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 12.95
Two egg rolls stuffed with corned beef, Swiss cheese, and Bavarian Inn sauerkraut, complemented by our homemade thousand island dressing.

Pretzel Sticks and Beer Cheese 12.95
Bavarian Inn pretzel sticks, herbs with a house beer cheese sauce and brown mustard.

Mozzarella Medallions 10.50
Hand breaded and fried fresh mozzarella medallions, on top of arugula. Topped with a house tomato herb relish and a balsamic reduction.

Beer Battered Onion Rings 7.95

Seasonal Hummus 15.95
Seasonal inspired hummus, celery, bell peppers, cucumbers, carrots, and grilled flat bread.

Appetizer Sampler Platter 18.50
Mozzarella medallions topped with tomato herb relish, reuben eggroll, pretzel sticks, and beer battered onion rings. Served with ranch, thousand island dressing, and beer cheese sauce.

German Potato Cheese Dumplings
Bavarian Inn specialty made with potatoes, cheddar cheese, parsley, and onion.

3 pc. 6.50 | 6 pc. 9.50 | 9 pc. 11.95

The Big Twist 23.95
12 in. pretzel baked to a perfect golden brown and sprinkled with salt. Large enough for four or more people. Served with beer cheese sauce and brown mustard for dipping.

Quesadilla 10.95
Blend of five cheeses on a grilled tortilla served with salsa, lettuce, tomato and onion.

with Chicken	15.95
with Grilled Portabella	17.95
with New York Strip	28.95

SOUPS & SALADS

Cheddar Ale Soup
Flavorful aged cheddar cheese and bacon soup combined with mushrooms, and imported German Hofbräu beer.

Cup 4.95 | Bowl 7.50

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 5.50

Caesar Salad 12.95
Crisp romaine lettuce tossed with parmesan cheese, croutons, and two strips of anchovies (upon request). Caesar dressing served on the side.

with Broiled Chicken	17.95
with Scottish Salmon	26.95
with Grilled Portabella	19.95
with New York Strip	30.95
with Sugar Cane Shrimp Skewer	20.95

Oriental Salad 13.95
GF Garden greens, chow mein noodles, mandarin orange segments, slivered almonds, green onion, sweet oil and vinegar dressing.

GF with Broiled Chicken	18.95
GF with Scottish Salmon	27.95
GF with Grilled Portabella	20.95
GF with New York Strip	31.95
GF with Sugar Cane Shrimp Skewer	21.95

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

Vegetarian GF Gluten Free
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 18% gratuity will be added for parties of 8 or more guests.

2/2026

LODGE FAVORITES

Franconian Combination Plate 21.95
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.

Pork Schnitzel 21.95
Two breaded pork schnitzel with classic chasseur sauce (hunters sauce). Served with whipped potatoes and vegetable medley.

Sausage Plate 18.95
Two German bratwursts served with Bavarian Inn sauerkraut. Served with potato cheese dumplings and vegetable medley.

Liver & Onions Rhineland Style 21.50
Calves liver, flour dusted with sautéed onions, bacon, and garnished with apples. Served with baked potato and vegetable medley.

Chicken Finger Plate 17.95
Five hand breaded crispy chicken fingers with honey dijon BBQ sauce. Served with french fries and vegetable medley.

GF New York Strip* 28.95
12 oz. house marinated New York strip steak broiled to order. Served with baked potato and vegetable medley.
Please allow 20 to 30 minutes for preparation

Ribeye Cap 29.95
8 oz. hand cut spinalis dorsi ribeye cap grilled to your liking, roasted baby potatoes, vegetable medley, brown hotel butter and chasseur sauce.

Mediterranean Falafel 18.95
GF Fried herb seasoned falafel, quinoa brown rice salad stuffed red pepper, arugula, tomato herb relish, marinara, and house tzatziki.

GF Pesto Tenderloin 35.95
6 oz. pan seared beef tenderloin filet, roasted baby potatoes and vegetable medley, topped with homemade pesto and grated parmesan.

