

# Welcome to the Lake

## Oysters on the Shell(6) 8.00 (13) 15.00

Fresh raw oysters—East Coast

## Shrimp Valencia (7) 12.00

Sizzling shrimp baked in garlic butter with roma tomatoes, panko bread crumbs and baguettes.

## Bubbling Seafood Dip 9.95

A rich blend of fresh seafood, cheese, garlic and mayonnaise, baked and served with toasted baguettes.

## Stuffed Artichokes 10.95

Tender artichoke bottoms filled with a savory seafood and cheese combination, baked.

## Lobster Strudel 11.75

Lobster, gorgonzola, and garlic wrapped in puff pastry. Baked and served with a lobster cream sauce.

## Baked Brie 9.95

Baked in puff pastry with an apricot chutney. Served with mandarin oranges and Carr crackers.

## Shrimp Cocktail Classic (4) 11.95

Fresh shrimp, elegantly presented with zesty sauce.

## Oysters Rockefeller 11.00

Oysters baked on the shell with spinach, parmesan cheese bacon & onion, topped with hollandaise sauce.

## Elk Medallions 13.95

Seared filet of Elk tenderloin, & Sea Scallop, topped with peppercorn shallot sauce.

## Ahi Tuna 11.00

Seared tuna, sliced and served rare over seaweed with creamy wasabi sauce and ginger.

## Stuffed Mushroom Caps (4) 9.50

A Golden Mast favorite, baked with brie, bacon and nuts, served on cranberry orange sauce.

## Escargot (8) 11.00

Seared snails in garlic shallot butter, sizzling hot and served with toasted baguettes.

## Great Appetizer Platters for Groups and Friends

### Variety Appetizer Platter (4 or more) 9.95/person

Oysters Rockefeller, shrimp cocktail, stuffed mushroom caps, stuffed artichoke bottoms, and Wisconsin cheeses and sausage. (one of each served per person)

# Soup & Salad Selections

## YOUR DINNER INCLUDES A CHOICE

Soup of the day, New England seafood chowder, Golden Mast salad or spinach salad & fresh bread

*Enjoy a Baked French Onion Soup or Specialty Salad substitution add: \$3.00*

### New England Seafood Chowder 5.00

### Chef's Soup of the Day 5.00

### French Onion Soup, with port wine 7.00

Onion soup baked in a crock topped with Swiss cheese and croutons

### Golden Mast Dinner Salad 5.00

Mixed field greens, tomato cucumber and red onion with a choice of dressing

### Spinach Dinner Salad 5.00

Tender baby spinach, with onion, beets, egg and hot bacon dressing

### Fall Harvest Salad 7.95

Blend of mixed greens topped with toasted walnuts, apples, raisins, and blue cheese, served with a cranberry Vinaigrette dressing.

### Caesar Salad 7.85

Fresh crisp romaine, our own house Caesar dressing, fresh parmesan cheese, black olives, tomatoes, anchovies and croutons

### Patio Salad 7.85

Leaf lettuce, toasted pecans, raisins, tomato, egg, bacon, shredded cheese and parmesan ranch.

### Entree Salad Selections 14.00

Select any of the above salads and enjoy a larger portion with your *choice of Flat Iron Steak, Grilled Chicken Breast or Sautéed Shrimp*

# Dining Light Tonight

### Shrimp, Steak or Chicken Salad 14.00

Select above from the Patio Salad, Seasonal Salad, or Caesar Salad. *Top with Chicken, Flat Iron Steak or Shrimp*

### Mast Burger 13.95

Ground premium beef, grilled to your liking with bacon, havarti, lettuce, tomato, onion and fries. Served with soup or salad.

### Flat Iron Steak 18.50

Tender steak, medium rare, sliced and served with a wild rice stuffed portabella and a light peppercorn shallot sauce.

### Tenderloin Tips 19.95

Sautéed with peppers & onions, flavorful sauce- spaetzle.

### Walleye 18.95

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

### Salmon Fillet 19.50

Baked with herbed butter, served on sautéed leeks Served with angel hair pasta.

### Midwest Pork Chop (10 oz) 18.95

Seasoned with fresh cracked pepper, thick and juicy, served with horseradish cream sauce.

### Chicken Gabrielle 19.75

Fresh chicken breast, baked in light almond crust, angel hair pasta, and beurre blanc sauce.

### Chicken Oscar 19.95

Lightly dusted, seared chicken breast, topped with asparagus, crab meat, hollandaise sauce-angel hair.

### Wild Mushroom Ravioli 17.95

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

### Cod Florentine 15.95

A light choice, steamed cod, over sautéed spinach and bacon, with light beurre blanc sauce.

### Petite Lobster Tail (4 oz) 19.95

Cold water tail, angel hair pasta.

