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 to 2022)
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

Located inside the Bavarian Inn Lodge
**SMALL PLATES**

**Reuben Egg Rolls**
Two egg rolls stuffed with corned beef, Swiss cheese, Bavarian Inn sauerkraut, complemented by our homemade thousand island dressing. 12.50

**Pretzel Sticks and Beer Cheese**
Bavarian Inn pretzel sticks, herbs with a house bacon cheddar ale sauce and franconion mustard. 8.00

**Mozzarella Medallions**
Hand breaded and fried fresh mozzarella medallions, atop of arugula, served with house tomato herb relish and topped with a balsamic reduction. 10.00

**Haystack Onions**
Hand breaded onion straws haystack style, served with ranch. 6.00

**Appetizer Sampler Platter**
Mozzarella medallions with tomato herb relish, reuben eggroll, pretzel sticks and haystack onions. Serve with Ranch, thousand island dressing and bacon cheddar ale dipping sauce. 15.50

**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. 9.00 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. 23.00

**Oriental Salad**
Garden greens, chow mein noodles, mandarin orange segments, slivered almonds, green onion, sweet oil and vinegar dressing. 13.00
- With Broiled Chicken 16.50
- With Scottish Salmon 26.00
- With Grilled Portabella 19.00
- With New York Strip 30.00

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

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**SOUPS & SALADS**

**Cheddar Ale Soup**
Flavorful aged cheddar cheese and bacon soup combined with mushrooms & imported German Hofbräu haus beer, served piping hot. 5.00 Cup 6.50 Bowl

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

**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. 12.00
- With Broiled Chicken 16.50
- With Scottish Salmon 26.00
- With Grilled Portabella 19.00
- With New York Strip 30.00

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 16% gratuity will be added for parties of 8 or more guests.

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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. 20.00

Pork Schnitzel
Two breaded pork schnitzel sauteed, then marinated in our classic chausser sauce (hunters sauce). 21.50

Sausage Plate
Two German bratwursts served with Bavarian Inn sauerkraut. 18.50

Chicken Finger Plate
Five crispy chicken fingers served with Honey Dijon BBQ sauce. 17.50

Liver & Onions Rhineland Style
Tender beef liver pan fried with onions and bacon, finished with a slice of apple. 19.50

Scottish Salmon
6 oz. Hand cut and broiled Scottish salmon, and house tomato herb relish. 26.00

Great Lakes Yellow Lake Perch
Hand breaded and fried. 27.00

12 oz. New York Strip*
New York strip steak cut thick for extra flavor and juiciness, lightly seasoned and broiled to order. 27.00
Add sautéed mushrooms & onions 5.00
*Please allow 20 to 30 minutes for preparation*

*ADD ON SPECIAL: Snow Crab Legs to any meal!
1.5 lb Snow crab legs with melted butter, 40.00

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

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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. 15.00

**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. 15.50

- With Broiled Chicken 18.50
- With Scottish Salmon 26.00
- With Grilled Portabella 19.00
- With New York Strip 30.00

**SIDES** (Prices Vary)

- Whipped potatoes with gravy
- Dressing with gravy
- Bavarian Inn’s Sauerkraut
- Vegetable du Jour
- (GF) Baked potato
- (GF) Apple sauce
- (GF) Cottage cheese
- Caesar salad
- Side salad
- Potato cheese dumplings

**BEVERAGE**

- Flavored Lemonade & Iced Tea
  (pomegranate, raspberry, peach) 4.50
- Lemonade 3.00
- Pepsi Products 3.00
- Hot or Iced Tea 3.00
- Hot Chocolate 3.00
- White or Chocolate Milk 3.00
- Coffee 3.00
- Draught Rootbeer 4.50
- Draught Rootbeer Float 5.50
- Bavarian Inn Bottled Water 3.00
- 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 Michigan craft bun. 17.00

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 Michigan craft bun. 18.00

**SANDWICHES**

Add Thick Cut Candied Bacon for a 2.50 upcharge to any menu item.

**Hot Chicken Sandwich**
Tender pieces of chicken served between slices of fresh white bread smothered with warm chicken gravy. Includes whipped potatoes and dressing. 16.00

**Gourmet Grilled Cheese**
Thick Cut Candied Bacon, Tomato Herb Relish, Cheddar Cheese Curds, American Cheese, Siracha Aioli, Toasted White Bread, and Haystack Onions. Served with a choice of Side house Salad or Caesar Salad, and a choice of Cheddar Ale Soup, or Chicken Noodle. 17.00

**Brisket Melt**
Slow cooked, smoked brisket, smothered in cheddar, mozzarella, provolone, and muenster cheeses, finished with bacon, green onions, and BBQ sauce. Served with fresh fries. 18.50

**Bratwurst & Kraut**
German bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. Served with fresh fries. 12.00

**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 fresh fries. 15.50

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) 18.50
Pizza toppings 2.50
Extra cheese 3.50

**Cauliflower Pizza**
Cauliflower crust, marinara sauce, three blend pizza cheese and a choice of up to four pizza toppings. 17.50
Vegetarian/ Gluten free not recommended for celiac.

**GOURMET PIZZAS  16”  28.00**

**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.

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

**Seasonal Polenta Marinara**
Seasonal pan seared polenta cake, marinara, seasonal vegetable medley, and grilled marinated portabella. 19.00
Substitute in place of portabella
With Broiled Chicken 22.00
With New York Strip 30.00
With Scottish Salmon 26.00

**Grilled Portabella Burger**
Grilled marinated portabella, mediterranean falafel, Michigan lettuce, tomato, house made tzatziki, with your choice of french fries, or vegetable medley. 14.50

**Mediterranean Falafel**
Fried herb seasoned falafel, quinoa brown rice salad stuffed red pepper, arugula, tomato herb relish, marinara, house tzatziki. 18.00

**Falafel Wrap**
Lettuce, tomato cucumber salad, Mediterranean falafel, house tzatiki, in a flat bread, with your choice of fries or vegetable medley. 12.50

**Seasonal Hummus**
Seasonal inspired hummus, celery, bell peppers, cucumbers, carrots, and grilled flat bread. 15.50

*NEW* VEG-CENTRIC DISHES

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

FOLLOW US ON SOCIAL MEDIA

All available menus for Oma’s Restaurant & Lorelei Lounge

#BavarianInn #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!

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