads. Topped with red onions & tomatoes. Choice of dressing.	House Spinach Salad (GF) 7 Baby spinach leaves, sliced beet, boiled egg and red onion. Hot bacon dressing.
Seaside Tuna Salad (GF), Med. Rare 20 Ahi tuna, romaine & spring mix, cucumber, red onion, cashews, tomatoes Italian and cusabi vinaigrette.	Traditional Caesar 10 Romaine lettuce tossed in homemade Caesar dressing, grated parmesan, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>
	Soup Du Jour 8
	Seafood Chowder 10
	Baked French Onion 12

We are not responsible for consumption of raw or undercooked foods, as they may cause food-borne illness. Prices and menu items subject to change.

An automatic service charge of 20% will be added to groups of 8 or more.

NO SPLIT CHECKS unless split evenly on groups 8 or more.