

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 and Onions**

Family Style Main Course

**Scrambled Eggs,- Crisp Bacon—Sliced Ham
Weissgerber Sausages—Pan Fried Potatoes—Smoked Turkey Breast
Sliced New York Strip Roast—Peel & Eat Shrimp
Cheese Blintzes with Fruit & Vanilla Topping**

Chef's Station

**Create your own
Omelets or Pasta Dish and Belgian Waffle**

Dessert Extravaganza

After your meal
**Enjoy our Flaming Desserts: Bananas Foster or Chef's Feature
Assorted Cakes, Tortes, Pies, Chocolate Covered Strawberries,
Mousse Cups, Sundae Bar and More**

Brunch Includes:

**One complimentary glass of sparkling champagne,
choice of fruit juice and coffee, tea or milk.**

Adults: \$21.50

Child 12 & Under \$10.95

Service plate—up to 3 years of age \$5.00

Lakeside Breakfast Specialties

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

Seafood Omelet	\$16.50
Sweet crabmeat, sliced shrimp, scallops with herbs, lobster meat and mixed cheeses, topped with Newburg Sauce, served with pan fried potatoes.	
Western Style Omelet	\$16.50
Diced peppers, onions, and tomatoes. Slices of smoked pork loin, cheddar and American cheese, 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	\$17.50
Our famous WIENER SCHNITZEL topped with golden eggs and served With pan-fried spaetzle.	
Okauchee Bay Breakfast Platter	\$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	\$13.50
Blend of eggs, hash browns, cheese, onions, peppers, mushrooms, sausage, ham, and bacon served in a skillet.	

Shoreline Dinners

Served with soup or salad - Champagne, Juice & Coffee & a Visit to our dessert table

Walleye	\$18.95
10 oz. Delicate flaky fillet from cool Canadian waters	
Chicken Gabrielle	\$19.75
Tenderloins of chicken a light almond crust, served with angel hair pasta and beurre blanc sauce.	
Filet mignon—7 oz.	\$21.50
Certified Hereford Beef, done to your liking, served with mushrooms.	
Prime rib of beef—12 oz.	\$22.50
Moist, succulent Prime Rib, well seasoned and slow roasted	
Roasted Duckling	\$23.50
A half duck prepared moist and crisp. Served naturally with wild rice.	
Lobster Tail—8oz.	\$28.50
Flaky white, sweet meat, from South African waters.	

Dockside Lunch Selections

Served with a bakery basket only.

Hideaway Melt	\$9.95
Sliced smoked pork loin topped with Swiss cheese served on a hoagie bun with steak fries.	
Mast Burger	\$10.95
Choice ground beef, prepared to your liking. With bacon, havarti cheese, lettuce, tomato, and onion. Served with steak fries.	
Prime Rib Sandwich	\$12.95
Prime Rib sliced and served open face on a hoagie bun with sautéed onions, horseradish cream sauce, and steak fries.	
Patio Entrée Salad	\$14.00
Leaf lettuce, toasted pecans, craisins, tomato, egg, bacon, shredded cheese, and parmesan ranch dressing. Topped with your choice of flat iron steak, chicken, or shrimp.	
Caesar Entrée Salad	\$14.00
Crisp romaine tossed in our house Caesar dressing, parmesan cheese, black olives, tomatoes, anchovies and croutons. Topped with your choice of flat iron steak, chicken, or shrimp.	