July 10 - September 11, 2026

OMA'S Special FEATURES

by Chef Jason & Culinary Team

Takeout Available | 989.652.6627

BREAKFAST SPECIALS | Available Until 2pm

Hummingbird French Toast | 15.95

pair with ***House Mimosa***

Hummingbird bread (banana, pineapple), pineapple compote, whipped cream, powdered sugar.

Add bacon, sausage, or ham | 20.40

LUNCH & DINNER SPECIALS

Caribbean Jerk Chicken Flatbread | 15.95

pair with ***Bieler Père and Fils Rosé***

Parmesan cream, house jerk chicken, four cheese blend.

Mediterranean Meatballs | 26.95

pair with ***A to Z Unoaked Chardonnay***

Lamb and pork meatballs, creamy carrot farrotto, carrot arugula salad, grilled broccolini, shaved Parmesan.

"Moqueca" Brazilian Coconut Shrimp Pasta | 24.95

pair with ***Drylands Sauvignon Blanc***

Seared shrimp, pepper and onion medley, coconut seafood sauce, linguine pasta.

Mixed BBQ Plate | 33.95

pair with ***Greenwing Cabernet Sauvignon***

Smoked chicken thigh, 5 ounce house smoked brisket, BBQ pulled pork, served with mac & cheese and corn bread.

Half Rack Ribs | 26.95

pair with ***Cepas Cabernet Sauvignon***

Half rack of our house smoked BBQ ribs, served with mac & cheese, corn bread.

Full Rack | 35.95

DESSERT

Strawberry Shortcake Trifle | 9.95

pair with ***Strawberry Shortcake Martini***

Pound cake, mascarpone whipped cream, strawberry filling layered in a jar, topped with a sweet strawberry crumble.

Lemon Meringue Cheesecake | 9.95

pair with ***Lemon Blueberry Moscow Mule***

Graham cracker crust, lemon cheesecake, topped with a meringue cookie.

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