

Oma's Restaurant

Dinner 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 Omas
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. 10.25

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

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

Deutschland Potato Pancakes

German style shredded potato pancakes sautéed with bacon lardons, fire roasted apples, and sour cream. 7.25

Onion Rings

Breaded yellow onions, deep fried and crispy. 4.25

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

Wing Dings®

Crunchy mouthwatering Wing Dings® served with your choice of dipping sauce: Buffalo, Ranch, BBQ, or Bleu Cheese 7.95 Additional sauces .25 each

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. 15.50

Sampler Platter

Chicken fingers, mozzarella cheese sticks, our signature Reuben egg roll, and onion rings make a winning combination. 10.50



Soups and Salads

Cheddar Ale Soup

Flavorful aged Cheddar cheese and bacon soup combined with mushrooms & imported German Hofbräuhaus beer, served piping hot.

Cup 3.25 Bowl 3.95

Chicken Noodle Soup

Our special recipe made with fresh vegetables, home-style 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

Caesar Salad

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

Caesar dressing served on the side. 7.95 *Vegetarian*
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. 11.25





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 trans fat free vegetable oil for full flavor and moistness. Always a popular selection.

Served with homemade dressing, whipped potatoes, piping hot gravy, vegetable du jour and a garlic parmesan breadstick.

Mixed	2 piece	13.00	3 piece	14.50
All White	2 piece	14.00	3 piece	15.50
All Dark	2 piece	12.25	3 piece	13.25



Add a piece of Frankenmuth[®] Chicken to your meal. 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

Franconian Combination Plate

A hearty duo, our famous Frankenmuth[®] Chicken paired with your choice of Jäger Schnitzel or Bratwurst. Delivered to your table with potato cheese dumplings and vegetable du jour. 14.25

Jäger Schnitzel

Two pork filets broiled and topped with our special mushroom sauce, served with potato cheese dumplings and vegetable du jour. 13.50

Sausage Plate

Two German bratwurst served with Bavarian Inn sauerkraut, potato cheese dumplings and vegetable du jour. 12.25

Broiled Chicken Breast

A healthy choice! Chicken breast, broiled with roasted onions and peppers, paired with herbed rice pilaf and vegetable du jour. 12.25

Chicken Finger Plate

Five crispy chicken fingers served with Honey Dijon BBQ sauce, vegetable du jour, and choice of potato. 12.95

Salmon Beurre Blanc

6 oz. Salmon Filet seared to perfection served with herbed rice pilaf and vegetable du jour. Finished with a scallion beurre blanc sauce. 16.50

Liver & Onions Rhineland Style

Tender beef liver pan fried with onions and bacon, finished with a slice of apple, whipped potatoes, hot beef gravy, and vegetable du jour. 13.25

Atlantic Cod

Atlantic Cod filets dipped in beer batter and fried golden brown, served with vegetable du jour and French fries. 14.95

Haus Sirloin*

Top sirloin cut thick for extra flavor and juiciness, lightly seasoned and broiled to order, accompanied by vegetable du jour and choice of potato.

5 oz. 13.95

Two 5oz. 19.25

Add sautéed mushrooms & onions. 1.50

Please allow 20 to 30 minutes for preparation

Stuffed Red Peppers

Ripe red peppers stuffed with our own herbed rice and a quinoa blend, topped off with marinara sauce and served with steamed veggies. *Gluten Free/ Vegetarian* 12.95

Salmon or Steak Power Blend Sauté

Julienned cut power blend vegetables consisting of broccoli, kohlrabi, kale, brussel sprouts, golden beets, carrots, red cabbage, spinach and sauté them with a touch of garlic. Topped off with your choice of a seasoned broiled salmon filet with homemade garlic aioli, or a grilled sirloin steak with balsamic glaze. *Gluten Free* 16.95

A 15% gratuity will be added for parties of 8 or more guests.



Indicates 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.