Please accept a 17% gratuity added to groups of 10 or more.

Our dining rooms are NON-SMOKING. Cigar smoking is NOT permitted.

A Children's menu is available for 12 years and under. Table service charge - \$5.00 (up to 3 years)

Entree Split - \$10.00 (includes soup or salad) Coffee, Tea or Milk - \$2.00 Side dishes i.e. starch—\$2.50

# Premium Steaks & Chops

**CERTIFIED ANGUS BEEF**    **HAND CUT & TRIMMED, by our chefs**

## All American & House Favorites

<b>Filet Mignon (7 oz)</b>	<b>24.50</b>
<b>Filet Mignon (11 oz)</b>	<b>33.50</b>
<b>New York Strip (14 oz)</b>	<b>34.50</b>
<b>Rib Eye (16 oz)</b>	<b>29.50</b>
<b>Bone In Rib Eye (20 oz)</b>	<b>34.50</b>
<b>Porter House (24 oz)</b>	<b>38.50</b>
<b>Double Pork Chops(20 oz)</b>	<b>26.50</b>
<b>Single Pork Chop (10 oz)</b>	<b>18.95</b>
<b>Rack of Lamb (Full Rack)</b>	<b>32.00</b>

### “Our Famous” Prime Rib

Slow Roasted angus Prime  
**Medium Cut (12 oz) —25.00**  
**King Cut, on the bone (22 oz) —32.00**

### The Chef’s Filet

Our large filet seasoned with garlic rub, stuffed with crab meat, wrapped in smoked bacon and topped with béarnaise sauce **36.50**

### Surf & Turf Combinations

**Filet & Lobster Tail 45.50**  
**Prime Rib & Crab Legs 36.50**

*Starches:* Garlic Mashed, Baked Potato, Wild Rice, Steak Fries, Spaetzle, Angel Hair, Double Baked Sweet Potato

### **Steak Sides 2.50**

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

## Seaside Creations

## Fresh Seafood

<b>Shrimp &amp; Scallops Scampi</b>	<b>29.50</b>
Sea scallops & shrimp, sizzling hot and richly seasoned with garlic butter. Served with angel hair pasta.	
<b>Cioppino Seafood Stew</b>	<b>32.50</b>
Spicy Italian style, lobster, shrimp, scallops, ocean fish mussels, and calamari, simmered in tomato broth with basil, garlic, onions, and spices—on linguini.	
<b>Fried Shrimp</b>	<b>25.95</b>
Large gulf shrimp, breaded and crisply fried.	

<b>Chilean Sea Bass</b>	<b>28.50</b>
Genuine Chilean, slowly baked, topped with fresh tomato salsa and angel hair pasta	
<b>Sesame Tuna Steak</b>	<b>26.50</b>
Fresh tuna encrusted in sesame seed, seared, prepared to your liking—angel hair pasta.	
<b>Seafood Duet</b>	<b>34.50</b>
Large seared sea scallops and 4 oz South African lobster tail. Beurre blanc—angel hair	

### **South African Lobster Tail**

8 oz - \$33.50

16 oz (2 -8oz tails) - \$59.95

The best quality available. Cold water tails, prepared to perfection. Served with choice of starch.

### **Alaskan King Crab**

**37.50**

1 lb. Split crab legs, simmered and baked, moist and flavorful with choice of starch

## Signature Specialties

<b>Roasted Duck</b>	<b>28.95</b>
Absolutely wonderful! A half duck prepared to perfect, moist tenderness with crisp, baked skin, served naturally with wild rice and dressing.	
<b>Wiener Schnitzel—House Specialty</b>	<b>25.95</b>
Tender slices of veal, dipped in egg and homemade breadcrumbs. Sautéed golden brown. Served with spaetzle. — <i>A la Holstein—Topped with a golden egg</i> <b>26.95</b>	
<b>Elk Medallions</b>	<b>32.50</b>
Lean and tender, topped with a peppercorn sauce, served with spaetzle	
<b>Beef Rouladen</b>	<b>23.50</b>
Lean beef rolled with house filling, simmered till tender, served with spaetzle.	
<b>Sauer Braten</b>	<b>24.50</b>
Select beef prepared in a specially seasoned wine marinade and presented with Mr. Weissgerber’s delicately flavored gravy, red cabbage and spaetzle.	
<b>German Combination Platter</b>	<b>28.50</b>
An experience of select German dishes featuring: Duck Leg , Beef Rouladen, and Wiener Schnitzel, served with spaetzle and red cabbage.	
<b>“Osso Bucco” - Pork Shank</b>	<b>26.95</b>
Lean, skinless, roasted, on the bone with rich seasonings in natural juices. Spaetzle	

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