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WEISSGERBER'S
GOLDEN MAST INN

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

Your Brunch Includes:

One glass of champagne
Choice of juice
Coffee, tea or milk

Adults: 31.50

Child 12 & Under: 14.50

Childs Breakfast Platter 11.00

One egg, bacon, potatoes & toast

Service Plate ~ Up to 3 years of age: 5.00

NO TO-GO BOXES ON FAMILY STYLE BRUNCH SERVICE

Lakeside Breakfast Specialties

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

Okauchee Bay Breakfast Platter (GF)	19.50
Two eggs, two pieces bacon, Weissgerber sausage, pan fried potatoes, white or rye toast.	
Stumpy Bay Skillet (GF)	19.95
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham and bacon.	
Vegetarian Hash (GF)	19.00
Onions, mushrooms, peppers, zucchini, tomatoes, squash, spinach, cubed potatoes. <i>Add eggs \$1</i>	
Seafood Omelet	22.95
Crabmeat, shrimp, scallops, lobster, mixed cheeses, alfredo sauce, pan fried potatoes.	
Western Style Omelet (GF)	21.50
Smoked pork loin, peppers, onions, mushrooms, mixed cheeses, zesty tomato salsa, pan fried potatoes.	
Crab Cakes Benedict	27.50
Crab cakes, poached eggs, hollandaise sauce.	
Tenderloin Benedict	25.50
Beef tenderloin medallions, poached eggs, hollandaise sauce.	

Dockside Lunch Selections

Served with bakery basket only

Mast Burger (1/2 pound)	19.95
Choice house blend ground beef with bacon, Havarti cheese, lettuce, tomato & onion-fries.	
Tenderloin Steak Sandwich	21.00
Sliced beef tenderloin, sauteed onions, sour cream horseradish, onion roll, fries.	
Traditional Caesar Salad	9.50
Crisp romaine, grated parmesan, tomato, olives, anchovies, croutons, homemade Caesar dressing. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>	
Bay Five Salad	14.95
Mixed greens, blue cheese, grapes, candied walnuts, pear, strawberries, mandarin oranges, citrus vinaigrette. <i>Add Salmon, Chicken, Steak or Quinoa Cake \$6</i>	

Shoreline Dinners

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

Salmon ~ 8oz. (GF)	33.00
Baked, bourbon maple glaze, crisp spinach, twice baked sweet potato.	
Chicken Gabrielle	31.00
Almond crusted chicken medallions, beurre blanc sauce, angel hair pasta.	
Filet Mignon ~ 7 oz. (GF)	39.00
Certified Beef, mushrooms, choice of starch.	
Prime Rib of Beef ~ 12 oz. (GF)	39.00
Succulent slow roasted Prime Rib, choice of starch.	
Roasted Duck	37.50
Half duck served naturally, spaetzle.	
Wiener Schnitzel	37.50
Tender breaded veal sauteed golden brown, spaetzle. <i>A' la Holstein: Topped with Golden Eggs \$1</i>	

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.

Sunday Libations

House Bloody Mary-11.50
Shrimp, Olives, Pickled Asparagus

Traditional Mimosa-9.50
Orange Juice, Champagne

Specialty Mimosa's- 11.50

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
3.00

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 Piesporter
Gewurztraminer, Valkenberg
Moscato, Domino
Vouvray, Sauvion
Pinot Grigio, Villa Serafin
Sauvignon Blanc, Oyster Bay
Chardonnay, Ryan Patrick

Red
Pinot Noir, Golden, Monterey
Merlot, Dante
Malbec, Zuccardi
Cabernet Sauvignon, The Atom
Red Zinfandel, Rosenblum

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