

Oma's Restaurant

Lunch Menu

Willkommen

The translation of the German word, Oma, is Grandma.
In our Oma's Restaurant we strive to recreate the warmth and loving hospitality that you experience during a visit to Grandma's house.

Oma's Restaurant serves breakfast, lunch and dinner, featuring German entrées and Continental cuisine.
Make sure your server is aware of any allergies or dietary needs that you have so we can serve you safely.

Enjoy our Oma's traditions and recipes!
Gesegnete Mahlzeit!
(Wishes for a blessed meal)



Our three generations of Oma's
from left to right:

Christianna Keinath Schluckebier (1867 to 1963)

Hedwig Schluckebier Hecht (1894 to 1976)

Dorothy Hecht Zehnder (1921)



Emilie Bickel Zehnder
(1883 to 1941)



Small Plates

Crab Cakes

Premium jumbo lump crab, mixed with a special blend of seasonings, and sautéed to a golden brown accompanied by sautéed spinach and garlic aioli. 9.25

Reuben Egg Rolls

Two egg rolls stuffed with corned beef, Swiss cheese, Bavarian Inn sauerkraut, complemented by our homemade Thousand Island dressing. 6.95

Mozzarella Cheese Sticks

Mozzarella cheese sticks deep fried and finished with a side of our own pizza sauce. 5.95

The Big Twist

A 12 inch pretzel baked to a perfect golden brown and sprinkled with salt, large enough for four or more people, served with Cheddar Ale soup for dipping and Franconian Mustard. 14.95

Deutschland Potato Pancakes

German style shredded potato pancakes sautéed with bacon lardons, fire roasted apples and sour cream. 6.95



German Potato Cheese Dumplings

Bavarian specialty made with potatoes, Cheddar cheese, parsley and onion, crisp outside and moist inside.

5 pc. 2.50 10 pc. 4.75 15 pc. 7.25

Brew City Pub Fries

French fries smothered in a house made bacon beer cheese sauce and topped with a blend of five cheeses. 4.50

Wing Dings®

Crunchy mouthwatering Wing Dings®, served with your choice of dipping sauce: Buffalo, Ranch, BBQ, or Bleu Cheese. 7.50 Additional sauces .25 each.



Sampler Platter

Chicken fingers, Mozzarella cheese sticks, our signature reuben egg roll and onion rings make a winning combination. 10.25



Banana Bread

House made mini loaf of Banana Bread served warm. 8.00

Soups

Cheddar Ale Soup

Flavorful aged Cheddar cheese and bacon soup combined with imported German Hofbrauhaus beer served piping hot
Cup 3.25 Bowl 3.95

Chicken Noodle Soup

Our special recipe made with fresh vegetables, homestyle noodles and tender chicken cooked in a rich broth
Cup 2.75 Bowl 3.50

Soup du Jour

Chef's Choice Specialty Housemade Soup of the Day
Cup 3.25 Bowl 3.95

Sides

Whipped Potatoes with gravy	2.25
Dressing with gravy	2.25
Sauerkraut	2.25
French Fries	2.25
Onion Rings	4.25
Bavarian Inn Cole Slaw	2.25
Apple Sauce	2.25
Cottage Cheese	2.25



Indicates Bavarian Inn Lodge Signature Items





World Famous Bavarian Inn Frankenmuth® Chicken

The chicken that put Frankenmuth on the map! Fresh, natural chicken, lightly breaded, flavored with our own blend of seasonings, then quickly fried in transfat free vegetable oil for full flavor and moistness. Always a popular selection.

