

BRUNCH

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 38

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.

Lakeside Breakfast Specialties

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

Okauchee Bay Breakfast Platter <i>(GF)</i>	24
Two eggs, two pieces bacon, Weissgerber sausage, pan fried potatoes, white or rye toast.	
Stumpy Bay Skillet <i>(GF)</i>	25
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham and bacon.	
Vegetarian Hash <i>(GF)</i>	24
Onions, mushrooms, peppers, zucchini, tomatoes, squash, spinach, cubed potatoes. <i>Add eggs \$1</i>	
Build Your Own Omelet	26
Visit our chef's station and build your own omelet with a large variety meats, vegetables and cheeses. Served with fried potatoes.	
Crab Cakes Benedict	32
Crab cake, poached egg, hollandaise sauce.	
Tenderloin Benedict	29
Beef tenderloin medallion, poached egg, hollandaise sauce.	
Smoked Ham Benedict	29
Smoked ham, poached egg, hollandaise sauce.	

Dockside Lunch Selections

Served with bakery basket only

Mast Burger <i>(8oz)</i>	22
Choice house blend ground beef with bacon, Havarti cheese, lettuce, tomato & onion-fries.	
Tenderloin Steak Sandwich	23
Sliced beef tenderloin, sauteed onions, sour cream horseradish, brioche bun, fries.	
Traditional Caesar Salad	12
Crisp romaine, grated parmesan, tomato, olives, anchovies, croutons, homemade Caesar dressing (includes anchovies). <i>Add Salmon, Chicken, Steak or Shrimp \$8</i>	
Bay Five Salad	17
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

Salmon <i>6oz (GF)</i>	36
Baked, bourbon maple glaze, crisp spinach, twice baked sweet potato.	
Chicken Gabrielle	34
Almond crusted chicken medallions, beurre blanc sauce, angel hair pasta.	
Filet Mignon <i>7oz (GF)</i>	41
Certified Beef, mushrooms, choice of starch.	
Prime Rib of Beef <i>12oz (GF)</i>	42
Succulent slow roasted Prime Rib, choice of starch.	
Roasted Duck	39
Half duck served naturally, spaetzle.	
Wiener Schnitzel	39
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, Gin-ger Beer, Champagne

Pama
Pama Liquor, 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, <i>Desire</i>
Gewurztraminer, <i>Desire</i>
Moscato, <i>Fiori</i>
Vouvray, <i>Sauvion</i>
Pinot Grigio, <i>Villa Serafin</i>
Sauvignon Blanc, <i>Oyster Bay</i>
Chardonnay, <i>Ryan Patrick</i>

Red
Pinot Noir, <i>Golden</i>
Merlot, <i>Dante</i>
Malbec, <i>Zuccardi</i>
Cabernet Sauvignon, <i>Bonanza</i>
Red Zinfandel, <i>Ironstone</i>

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