

**BRUNCH**

WEISSGERBER'S  
**GOLDEN MAST INN**

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**Family Style Brunch**

**\*\*served to your table in courses\*\***

**Course One ~ Welcome!**

Assorted Bakery Basket

Fresh Fruit

Bagels with Lox, Cream Cheese and Onions

**Course Two ~ Main Eats**

Scrambled Eggs

Crisp Bacon & Weissgerber Sausages

Pan Fried Potatoes

Sliced Turkey & Ham

New York Strip Roast

Peel & Eat Shrimp

Cheese Blintzes

Visit our chef's line

Belgian Waffles

Create your own Omelet or Pasta Dish

**Course Three ~ Dessert**

Visit our chef's line

Flaming Bananas Foster

Assorted Tortes

Chocolate Covered Strawberries

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***Your Brunch Includes:***

One glass of champagne

Choice of juice

Coffee, tea or milk

**Adults 40**

**Child 12 & Under 15**

**Childs Breakfast Platter 11**

One egg, bacon, potatoes & toast

**Service Plate ~ Up to 3 years of age 5**

**NO TO-GO BOXES ON FAMILY STYLE BRUNCH SERVICE**

We are not responsible for ordered or consumed raw or undercooked meats, poultry or seafood, as they may cause food-borne illness.

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.

A 3% processing fee is applied to all credit card transactions. This fee is not applied to cash payments.

# Lakeside Breakfast Specialties

*Served with Welcome Course - champagne, juice, coffee and dessert*

<b>Okauchee Bay Breakfast Platter (GF)</b>	<b>26</b>
Two eggs, two pieces bacon, Weissgerber sausage, pan fried potatoes, white or rye toast.	
<b>Stumpy Bay Skillet (GF)</b>	<b>26</b>
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham and bacon.	
<b>Vegetarian Hash (GF)</b>	<b>25</b>
Onions, mushrooms, peppers, zucchini, tomatoes, squash, spinach, cubed potatoes. <i>Add eggs \$1</i>	
<b>Build Your Own Omelet</b>	<b>26</b>
Visit our chef's station and build your own omelet with a large variety meats, vegetables and cheeses. Served with fried potatoes.	
<b>Crab Cakes Benedict</b>	<b>33</b>
Crab cake, poached egg, hollandaise sauce.	
<b>Tenderloin Benedict</b>	<b>30</b>
Beef tenderloin medallion, poached egg, hollandaise sauce.	
<b>Smoked Ham Benedict</b>	<b>30</b>
Smoked ham, poached egg, hollandaise sauce.	

# Dockside Lunch Selections

*Served with bakery basket only*

<b>Mast Burger (8oz)</b>	<b>22</b>
Choice house blend ground beef with bacon, Havarti cheese, lettuce, tomato & onion-fries.	
<b>Tenderloin Steak Sandwich</b>	<b>25</b>
Sliced beef tenderloin, sauteed onions, sour cream horseradish, brioche bun, fries.	
<b>Traditional Caesar Salad</b>	<b>12</b>
Crisp romaine, grated parmesan, tomato, olives, anchovies, croutons, homemade Caesar dressing (includes anchovies). <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>	
<b>Bay Five Salad</b>	<b>17</b>
Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges, citrus vinaigrette. <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>	

# Shoreline Dinners

*Served with soup or salad - champagne, juice, coffee & dessert*

<b>Salmon 6oz (GF)</b>	<b>38</b>
Baked, bourbon maple glaze, crisp spinach, twice baked sweet potato.	
<b>Chicken Gabrielle</b>	<b>36</b>
Almond crusted chicken medallions, beurre blanc sauce, angel hair pasta.	
<b>Filet Mignon 7oz (GF)</b>	<b>45</b>
Certified Beef, mushrooms, choice of starch.	
<b>Prime Rib of Beef 12oz (GF)</b>	<b>48</b>
Succulent slow roasted Prime Rib, choice of starch.	
<b>Roasted Duck</b>	<b>41</b>
Half duck served naturally, spaetzle.	
<b>Wiener Schnitzel</b>	<b>42</b>
Tender breaded veal sauteed golden brown, spaetzle.	

### Starch Choices

*Garlic Mashed, Baked Potato, Fries, Spaetzle, Angel Hair Pasta, Double Baked Sweet Potato*

Items marked (GF) are gluten free. Many other items on our menu can also be prepared gluten free. Please ask your server.

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# Sunday Libations

**House Bloody Mary-11.5**  
Shrimp, Olives, Pickled Asparagus

**Traditional Mimosa-9.5**  
Orange Juice, Champagne

## Specialty Mimosa's- 11.5

**Strawberry-Lemon**  
Limoncello, Strawberry Puree, Champagne

**Ginger**  
Barrets Ginger Liqueur, OJ, Ginger Beer, Champagne

**Pama**  
Pama Liqueur, OJ, Champagne

**St Germain Cranberry**  
St Germaine Liqueur, Cranberry, Champagne

**Beermosa**  
OJ, Hofbräu Hefe Weizen

**Champagne Refill~ 3**

## Draft Beer

Hofbräu Original  
Hofbräu Dunkel  
Hofbräu Hefe Weizen  
Weissgerber Amber  
Spotted Cow  
Seasonal draft-ask server

## House Wines

*(Full wine list available)*

### White

Riesling, *Desire*  
Gewurztraminer, *Desire*  
Moscato, *Fiori*  
Vouvray, *Sauvion*  
Pinot Grigio, *Villa Serafin*  
Sauvignon Blanc, *Oyster Bay*  
Chardonnay, *Ryan Patrick*

### Red

Pinot Noir, *Golden*  
Merlot, *Dante*  
Malbec, *Zuccardi*  
Cabernet Sauvignon, *Bonanza*  
Red Zinfandel, *Ironstone*

**Full drink menu & wine list available. Please ask server.**