



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

8.50

Garnished with shrimp, olives and pickled asparagus.

Champagne Refill

2.00/glass

Mimosa

7.00

Champagne & orange juice, orange slice garnish.

Sea Breeze

7.00

Vodka with cranberry and grapefruit juice.

Lakeside Breakfast Specialties

Served with the Welcome Course - champagne, juice & coffee and a visit to our dessert table

- Okauchee Bay Breakfast Platter (GF)** **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 (GF)** **14.50**
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham, bacon and served in a skillet.
- Seafood Omelet** **16.50**
Sweet Crabmeat, sliced shrimp, scallops with herbs, lobster meat and mixed cheeses, topped with alfredo sauce. Served with pan fried potatoes.
- Western Style Omelet (GF)** **16.50**
Diced peppers, onions, and mushrooms. Slices of smoked pork loin, mixed cheeses, 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 (GF)** **26.50**
Fresh, lightly baked with toasted almonds - double baked sweet potato.
- Chicken Gabrielle** **24.50**
Chicken medallions sautéed in almond crust, buerre blanc sauce - angel hair pasta.
- Filet Mignon—7 oz. (GF)** **29.50**
Certified Hereford Beef, done to your liking, served with mushrooms - choice of starch.
- Prime Rib of Beef—12 oz. (GF)** **29.00**
Moist, succulent Prime Rib, well seasoned and slow roasted - choice of starch.
- Roasted Duck** **29.50**
A half duck prepared to perfect tenderness, crisp baked skin, served naturally with wild rice.
- Lobster Tail—8oz. (GF)** **34.50**
Flaky white, sweet meat, from cold waters - choice of starch.

Dockside Lunch Selections

Served with bakery basket only

- Schnitzel Emmenthal Sandwich** **12.00**
Tender veal, lightly breaded with ham and swiss cheese on an brioche bun, Served with steak fries.
- Mast Burger** **12.50**
Choice ground beef, prepared to your liking. With bacon, havarti cheese, lettuce, tomato, and onion. Served with steak fries.
- Prime Rib Sandwich** **14.95**
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*
- Bay Five Salad** **12.50**
Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin Oranges. Citrus vinaigrette dressing. *Add Salmon, Chicken or Steak \$6*