SPECIAL FEATURES By Chef Jason and Culinary Team



BREAKFAST SPECIALS

Coconut Peach French Toast

Bavarian Inn white bread french toast, peach syrup, coconut mousse, cinnamon sugar bruleed peaches, and toasted coconut for garnish. 14.50

Breakfast Quesadilla

12 in. tortilla, queso cheese, peppers, onions, scrambled egg, bacon, onion, tomato, lettuce, sour cream, and salsa. 13.50

DINNER SPECIALS

Chicken Quesadilla

12 in. tortilla, grilled chicken, queso cheese, peppers, onions, tomato, lettuce, sour cream, and salsa. 16.50

Italian Breaded Chicken Sandwich

Two Italian herbed breaded chicken patties, mozzarella, tomato, basil pesto, arugula, feta, brioche bun, and french fries. 19.50

Chicken Cacio e Pepe

Radiatore noodles, 6 oz. grilled chicken, black pepper parmesan cream, garnished with herbs, fresh cracked black pepper, and lemon zest. 19.95

Gold Medal Maple Bourbon Pork

(2024 American Culinary Federation Gold Winning Dish - Hot Food Competition) Braised spiced pork butt, andouille polenta cake, braising reduction, arugula salad with apple cider vinaigrette, and pecans. 24.95

DESSERT SPECIAL

Salted Apple Campfire

White chocolate blondie, vanilla ice cream, roasted granny smith apples, marshmallows, and flaming rum maple butter sauce. 14.50





Takeout is available from Oma's Restaurant! Call (989) 652-6627 to place your order today!