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)
**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)*

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Mixed</td>
<td>2 piece</td>
<td>11.75</td>
</tr>
<tr>
<td>All White</td>
<td>2 piece</td>
<td>12.75</td>
</tr>
<tr>
<td>All Dark</td>
<td>2 piece</td>
<td>11.25</td>
</tr>
</tbody>
</table>

Extra Leg 2.75, Thigh 3.00, Breast 3.75

---

**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

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

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

---

**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

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

---

*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.*
June 17

**Burgers**

**Sandwiches**

**Deutschland Burger***
Our third pound Certified Angus Beef burger placed on our delicious Pretzel roll, then topped with Cheddar cheese, blau kraut, pickles, and haystack onions. Served with beef gravy for dipping. 9.50

**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

**Turkey Club Burger**
A seasoned and broiled turkey burger finished with bacon, lettuce, tomato and housemade garlic mayo. 8.95

**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

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

**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

**Gigantisches Reuben**
A monstrous pile of corned beef topped with Swiss cheese and Bavarian Inn sauerkraut served with our house made thousand island dressing. Made for the true Reuben lover. This one won’t let you go away hungry! 13.95

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

**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

**Monster Pork Sandwich***
We broil a delicious ground pork patty then top it with Cheddar cheese, bacon, pulled smoked pork, banana peppers and haystack onions, stuffed into our pretzel bun with our bourbon sauce. Good luck getting your mouth around this one! 10.00

**Chipotle Black Bean Burger**
A zesty veggie burger made from black beans, corn and an array of garden vegetables. Served with lettuce, tomato and our housemade garlic mayo. 8.95

**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

**Classic Sirloin Steak Sandwich**
Grilled thinly sliced sirloin, topped with sautéed mushrooms, onions, peppers, and A1 sauce smothered in Swiss cheese and nestled in a warm sub bun. Accompanied by house made horseradish cream sauce. 9.25

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

**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

**Burgers**

Make it a basket with coleslaw and french fries 2.95

**Sandwiches**

Make it a basket with coleslaw and french fries 2.95

*These items may include raw or undercooked food.

**NOTICE:** Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase your risk of foodborne illness.

June 17
**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

**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

**Traditional Chef Salad**
A blend of greens, piled high with julienne ham and turkey with grated Cheddar cheese, tomato wedge, cucumber slices, black olives and sliced egg, with a garlic Parmesan breadstick. 7.95

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

---

**Beverages**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Small</th>
<th>Large</th>
</tr>
</thead>
<tbody>
<tr>
<td>Flavored Lemonade &amp; Iced Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(pomegranate, raspberry, &amp; peach)</td>
<td>3.25</td>
<td></td>
</tr>
<tr>
<td>Lemonade</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>Pepsi Products</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Hot or Iced Tea</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>Hot Chocolate</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>Coffee</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>White or Chocolate Milk</td>
<td>2.25</td>
<td></td>
</tr>
<tr>
<td>Juice</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Small</td>
<td>2.25</td>
<td>3.50</td>
</tr>
<tr>
<td>Large</td>
<td>3.50</td>
<td></td>
</tr>
<tr>
<td>Draught Rootbeer</td>
<td>3.50</td>
<td></td>
</tr>
<tr>
<td>Draught Rootbeer Float</td>
<td>3.95</td>
<td></td>
</tr>
<tr>
<td>Bavarian Inn Bottled Water</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>San Pellegrino Water</td>
<td>3.00</td>
<td></td>
</tr>
<tr>
<td>Milk Shakes</td>
<td>4.50</td>
<td></td>
</tr>
<tr>
<td>Red Bull</td>
<td>3.75</td>
<td></td>
</tr>
</tbody>
</table>

---

**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-

*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*
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.