Served with homemade dressing, whipped potatoes, piping hot gravy, and a garlic Parmesan breadstick. *(Dressing may contain nuts)*



Mixed	2 piece	11.75
All White	2 piece	12.75
All Dark	2 piece	11.25

Extra Leg 2.75, Thigh 3.00, Breast 3.75

Lodge Favorites

*We use only the finest ingredients for your family.
That is why we are using oils that are trans fat free.*

Enjoy a cup of soup or a small garden salad with your entrée for 2.50
All entrées served with a garlic parmesan breadstick

Sausage Plate

Two German style bratwurst served with sauerkraut, and potato cheese dumplings. 9.95

Chicken Finger Plate

Five crispy chicken fingers served with Honey Dijon BBQ sauce and french fries. 11.25

Baked Spaghetti

Spaghetti pasta cooked al dente then coated with our very own Bolognese sauce, topped with mounds of Mozzarella blend cheese, baked to a golden brown. 9.25

Atlantic Cod

Atlantic Cod Filets dipped in beer batter and fried golden brown served with french fries. 10.75

Salmon Beurre Blanc

6 oz. Salmon Filet seared to perfection served with herbed rice pilaf. Finished with a scallion beurre blanc sauce. 15.50

Three Cheese Macaroni and Cheese with Broiled Chicken

A childhood favorite with an adult taste. Penne pasta sautéed with garlic and spinach, tossed in a cream sauce made with Fontina, Parmesan and Cheddar cheeses, topped with a broiled chicken breast. 12.95
Without Chicken 9.95



Liver and Onions Rhineland Style

Our luncheon size portion of tender beef liver pan-fried with onions and bacon finished with a slice of apple and served with mashed potatoes. 9.95



Designates Bavarian Inn Lodge Signature Items

**These items may include raw or undercooked food. NOTICE: Consuming raw/or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Burgers

Make it a basket with coleslaw and french fries 2.95

Enjoy a cup of soup or a small garden salad with your entrée for 2.50



Certified Angus Beef Burger*

One third pound Certified Angus Beef burger, grilled to order and served on a bun baked locally at the Bavarian Inn Restaurant. Includes lettuce, tomato and one topping of your choice. Additional toppings are \$1.00 each. Burger toppings include: mushrooms, American cheese, Swiss cheese, Cheddar cheese, sautéed onions, bacon & Bavarian Inn sauerkraut. 8.50

Southwestern Haystack Burger*

Our third pound Certified Angus Beef burger seasoned and grilled to order! Topped with BBQ sauce, Cheddar and Pepper Jack cheeses, bacon, lettuce, tomato and haystack onions. 10.50



Sandwiches



Bratwurst & Kraut

German style bratwurst wrapped in a homemade bun with a side of Bavarian Inn sauerkraut. 6.95



Bavarian Inn Reuben

Corned beef, Swiss cheese and Bavarian Inn sauerkraut on grilled Bavarian Inn Rye bread. Served with our homemade Thousand Island dressing. 9.25

Brisket Melt

Certified angus smoked beef brisket slow cooked and melt in your mouth tender smothered in a cheddar, mozzarella, provolone, and muenster cheeses, finished with bacon, green onions, and BBQ sauce. 12.95

Tuna Melt

Light, flaked tuna spread over grilled Bavarian Inn Rye bread topped with Mozzarella blend cheese and melted. 9.50

Hot Chicken Sandwich

Tender pieces of chicken served between slices of fresh white bread smothered with warm chicken gravy. Includes whipped potatoes and dressing. 9.95

Bavarian Turkey or Ham Pretzel Roll

Oven roasted turkey breast or ham thinly sliced and stacked on a freshly grilled pretzel bun. Topped with Cheddar cheese, lettuce and tomato. Served with Franconian mustard and Garlic Aoli. 8.95

Cup of Soup and Half Sandwich

Enjoy a cup of our homemade soup along with half of a deli sandwich. Choose from turkey, ham, or an open face tuna melt. 8.50

Make it a basket with coleslaw and french fries 2.95

Enjoy a cup of soup or a small garden salad with your entrée for 2.50



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Salads

Caesar Salad

Crisp Romaine lettuce tossed with Parmesan cheese and croutons, two strips of anchovy (upon request), accompanied by a garlic Parmesan breadstick.

