

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 - 2022)
Christianna Keinath Schluckebier (1867 - 1963)
Hedwig Schluckebier Hecht (1894 - 1976)
Dorothy Hecht Zehnder (1921 - 2023)



Emilie Bickel Zehnder
(1883 - 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, and 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 beer cheese sauce, and franconion mustard. 7.95

Mozzarella Medallions

Hand breaded and fried fresh mozzarella medallions, on top of arugula. Served with house tomato herb relish and topped with a balsamic reduction. 9.95

Haystack Onions

Hand breaded onion straws haystack style. Served with ranch. 5.95



Appetizer Sampler Platter

Mozzarella medallions with tomato herb relish, reuben eggroll, pretzel sticks, and haystack onions. Served with ranch, thousand island dressing, and beer cheese sauce. 15.50



German Potato Cheese Dumplings

Bavarian Inn specialty made with potatoes, cheddar cheese, parsley, and onion. Crispy outside and moist inside!
3 pc. 5.50 6 pc. 8.95 9 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 beer cheese sauce and franconian mustard for dipping. 22.95



SOUPS & SALADS



Cheddar Ale Soup

Flavorful aged cheddar cheese and bacon soup combined with mushrooms, and imported German Hofbräu beer, served piping hot.
Cup 4.95 Bowl 6.50

Chicken Noodle Soup

Our special recipe made with fresh vegetables, home-style noodles, and tender chicken cooked in a rich broth.
Cup 3.95 Bowl 4.95

Caesar Salad

Crisp romaine lettuce tossed with parmesan cheese, croutons, and two strips of anchovies (upon request). Caesar dressing served on the side. 11.95
With Broiled Chicken 16.50
With Scottish Salmon 25.95
With Grilled Portabella 18.95
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. 12.95
With Broiled Chicken 16.50
With Scottish Salmon 25.95
With Grilled Portabella 18.95
With New York Strip 29.95



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



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.

12/2023



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 medley.

Mixed	2 piece	18.50	3 piece	19.95
All White	2 piece	19.50	3 piece	20.95
All Dark	2 piece	17.95	3 piece	18.95




Add a piece of Frankenmuth® Chicken to your meal! Extra Leg 5.50, Thigh 5.95, Breast 6.95

LODGE FAVORITES




Franconian Combination Plate
A choice of our famous Frankenmuth® Chicken breast, thigh, or leg with your choice of pork schnitzel or bratwurst. Served with potato cheese dumplings and vegetable medley. 19.95




Scottish Salmon
6 oz. hand cut and broiled Scottish salmon topped with house tomato herb relish. Served with baked potato and vegetable medley. 25.95



Pork Schnitzel
Two breaded pork schnitzel with classic chasseur sauce (hunters sauce). Served with whipped potatoes and vegetable medley. 21.50



Great Lakes Yellow Lake Perch
Hand breaded and fried Great Lakes perch with tartar sauce. Served with baked potato and vegetable medley. 26.95



Sausage Plate
Two German bratwursts served with Bavarian Inn sauerkraut. Served with potato cheese dumplings and vegetable medley. 18.50

12 oz. New York Strip*
House marinated New York strip steak broiled to order. Served with baked potato and vegetable medley. 26.95
Add sautéed mushrooms & onions 4.95
Please allow 20 to 30 minutes for preparation

Chicken Finger Plate
Five hand breaded crispy chicken fingers with honey dijon BBQ sauce. Served with french fries and vegetable medley. 17.50

***ADD ON SPECIAL: Snow Crab Legs to any meal!**
1.5 lb Snow crab legs with melted butter. 39.95



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

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PASTAS

Baked Spaghetti

Spaghetti pasta cooked al dente then tossed with our very own bolognese sauce, topped with mounds of mozzarella blend cheese, and baked to a golden brown. 14.95



House Mac N Cheese

Chef's favorite radiatore pasta, smoky cream, manchego, gruyere, smoked gouda, farm country extra sharp Michigan cheddar cheese, and topped with an herbed panko crumble. 15.50

With Broiled Chicken	18.50
With Scottish Salmon	25.95
With Grilled Portabella	18.95
With New York Strip	29.95



SIDES (Prices Vary)

- Whipped potatoes with gravy
 - Dressing with gravy
 - Bavarian Inn Sauerkraut
 - Vegetable Medley
 - (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 - Decaf or Regular	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, revolution farms lettuce, tomato, sliced pickle, and onion. Served on a Michigan craft bun. 17.50

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 a Michigan craft bun. 18.50

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 and smothered with warm chicken gravy. Includes whipped potatoes and dressing. 15.95

Gourmet Grilled Cheese

Thick cut candied bacon, tomato herb relish, cheddar cheese curds, American cheese, sriracha aioli, toasted white bread, and haystack onions. Comes with a choice of house salad or caesar salad, and a choice of cheddar ale or chicken noodle soup. 16.95



Brisket Melt

Slow cooked, smoked brisket, smothered in cheddar, mozzarella, provolone, and muenster cheeses. Topped with bacon, green onions, and BBQ sauce. Served with french fries. 18.95



Bratwurst & Kraut

German bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. Served with french fries. 11.95



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. 15.50

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

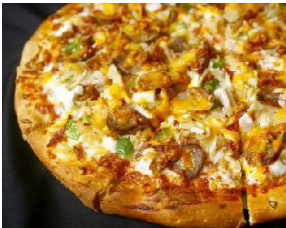
Cauliflower crust, marinara sauce, three blend pizza cheese, and a choice of up to four pizza toppings. 17.50
**Gluten free, not recommended for celiac.*

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.



Reuben Pizza

We start with our homemade 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. 19.95

Substitute in place of portabella

With Broiled Chicken 21.95

With New York Strip 29.95

With Scottish Salmon 25.95



Grilled Portabella Burger

Grilled marinated portabella, mediterranean falafel, Michigan lettuce, tomato, and homemade tzatziki. Served with 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, and house tzatziki. 17.95



Falafel Wrap

Lettuce, tomato cucumber salad, Mediterranean falafel, and house tzatziki in a flat bread. Served with french fries or vegetable medley. 12.50

Seasonal Hummus

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



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

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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 grandparents, 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 Uncle 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 my sister, Martha.

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 grandmother, Dorothy, received her cooking skills as a young girl from her mother, Hedwig, and her grandmother, Christianna, while growing up in Reese, Michigan. Our chicken, dressing, pastries, breads, and other Bavarian Inn signature items, are produced at the Bavarian Inn Restaurant 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!!!

Michael Keller Zehnder & Martha Zehnder Kaczynski
Fourth Generation Owners

FOLLOW US ON SOCIAL MEDIA

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#Frankenmuth
@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, Bavarian Inn Restaurant, and select stores in Frankenmuth!



OUR FAMILY...



Top Row left to right - Katie Zehnder Weiss, Martha Zehnder Kaczynski, Michael Keller Zehnder, and Amy Zehnder Grossi

Bottom Row left to right - Don Keller, Bill Zehnder, and Karen Zehnder

William (Tiny) Zehnder (Founder of Bavarian Inn), 1919-2006
Dorothy Zehnder (Co-founder of Bavarian Inn), 1921-2023
Judy Zehnder Keller (Founder of Bavarian Inn Lodge), 1945-2022

Frankenmuth Bavarian Inn

Perks Club

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