Pasta

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. Served with vegetable du jour and a hot garlic parmesan breadstick. 10.25

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 cheese, topped with a broiled chicken breast. Served with vegetable du jour and a hot garlic parmesan breadstick. 13.95
Without Chicken 10.95

Burgers

All Burgers Served with Fries

Certified Angus Beef® Burger*

One third pound Certified Angus Beef® burger, grilled to order. 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. 9.50

Southwestern Haystack Burger*

Our one-third pound of Certified Angus Beef® Burger seasoned and broiled to perfection! Topped with BBQ sauce, cheddar and Pepper Jack cheeses, bacon, lettuce, tomato, and haystack onions. 11.50



Sandwiches

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



Bratwurst & Kraut

German bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. 7.95



Bavarian Inn Reuben

Corned beef, Swiss cheese and Bavarian Inn sauerkraut on grilled Bavarian Inn Rye bread. Served with our homemade Thousand Island dressing. 10.75



Brisket Melt

Smoked Certified Angus Beef® brisket slow cooked and melt in your mouth tender, smothered in cheddar, mozzarella, provolone, and muenster cheeses, finished with bacon, green onions, and BBQ sauce. 13.95



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Opa's Pizza

(Grandpa's)



Topped with pizza sauce and a blend of three cheeses

Small 12" 10.75 (8 Slices)

Pizza toppings 1.00

Extra cheese 2.00

Large 16" 13.00 (12 slices)

Pizza toppings 1.50

Extra cheese 3.00

Cauliflower Pizza

Cauliflower crust, marinara sauce, five blend pizza cheese and a choice of up to four pizza toppings. *Gluten Free/Vegetarian 12.50*

Toppings:

Anchovies, Bacon, Black Olives, Fresh Garlic, Fresh Tomato, Green Olives, Green Peppers, Ground Beef, Ham, Mushrooms, Onions, Pepperoni, Pineapple, & Sausage

Gourmet Pizzas

Small 12" 15.50 Large 16" 22.50



Frankenmuth Pizza

A local favorite! Toppings include chicken, bacon, bratwurst, green pepper, onion, garlic, Bavarian Inn sauerkraut, and a four cheese blend.

Chicken Bacon Ranch Pizza

Ranch sauce, crispy chicken, bacon, and diced tomato all baked and melted with our cheese blend.

Reuben Pizza

We start with our house-made Thousand Island dressing and top it with Swiss cheese, corned beef, and Bavarian Inn sauerkraut.

Hawaiian Pizza

Our house pizza sauce topped with fresh ham, black olives, pineapple, and a blend of Mozzarella and Swiss cheeses.

Supreme Pizza

Onions, green pepper, pepperoni, ground beef, black olives, and mushrooms, placed atop our house pizza sauce and a blend of cheeses.

Meat Lovers

All the traditional meats: ham, pepperoni, bacon, sausage, and ground beef all placed atop our house pizza sauce and a blend of cheeses.

Beverages

Flavored Lemonade & Iced Tea

(pomegranate, raspberry, peach) 3.25

Lemonade 2.25

Pepsi Products 2.00

Hot or Iced Tea 2.25

Hot Chocolate 2.00

White or Chocolate Milk 2.25

Coffee 2.25

Draught Rootbeer 3.50

Draught Rootbeer Float 3.95

Bavarian Inn Bottled Water 2.00

San Pellegrino Water 3.00

Milkshakes 4.50

Red Bull 3.75

Sides

Whipped Potatoes with gravy 2.25

Dressing with gravy 2.25

Bavarian Inn Sauerkraut 2.25

Vegetable du Jour 2.25

Baked Potato 2.25

French Fries 2.25

Onion Rings 4.25

Bavarian Inn Cole Slaw 2.25

Apple Sauce 2.25

Cottage Cheese 2.25

Spaetzle 2.25



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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 daughter, Amy manage the Bavarian Inn Restaurant, while their other daughter Katie manages Frankenmuth Gift Shops Inc. I manage the Lodge with our oldest son, Michael and daughter, Martha. My husband, Don Keller, manages Frankenmuth River Place Shops.

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
Martha Zehnder Kaczynski

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! \$20.00 in Perks Club Rewards 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.