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 four generations of Omas
from left to right:
Judy Zehnder Keller (1945)
Christianna Keinath Schluckebier (1867 to 1963)
Hedwig Schluckebier Hecht (1894 to 1976)
Dorothy Hecht Zehnder (1921)

Emilie Bickel Zehnder
(1883 to 1941)
Matriarch of the family business

Small Plates

Reuben Egg Rolls
Two egg rolls stuffed with corned beef, Swiss cheese, Bavarian Inn sauerkraut, complemented by our homemade Thousand Island dressing. 10.00

Pretzel Bites
Soft Pretzel Bites, Herbs, Cheddar Ale Sauce, Spicy Mustard. 6.50

Mozzarella Medallions
Hand Breaded and Fried Fresh Mozzarella Medallions, Arugula, House Tomato Herb Relish. 8.50

Haystack Onions
Hand Breaded Onion Straws Haystack Style, Ranch. 5.50

German Potato Cheese Dumplings
Bavarian specialty made with potatoes, Cheddar cheese, parsley, and onion, crisp outside and moist inside.
5 pc. 5.00 10 pc. 8.00 15 pc. 10.00

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. 18.00

Sampler Platter
Mozzarella Medallions with Tomato Herb Relish, Reuben Eggroll, Pretzel Bites, Haystack Onions, Ranch, 1000 Island Dressing, and Cheddar Ale. 12.50

Soups and Salads

Cheddar Ale Soup
Flavorful aged Cheddar cheese and bacon soup combined with mushrooms & imported German Hofbräuhaus beer, served piping hot.
Cup 3.95 Bowl 4.95

Chicken Noodle Soup
Our special recipe made with fresh vegetables, home-style noodles, and tender chicken cooked in a rich broth.
Cup 3.50 Bowl 4.50

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. 10.00
With Chicken Breast 13.00
With Salmon 18.00

Oriental Salad
Garden Greens, Chow Mein Noodles, Mandarin Orange Segments, Slivered Almonds, Green Onion, Sweet Oil and Vinegar Dressing. 10.50
With Breaded or Grilled Chicken 13.50
With Grilled Salmon 18.50

(Shown) Oriental Salad with Grilled Chicken

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 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	16.50	3 piece	18.00
All White	2 piece	17.50	3 piece	19.00
All Dark	2 piece	16.00	3 piece	17.00

Add a piece of Frankenmuth® Chicken to your meal. Extra Leg 4.50, Thigh 5.00, Breast 5.50

Lodge Favorites

All entrées served with your choice of two sides and a garlic parmesan breadstick.

Franconian Combination Plate
A hearty duo, our famous Frankenmuth® Chicken paired with your choice of Jäger Schnitzel or Bratwurst. 17.00

Jäger Schnitzel
Two pork filets broiled and topped with a our special mushroom sauce. 16.50

Sausage Plate
Two German bratwurst served with Bavarian Inn sauerkraut. 16.00

Chicken Finger Plate
Five crispy chicken fingers served with Honey Dijon BBQ sauce. 15.50

Grilled Salmon
6 oz. Hand cut grilled Atlantic Salmon, house tomato herb relish. 19.50

Perch Plate
Bavarian Inn Breaded Perch fillets, Fried Golden Brown. 18.95

Liver & Onions Rhineland Style
Tender beef liver pan fried with onions and bacon, finished with a slice of apple. 16.50

Haus Sirloin*
Top sirloin cut thick for extra flavor and juiciness, lightly seasoned and broiled to order.
5 oz. 16.50
Two 5oz. 22.50
Add sautéed mushrooms & onions. 2.00
Please allow 20 to 30 minutes for preparation

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

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.*

July 2021

Pasta

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

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. 13.00

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. 16.00
Without Chicken 13.00

Burgers

All Burgers Served with Fries

Michigan Burger
One half pound Michigan grown custom beef blended patty, Ace Burger bun, Farm Country Cheddar cheese, Revolution Farms lettuce. 12.95

Additional non-Michigan toppings are $1.50 each. Burger toppings include: mushrooms, American cheese, Swiss cheese, Cheddar cheese, sautéed onions, bacon & Bavarian Inn sauerkraut.

Southwestern Haystack Burger*
One half pound burger seasoned and broiled to perfection! Topped with BBQ sauce, cheddar and Pepper Jack cheeses, bacon, lettuce, tomato, and haystack onions. Served on an Everything Bun. 14.50

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. 12.50

Brisket Melt
Smoked 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. 16.50

Bratwurst & Kraut
German bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. 10.50

Bavarian Inn Reuben
Corned beef, Swiss cheese and Bavarian Inn sauerkraut on grilled Bavarian Inn Rye bread. Served with our homemade Thousand Island dressing. 14.00

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Indicates Bavarian Inn Lodge Signature Items

Opa's Pizza
(Grandpa's)

Topped with pizza sauce and a blend of three cheeses

Small 12" 14.50 (8 Slices)
Pizza toppings 1.50
Extra cheese 2.50

Large 16" 17.00 (12 slices)
Pizza toppings 2.00
Extra cheese 3.50

Cauliflower Pizza
Cauliflower crust, marinara sauce, three blend pizza cheese and a choice of up to four pizza toppings. *Vegetarian/ Gluten free not recommended for celiac* 15.00

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

Gourmet Pizzas

Small 12" 19.95 Large 16" 25.50

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 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.

Beverages

Flavored Lemonade & Iced Tea (pomegranate, raspberry, peach)	4.50
Lemonade	2.95
Pepsi Products	2.95
Hot or Iced Tea	2.95
Hot Chocolate	2.95
White or Chocolate Milk	2.95
Coffee	2.95
Draught Rootbeer	4.50
Draught Rootbeer Float	5.50
Bavarian Inn Bottled Water	2.95
San Pellegrino Water	3.50
Milkshakes	5.50
Red Bull	4.50

Sides

	Whipped Potatoes with gravy	2.95
	Dressing with gravy	2.95
	Bavarian Inn Sauerkraut	2.95
	Vegetable du Jour	2.95
GF	Baked Potato	2.95
	French Fries	2.95
	Bavarian Inn Cole Slaw	2.95
GF	Apple Sauce	2.95
GF	Cottage Cheese	2.95
	Caesar Salad	3.50
	Side Salad	3.50
	Potato Cheese Dumplings	5.00

Indicates Bavarian Inn Lodge Signature Items

GF *Indicates gluten free*

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.