

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 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. 10.95

Reuben Egg Rolls

Two egg rolls stuffed with corned beef, Swiss cheese, Bavarian Inn sauerkraut, complemented by our homemade Thousand Island dressing. 7.50

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. 16.00

Deutschland Potato Pancakes

German style shredded potato pancakes sautéed with bacon lardons, fire roasted apples, and sour cream. 7.95



German Potato Cheese Dumplings

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

5 pc. 2.95 10 pc. 5.50 15 pc. 7.95

Brew City Pub Fries

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

Wing Dings®

Crunchy mouthwatering Wing Dings® served with your choice of dipping sauce: Buffalo, Ranch, BBQ, or Bleu Cheese. 8.25 Additional sauces .25 each.



Sampler Platter

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



Onion Rings

Breaded yellow onions, deep fried and crispy. 4.50

Soups

Cheddar Ale Soup

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

Served piping hot

Cup 3.50 Bowl 4.50

Chicken Noodle Soup

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

Cup 2.95 Bowl 3.95

Soup du Jour

Chef's choice specialty housemade Soup of the Day

Cup 3.50 Bowl 4.50

Sides

Whipped Potatoes with gravy 2.50

Dressing with gravy 2.50

Bavarian Inn Sauerkraut 2.50

Vegetable du Jour 2.50

French Fries 2.50

Bavarian Inn Cole Slaw 2.50

GF Apple Sauce 2.50

GF Cottage Cheese 2.50

GF Rice 2.50

Caesar Salad 2.95

Side Salad 2.95

Potato Cheese Dumplings 2.95



Indicates Bavarian Inn Lodge
Signature Items



GF Indicates gluten free



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, and a garlic parmesan breadstick. *(Dressing may contain nuts.)*



Mixed	2 piece	12.00
All White	2 piece	13.00
All Dark	2 piece	11.50

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.*

All entrées served your choice of one side and a garlic parmesan breadstick.

Sausage Plate

Two German bratwurst served with Bavarian Inn sauerkraut. 10.95

Chicken Finger Plate

Five crispy chicken fingers served with Honey Dijon BBQ sauce. 11.50

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. 9.50

Atlantic Cod

Atlantic Cod Filets dipped in beer batter and fried golden brown. 11.50

Salmon Beurre Blanc

6 oz. Salmon Filet seared to perfection and finished with a scallion beurre blanc sauce. 15.95

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, and topped with a broiled chicken breast. 12.95
Without Chicken 9.95



Liver and Onions Rhineland Style

Our luncheon-sized portion of tender beef liver pan-fried with onions and bacon, finished with a slice of apple. 10.50



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.*

Salads

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

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. 11.50



Burgers

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 \$1.25 each. Burger toppings include mushrooms, American cheese, Swiss cheese, Cheddar cheese, sautéed onions, bacon, & Bavarian Inn sauerkraut. 8.95

Southwestern Haystack Burger*

Our one-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. Served on an everything bun. 11.00

Sandwiches

Bratwurst & Kraut

German 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. 9.95

Brisket Melt

Smoked brisket slow cooked and melt in your mouth tender, smothered in a four cheese blend and 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. 10.00

Hot Chicken Sandwich

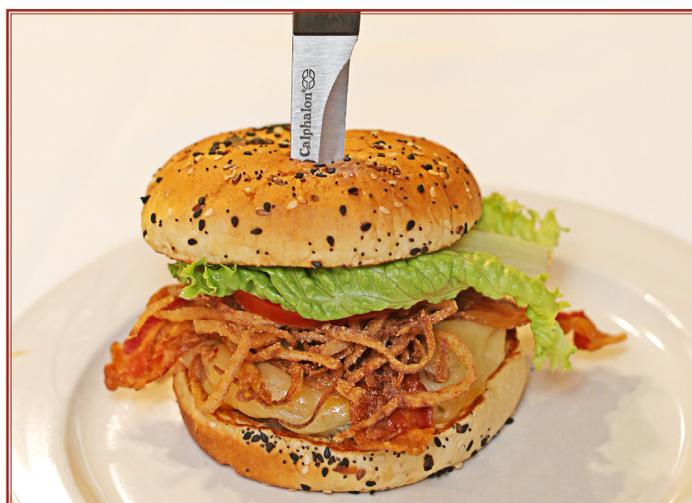
Tender pieces of chicken served between slices of fresh white bread smothered with warm chicken gravy. Includes whipped potatoes and dressing. 9.95

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.
\$3.50**



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Signature Items

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Opa's Pizza (Grandpa's)



Topped with pizza sauce and a blend of three cheeses

Small 12" 10.95 (8 Slices)

Pizza toppings 1.25

Extra cheese 2.00

Large 16" 13.50 (12 slices)

Pizza toppings 1.75

Extra cheese 3.00

Cauliflower Pizza

Cauliflower crust, marinara sauce, three 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 & Extra Cheese

Beverages

Flavored Lemonade & Iced Tea (pomegranate, raspberry, & peach)	3.50
Lemonade	2.50
Pepsi Products	2.50
Hot or Iced Tea	2.50
Hot Chocolate	2.50
Coffee	2.50
White or Chocolate Milk	2.50
Juice	Small 2.50 Large 3.50
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



*Indicates Bavarian Inn Lodge
Signature Items*

Gourmet Pizzas

Small 12" 15.95 Large 16" 22.95



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 four 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 our three cheese blend.

Meat Lovers

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

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 & an 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 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.