



WEISSGERBER'S
GOLDEN MAST INN



Welcome to Sunday Brunch

Welcome Course

Assorted Bakery, Muffin & Croissant Basket
 Fresh Seasonal Fruit & Berries
 Choice of Orange, Apple, Cranberry or Tomato Juice
 Bagels with Lox, Cream Cheese & Onions

Family Style Main Course

Quiche - Crisp Bacon - Sliced Smoked Pork Loin
 Weissgerber Sausages - Pan Fried Potatoes - Smoked Turkey Breast
 Sliced New York Strip Roast - Peel & Eat Shrimp
 Cheese Blintzes with Fruit & Raspberry Topping

Chef's Station

Create your own
 Omelet, Pasta Dish and Belgian Waffle

Dessert Extravaganza

Enjoy our Flaming Desserts: Bananas Foster or Chef's Feature
 Assorted Cakes - Tortes - Pies - Chocolate Covered Strawberries
 Mousse Cups - Sundae Bar - and more...

Your Brunch Includes

One complimentary glass of sparkling champagne,
 choice of fruit juice and coffee, tea or milk.

Adults: 24.50

Child 12 & Under: 9.95

Service Plate - Up to 3 years of age: 5.00

House Bloody Mary

Garnished with shrimp, pickled asparagus
 & a celery stick.

Champagne Refill

8.00

2.00/glass

Mimosa

Champagne & orange juice, orange slice garnish.

Sea Breeze

Vodka with cranberry & grapefruit juice.

6.50

6.50

Lakeside Breakfast Specialties

Served with the Welcome Course - Champagne, Juice & Coffee and a visit to our dessert table

Okauchee Bay Breakfast Platter (X) **13.50**

An all American Breakfast Platter served with two eggs prepared to your liking, two pieces of bacon, Weissgerber sausage, and fried potatoes.

Stumpy Bay Skillet (X) **14.50**

Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham, and bacon served in a skillet.

Seafood Omelet **16.50**

Sweet crabmeat, sliced shrimp, scallops with herbs, lobster meat and mixed cheeses, topped with Newburg Sauce, served with pan fried potatoes.

Western Style Omelet (X) **16.50**

Diced peppers, onions, and tomatoes. Slices of smoked pork loin, cheddar & American cheese, topped with zesty tomato salsa, served with pan-fried potatoes.

Eggs Benedict **17.50**

Your choice of medallions of beef tenderloin, smoked pork loin, or schnitzel "natur," topped with poached egg and hollandaise sauce.

Golden Mast Sunrise **18.50**

Our famous Wiener Schnitzel topped with golden eggs and served with pan-fried spaetzle.

Shoreline Dinners

Served with soup or salad - Champagne, Juice & Coffee & a visit to our dessert table

Walleye Almondine (X) **24.95**

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

Chicken Gabrielle **20.75**

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

Filet Mignon—7 oz. (X) **29.50**

Certified Hereford Beef, done to your liking, served with mushrooms - choice of starch.

Prime Rib of Beef—12 oz. (X) **29.00**

Moist, succulent Prime Rib, well seasoned and slow roasted - choice of starch.

Roasted Duck **28.95**

A half duck prepared to perfect tenderness, crisp baked skin, served naturally with wild rice.

Lobster Tail—8oz. (X) **34.50**

Flaky white, sweet meat, from cold waters - choice of starch.

Dockside Lunch Selections

Served with bakery basket only

Schnitzel Emmenthal Sandwich **10.50**

Tender veal, lightly breaded on an onion brioche bun, sautéed onions & sour cream horse radish.

Mast Burger **11.25**

Choice ground beef, prepared to your liking. With bacon, havarti cheese, lettuce, tomato, and onion. Served with steak fries.

Prime Rib Sandwich **14.50**

Prime Rib sliced and served open face on an onion bun with sautéed onions, horseradish cream sauce, and steak fries.

Caesar Entrée Salad **9.50**

Crisp romaine tossed in our house Caesar dressing, grated parmesan cheese, tomato, olives, anchovies & croutons. *Add Salmon, Chicken or Steak \$6*

Okauchee Cobb Salad **14.50**

This local Cobb features mixed greens, egg, avocado, bacon, ham, grilled chicken, red onion, diced tomato, fire roasted corn & blue cheese.