

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. 11.95



Pretzel Bites

Soft pretzel bites, herbs, Cheddar Ale dipping sauce, and spicy mustard. 6.95

Mozzarella Medallions

Hand breaded and fried fresh mozzarella medallions, atop of arugula, and served with house tomato herb relish. 9.50



Haystack Onions

Hand breaded onion straws haystack style, served with ranch. 5.95

German Potato Cheese Dumplings

Bavarian specialty made with potatoes, cheddar cheese, parsley, and onion. Crispy outside and moist inside!

5 pc. 5.50 10 pc. 8.95 15 pc. 11.50

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. 19.50



Sampler Platter

Mozzarella medallions with tomato herb relish, reuben eggroll, pretzel bites, and haystack onions. Serve with Ranch, thousand island dressing, and Cheddar Ale dipping sauce. 13.50

SOUPS & SALADS

Cheddar Ale Soup

Flavorful aged cheddar cheese and bacon soup combined with mushrooms & imported German Hofbräuhaus beer, served piping hot. Cup 4.50 Bowl 5.50

Chicken Noodle Soup

Our special recipe made with fresh vegetables, home-style noodles, and tender chicken cooked in a rich broth. Cup 4.00 Bowl 5.00

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. 11.00

With Broiled Chicken	14.00
With Scottish Salmon	22.95
With Grilled Portabella	18.00
With New York Strip	29.95

Oriental Salad

Garden greens, chow mein noodles, mandarin orange segments, slivered almonds, green onion, sweet oil and vinegar dressing. 12.00

With Broiled Chicken	15.00
With Scottish Salmon	22.95
With Grilled Portabella	18.00
With New York Strip	29.95



We use only the finest ingredients for your family. That is why we are using oils that are trans fat 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, vegetable du jour and a garlic parmesan breadstick.

Mixed	2 piece	17.50	3 piece	19.00
All White	2 piece	18.50	3 piece	20.00
All Dark	2 piece	17.00	3 piece	18.00



Add a piece of Frankenmuth® Chicken to your meal. Extra Leg 5.00, Thigh 5.50, Breast 6.00

LODGE FAVORITES

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

Franconian Combination Plate

A hearty duo, our famous Frankenmuth® Chicken paired with your choice of pork schnitzel or bratwurst. 18.50

Pork Schnitzel

Two breaded pork schnitzel sauteed, then marinated in our classic chausser sauce (hunters sauce). 20.50



Sausage Plate

Two German bratwursts served with Bavarian Inn sauerkraut. 16.95

Chicken Finger Plate

Five crispy chicken fingers served with Honey Dijon BBQ sauce. 16.50

Liver & Onions Rhineland Style

Tender beef liver pan fried with onions and bacon, finished with a slice of apple. 17.95

Scottish Salmon

6 oz. Hand cut and broiled Scottish salmon, and house tomato herb relish. 22.95



Great Lakes Yellow Lake Perch

Hand breaded and fried. 26.95

12 oz. New York Strip*

New York strip steak cut thick for extra flavor and juiciness, lightly seasoned and broiled to order. 23.00

Add sautéed mushrooms & onions 2.00

Please allow 20 to 30 minutes for preparation



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Visit our website to see all current and future events happening at the Bavarian Inn Lodge!



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.*

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

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PASTAS

All entrées served a garlic parmesan breadstick.

Baked Spaghetti

Spaghetti pasta cooked al dente then tossed with our very own bolognese sauce, topped with mounds of mozzarella blend cheese, baked to a golden brown. 13.95



House Mac N Cheese

Chef's favorite raditore pasta, smokey cream, manchego, gruyere, smoked gouda, Farm Country Extra Sharp Michigan Cheddar cheese, topped with an herbed panko crumble. 14.50

- With Broiled Chicken 17.50
- With Scottish Salmon 22.95
- With Grilled Portabella 18.00
- With New York Strip 29.95



SIDES (Prices Vary)

- Whipped potatoes with gravy
- Dressing with gravy
- Bavarian Inn's Sauerkraut
- Vegetable du Jour
- (GF) Baked potato
- Loaded baked potato
- French fries
- Bavarian Inn cole slaw
- (GF) Apple sauce
- (GF) Cottage cheese
- Caesar salad
- Side salad
- Potato cheese dumplings

BEVERAGE

- 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 (ask for flavors) 5.50
- Red Bull 4.50

BURGERS

Michigan Burger

One half pound Michigan grown custom beef blended patty, topped with Farm Country Cheddar cheese, and Revolution Farms lettuce. Served on an Ace craft burger bun. 13.95



Additional non-Michigan toppings are \$1.50 each. Burger toppings include: mushrooms, American cheese, swiss cheese, pepper jack, sautéed onions, bacon and 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 Ace craft buger bun. 15.50

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. 13.95



Brisket Melt

Slow cooked, smoked brisket, smothered in cheddar, mozzarella, provolone, and muenster cheeses, finished with bacon, green onions, and BBQ sauce. Served with french fries. 17.50



Bratwurst & Kraut

German bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. Served with french fries. 10.95



Bavarian Inn Reuben

Corned beef, swiss cheese and Bavarian Inn sauerkraut on grilled Bavarian Inn rye bread. Served with our homemade thousand island dressing. Served with french fries. 14.95

GF = Gluten Free

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OPA'S PIZZA *(Grandpa's)*

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



Topped with pizza sauce and a blend of three cheeses

16" (12 slices) 18.00

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. 16.00
Vegetarian/ Gluten free not recommended for celiac.

GOURMET PIZZAS 16" 26.50



Frankenmuth Pizza

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

Margherita Pizza

House pizza sauce, fresh mozzarella cheese, fresh basil, and house tomato herb relish.



Chicken Bacon Ranch Pizza

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

NEW VEG-CENTRIC DISHES

Seasonal Polenta Marinara

Seasonal pan seared polenta cake, marinara, seasonal vegetable medley, and grilled marinated portabella. 15.95
Substitute in place of portabella
With Broiled Chicken 18.95
With New York Strip 29.95
With Scottish Salmon 23.95



Grilled Portabella Burger

Grilled marinated portabella, mediterranean falafel, Michigan lettuce, tomato, house made tzatziki, with your choice of french fries, or vegetable medley. 13.95

Mediterranean Falafel

Fried herb seasoned falafel, quinoa brown rice salad stuffed red pepper, arugula, tomato herb relish, marinara, house tzatziki. 16.95



Falafel Wrap

Lettuce, tomato cucumber salad, Mediterranean falafel, house tzatziki, in a flat bread, with your choice of fries or vegetable medley. 11.95

Seasonal Hummus

Seasonal inspired hummus, celery, bell peppers, cucumbers, carrots, and grilled flat bread. 14.95



Scan **QR CODE** to view all available menus.

Please let your server know if you have any known allergies before ordering, thank you!



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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



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All available menus for Oma's Restaurant & Lorelei Lounge



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#Omas
@BavarianInn

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!



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**

Frankenmuth Bavarian Inn
Perks Club

Become a member of our award winning PERKS CLUB and BE REWARDED with our member only benefits today!

