

# 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 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: \$19.50**

**CHILD 12 & UNDER \$9.95**

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*

<b>SEAFOOD OMELET</b>	<b>\$16.50</b>
Sweet crabmeat, sliced shrimp, scallops with herbs, lobster meat and mixed cheeses, topped with Newburg Sauce, served with pan fried potatoes.	
<b>WESTERN STYLE OMELET</b>	<b>\$16.50</b>
Diced peppers, onions, and tomatoes. Slices of smoked pork loin, cheddar and American cheese, topped with zesty tomato salsa, served with pan-fried potatoes.	
<b>EGGS BENEDICT</b>	<b>\$17.50</b>
Your choice of MEDALLIONS OF BEEF TENDERLOIN, SMOKED PORK LOIN, Or SCHNITZEL "NATUR", topped with poached egg and hollandaise sauce.	
<b>GOLDEN MAST SUNRISE</b>	<b>\$17.50</b>
Our famous WIENER SCHNITZEL topped with golden eggs and served With pan-fried spaetzle.	
<b>OKAUCHEE BAY BREAKFAST PLATTER</b>	<b>\$13.50</b>
An all American Breakfast Platter served with two eggs prepared to your liking, two pieces of bacon, Weissgerber sausage, and fried potatoes.	
<b>STUMPY BAY SKILLET</b>	<b>\$13.50</b>
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*

<b>WALLEYE</b>	<b>\$18.95</b>
10 oz. Delicate flaky fillet from cool Canadian waters	
<b>CHICKEN GABRIELLE</b>	<b>\$19.75</b>
Tenderloins of chicken a light almond crust, served with angel hair pasta and beurre blanc sauce.	
<b>FILET MIGNON—7 OZ.</b>	<b>\$21.50</b>
Certified Hereford Beef, done to your liking, served with mushrooms.	
<b>PRIME RIB OF BEEF—12 OZ.</b>	<b>\$22.50</b>
Moist, succulent Prime Rib, well seasoned and slow roasted	
<b>ROASTED DUCKLING</b>	<b>\$23.50</b>
A half duck prepared moist and crisp. Served naturally with wild rice.	
<b>LOBSTER TAIL—8OZ..</b>	<b>\$28.50</b>
Flaky white, sweet meat, from South African waters.	

## DOCKSIDE LUNCH SELECTIONS

*Served with a bakery basket only.*

<b>HIDEAWAY MELT</b>	<b>\$9.95</b>
Sliced smoked pork loin topped with Swiss cheese on a hoagie bun with steak fries.	
<b>MAST BURGER</b>	<b>\$10.95</b>
Choice ground beef, prepared to your liking. With bacon, havarti cheese, lettuce, tomato, and onion. Served with steak fries.	
<b>PRIME RIB SANDWICH</b>	<b>\$12.95</b>
Prime Rib sliced and served open face on a hoagie bun with sautéed onions, horseradish cream sauce, and steak fries.	
<b>PATIO ENTRÉE SALAD</b>	<b>\$14.00</b>
Leaf lettuce, toasted pecans, craisins, tomato, egg, bacon, shredded cheese, and parmesan ranch dressing. Top with your choice of flat iron steak, chicken, or shrimp.	
<b>CAESAR ENTRÉE SALAD</b>	<b>\$14.00</b>
Crisp romaine tossed in our house Caesar dressing, parmesan cheese, black olives, tomatoes, anchovies and croutons. Top with your choice of flat iron steak, chicken, or shrimp.	