



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, olives and pickled asparagus.

**Champagne Refill**

**8.50**

**2.00/glass**

**Mimosa**

Champagne & orange juice, orange slice garnish.

**Sea Breeze**

Vodka with cranberry and grapefruit juice.

**7.00**

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# Lakeside Breakfast Specialties

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

<b>Okauchee Bay Breakfast Platter (GF)</b>	<b>13.50</b>
An all American Breakfast Platter served with two eggs prepared to your liking, two pieces of bacon, Weissgerber sausage, and fried potatoes.	
<b>Stumpy Bay Skillet (GF)</b>	<b>14.50</b>
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham, bacon and served in a skillet.	
<b>Seafood Omelet</b>	<b>16.50</b>
Sweet Crabmeat, sliced shrimp, scallops with herbs, lobster meat and mixed cheeses, topped with alfredo sauce. Served with pan fried potatoes.	
<b>Western Style Omelet (GF)</b>	<b>16.50</b>
Diced peppers, onions, and mushrooms. Slices of smoked pork loin, mixed cheeses, topped with zesty tomato salsa, served with pan-fried potatoes.	
<b>Eggs Benedict</b>	<b>17.50</b>
Your choice of medallions of beef tenderloin, smoked pork loin, or schnitzel "natur." topped with poached egg and hollandaise sauce.	
<b>Golden Mast Sunrise</b>	<b>18.50</b>
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

<b>Walleye Almondine (GF)</b>	<b>24.95</b>
Fresh, lightly baked with toasted almonds - double baked sweet potato.	
<b>Chicken Gabrielle</b>	<b>20.75</b>
Chicken medallions sautéed in almond crust, buerre blanc sauce - angel hair pasta.	
<b>Filet Mignon—7 oz. (GF)</b>	<b>29.50</b>
Certified Hereford Beef, done to your liking, served with mushrooms - choice of starch.	
<b>Prime Rib of Beef—12 oz. (GF)</b>	<b>29.00</b>
Moist, succulent Prime Rib, well seasoned and slow roasted - choice of starch.	
<b>Roasted Duck</b>	<b>28.95</b>
A half duck prepared to perfect tenderness, crisp baked skin, served naturally with wild rice.	
<b>Lobster Tail—8oz. (GF)</b>	<b>34.50</b>
Flaky white, sweet meat, from cold waters - choice of starch.	

## Dockside Lunch Selections

Served with bakery basket only

<b>Schnitzel Emmenthal Sandwich</b>	<b>10.50</b>
Tender veal, lightly breaded with ham and swiss cheese on an brioche bun, Served with steak fries.	
<b>Mast Burger</b>	<b>11.25</b>
Choice ground beef, prepared to your liking. With bacon, havarti cheese, lettuce, tomato, and onion. Served with steak fries.	
<b>Prime Rib Sandwich</b>	<b>14.50</b>
Prime Rib sliced and served open face on an onion bun with sautéed onions, Horseradish cream sauce, and steak fries.	
<b>Caesar Entrée Salad</b>	<b>9.50</b>
Crisp romaine tossed in our house Caesar dressing, grated parmesan cheese, tomato, olives, anchovies & croutons. <i>Add Salmon, Chicken or Steak \$6</i>	
<b>Brussels Sprouts Salad (GF)</b>	<b>14.50</b>
Shaved Brussels sprouts, fuji apples, house candied pecans, bacon and gorgonzola cheese served with a warm maple bacon vinaigrette.	