Caesar dressing served on the side. 7.95

With Chicken Breast 10.95

Side Garden Salad

Mixed greens, tomato, cucumber, red onion, and Cheddar cheese with black olives and choice of dressing. 2.95

Oriental Chicken Salad

A medley of garden greens topped with crispy breaded or broiled chicken breast slices, Chow Mein noodles, mandarin orange sections, slivered almonds and green onions all served with Mandarin Sweet & Sour Dressing and a garlic Parmesan breadstick. 10.95



Beverages

Flavored Lemonade & Iced Tea (pomegranate, raspberry, & peach)	3.25	Juice	Small 2.25	Large 3.50
Lemonade	2.25	Draught Rootbeer		3.50
Pepsi Products	2.00	Draught Rootbeer Float		3.95
Hot or Iced Tea	2.25	Bavarian Inn Bottled Water		2.00
Hot Chocolate	2.00	San Pellegrino Water		3.00
Coffee	2.25	Milk Shakes		4.50
White or Chocolate Milk	2.25	Red Bull		3.75

Sunday Brunch



Serving 10:00 A.M. TO 1:00 P.M.

Come to the Lodge for our Fabulous Sunday Brunch Buffet Over 35 ITEMS featured weekly & Omelet Station!

- LIVE ENTERTAINMENT -

Adults - 20.95 Children (9-12) - 8.95
Children (2-8) - 7.95 Under 2 - FREE

-RESERVATIONS SUGGESTED-



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Our Story . . . In 1927, William & Emilie Bickel Zehnder and their 8 children purchased a boarded up building and remodeled it to look like Mt. Vernon. They called their restaurant Zehnder's. In 1950, the Zehnder family purchased the restaurant across the street. My parents, William "Tiny" Zehnder Jr. and his wife, Dorothy Hecht Zehnder, became the new managers of the restaurant called the Bavarian Inn.

Today, Zehnder's and Bavarian Inn are two separate businesses. My cousins operate Zehnder's. My mother, Dorothy, brother, Bill, and his wife, Karen, and their daughters, Amy and Katie, manage the Bavarian Inn Restaurant. I manage the Lodge with our oldest son Michael and daughter Martha. My husband, Don Keller, manages Frankenmuth River Place Shops with our youngest son, William, who is a manager of a store there called Woody's.

On the menu cover are the "grandmas" who played an important role in the development of the Bavarian Inn. The first "Grandma", Emilie, found her home in the kitchen at Zehnder's Restaurant. Without her leadership and cooking skills our family would not have succeeded.

My mother, Dorothy, received her cooking skills as a young girl from her mother, Hedwig, and her grandmother, Christianna, while growing up in Reese, Michigan. Mom still oversees the kitchen at the Bavarian Inn Restaurant. Our chicken, dressing, pastries, breads and other Bavarian Inn signature items, are produced at the Bavarian Inn Restaurant under Mom's direction and are then transported to the Lodge for final preparation.

The Bavarian Inn Zehnder family is now in its fourth generation. Our family is proud to serve your family. Please enjoy your stay, thank you for coming, and hurry back . . .

Auf Wiedersehen!!!

Judy Zehnder Keller, President, Bavarian Inn Lodge



Our Family

Left to right back row:
Michael Keller Zehnder,
Judy Zehnder Keller, Don Keller,
William Keller

Left to right front row:
Dorothy Zehnder and
Martha Zehnder Keller

Bavarian Inn Perks Club

As a member of the Perks Club, you are eligible to earn points toward valuable gift certificates, take advantage of discounts and enjoy special membership privileges.

The more you use your card, the more points you can earn ~ ten points for every dollar spent! A \$20.00 Perks Club Certificate will be issued each time 2,000 points (\$200.00 worth of purchases) have been generated.

Where can you receive points?

- Bavarian Inn Lodge & Gift Shops
- Bavarian Inn Restaurant & Gift Shops
- Frankenmuth Cheese Haus
- Covered Bridge & Leather Gift Shop
- Many of the Frankenmuth River Place Shops

Ask your server how to join!

Gift Cards Available

Gift Cards may be purchased at the Front Desk in any denomination. Our gift cards are accepted anywhere in the Bavarian Inn Lodge or at the Bavarian Inn Restaurant and they never expire!

Sunday Brunch Certificates are also available. Perk Members will receive points for all Gift Certificate purchases.



Please remember us during the holidays for any of your celebration needs.