



# Bavarian Inn Restaurant

## Gluten-Free

All Gluten-Free meals include 2 slices of gluten-free bread. Lunches include choice of two sides. Dinners include choice of three sides and ice cream or sorbet.

### Broiled Frankenmuth® Chicken

Fresh, natural chicken lightly seasoned and then broiled to juicy perfection.

#### Three piece - Mixed or Dark

Lunch 20.99 Dinner 27.99

All white add 2.00

#### Two piece - Mixed or Dark

Lunch 19.50 Dinner 26.50

All white add 2.00

### Broiled Lake Superior Whitefish

Seasoned with our special house blended gluten-free seasoning.

Lunch 22.99 Dinner 29.99

### Grilled New York Strip

Choice house-cut strip steak enhanced with our gluten-free seasoning.

Lunch 24.50 Dinner 31.50

### Spinach and Cheese

#### Stuffed Portabella

Creamy spinach dip with three cheeses baked into a large portabella mushroom served on a bed of marinara.

Lunch 16.50 Dinner 23.50

### Chicken Caprese

Pan seared chicken breast topped with basil pesto, fresh mozzarella, and sliced tomato. Served on garlic parmesan risotto and drizzled with a balsamic glaze.

Lunch 21.00 Dinner 28.00

### Burger

1/2 pound burger topped with cheddar cheese, mixed greens & tomato served on a gluten-free bun.

Lunch 15.99 Dinner 22.99

### Kasseler Rippchen

Two juicy smoked pork loin chops.

Lunch 19.99 Dinner 26.99

### GLUTEN-FREE SIDES:

Blaukraut (sweet-sour red cabbage), garlic Parmesan risotto, cranberry relish, tossed salad with Italian or French dressing, mixed vegetable, baked potato, rice pilaf, mashed potatoes (without gravy).

## Vegetarian

All Vegetarian Dinner entrees include "all you care to eat" salads, mashed potatoes, vegetable, buttered noodles, and ice cream or sorbet.

### Glockenspiel Appetizer

Enjoy samples of our breaded portabella mushrooms, potato cheese puffs, Hofbräu cheese dip & fried cheese sticks. 18.00

### Maize & Blue Salad

Mixed greens tossed with a seasonal vinaigrette, dried Michigan cranberries, crisp apples, seasonal fruit, housemade granola and bleu cheese.

Lunch 15.50 Dinner 22.50

### Cheese Stuffed Tortellini

Cheese-filled tortellini in a rich tomato vodka sauce finished with shredded Parmesan.

Lunch 19.50 Dinner 26.50

### Portabella Sandwich

Crispy grilled portabella mushroom slices topped with smoked Gouda cheese, spring mix, tomato and onion drizzled with balsamic glaze. Served on a pretzel bun and accompanied with French fries.

Lunch 16.00 Dinner 23.00

### Michigan Black Bean Burger

Zwerk Farms black bean burger topped with mixed greens, tomato, pickle, onion and smoked Gouda cheese. Served on a pretzel bun with French fries.

Lunch 15.00 Dinner 22.00

### Vegan Chili

A hearty and healthy blend of sweet potatoes, quinoa, beans and vegetables in a seasoned roasted vegetable and tomato stock topped with sliced avocado.

Lunch 17.50 Dinner 24.50

### Vegan Lentil Bolognese

Housemade rich and flavorful tomato sauce with red lentils, portabella mushrooms and caramelized red onions tossed with a gluten free pasta.

Lunch 18.00 Dinner 25.00

## Delightful Desserts

### Ice Cream

Vanilla, orange or half & half ice cream. 3.00

**Sorbet** 3.00

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meat or poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.