

May 8 - July 9, 2026



# OMA'S *Special* FEATURES



by Chef Jason & Culinary Team

Takeout Available | 989.652.6627



## **BREAKFAST SPECIALS** | Available Until 2pm

**Crème Brulee French Toast | 14.95** *With bacon, ham or sausage | 19.40*

*pair with Bavarian Inn Spumante*

Thick cut French toast, vanilla custard, mixed berry sauce, whipped cream

## **LUNCH & DINNER SPECIALS**

**Frankenmuth Chicken Sandwich | 16.95**

*pair with A to Z Unoaked Chardonnay*

Frankenmuth breaded chicken cutlet on a brioche bun, lettuce, tomato, honey mustard, served with fries

**Chicken Caprese Gnocchi | 25.95**

*pair with Touraine, Mary Taylor Sauvignon Blanc*

Italian breaded chicken cutlet, seared gnocchi, sundried tomatoes, pesto, fresh mozzarella, tomato herb relish, balsamic glaze

**Surf & Turf | 35.95**

*pair with Decoy Merlot*

Pan seared tenderloin topped with compound brown butter, sugar cane shrimp skewer, served with a side of cheddar green onion mashed potatoes, and house vegetable medley



## **DESSERT**

**Bavarian Inn Recipe Contest Winning Creation  
by Emma Quintana**

**Berry Bavarian Cheesecake | 10.95**

*pair with San Silvestro Moscato D'Asti Dulcis DOCG*

*Crafted with signature items from our own Bavarian Inn  
Restaurant & Bavarian Inn Lodge*

Blueberry cheesecake, butter pretzel crust, blueberry rhubarb sauce, fresh blueberries, whipped cream



NOTICE: \*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.