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. Served with homemade dressing, whipped potatoes, gravy, & vegetable medley.

Mixed	**2 pc. 19.50**	**3 pc. 20.95**
All White	**2 pc. 20.50**	**3 pc. 21.95**
All Dark	**2 pc. 18.95**	**3 pc. 19.95**

Add a piece of Frankenmuth® Chicken to your meal! Extra Leg 6.50, Thigh 6.95, Breast 7.95

Check Out Our Special Events!

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PASTAS

Pesto Linguini 16.95
Seasonal vegetable medley sauteed with house pesto wine sauce and linguini pasta with shaved parmesan.

with Broiled Chicken	21.95
with Scottish Salmon	30.95
with Grilled Portabella	23.95
with New York Strip	34.95
with Sugar Cane Shrimp Skewer	24.95

Pasta Primavera 16.95
Seasonal vegetables sauteed with garlic, white wine, pesto, marinara and linguini pasta.

with Broiled Chicken	21.95
with Scottish Salmon	30.95
with Grilled Portabella	23.95
with New York Strip	34.95
with Sugar Cane Shrimp Skewer	24.95

SEAFOOD

Scottish Salmon 26.95
GF 6 oz. hand cut and broiled Scottish salmon topped with house tomato herb relish. Served with baked potato and vegetable medley.

Great Lakes Perch 28.95
Hand breaded and fried Great Lakes perch. Served with tartar sauce, french fries and vegetable medley.

Crispy Butterfly Shrimp 18.95
Eight panko breaded jumbo shrimp with cocktail sauce, crispy french fries and seasonal vegetable medley.

GF Grilled Sugar Cane Shrimp 23.95
Three sugar cane skewers of grilled shrimp, sweet & spicy glaze, whipped potatoes, gravy and vegetable medley.

Add 1.5 lb. Snow Crab Legs to any meal!
1.5 lb Snow crab legs with melted butter. 46.95

Linguini Alfredo 15.95
Homemade parmesan cream over linguini pasta with shaved parmesan.

with Broiled Chicken	20.95
with Scottish Salmon	29.95
with Grilled Portabella	22.95
with New York Strip	33.95
with Sugar Cane Shrimp Skewer	23.95

SANDWICHES

Add thick cut candied bacon for a 2.50 upcharge to any menu item.

Hot Chicken Sandwich 17.50
Tender pieces of chicken served between slices of fresh white bread and smothered with warm chicken gravy. Includes whipped potatoes and dressing.

Gourmet Grilled Cheese 16.95
Thick cut candied bacon, tomato herb relish, cheddar cheese curds, American cheese, sriracha aioli, toasted white bread, and beer battered onion rings. Comes with a choice of house or caesar salad and a choice of cheddar ale or chicken noodle soup.

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

Bratwurst & Kraut 13.50
Bavarian Inn bratwurst wrapped in a Bavarian Inn bun with a side of Bavarian Inn sauerkraut. Served with french fries.

Bavarian Inn Reuben 17.50
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.

Falafel Wrap 13.95
Lettuce, tomato cucumber salad, mediterranean falafel and house tzatziki in a flat bread. Served with french fries or vegetable medley.

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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) 19.95

Pizza toppings 2.50
Extra cheese 3.95

(GF) **Cauliflower Pizza** 18.50
Cauliflower crust, marinara sauce, three cheese blend and a choice of up to four pizza toppings.
**Gluten free, not recommended for celiac.*

GOURMET PIZZAS 16" 29.50

Frankenmuth Pizza
A local favorite! Toppings include chicken, bacon, bratwurst, green pepper, onion, garlic, Bavarian Inn sauerkraut, and a four cheese blend.

Chicken Bacon Ranch Pizza
Ranch sauce, crispy chicken, bacon, diced tomato 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.

BURGERS

½ Pound Beef Burger 17.95
One half pound burger, topped with choice of American, Swiss, pepper jack or cheddar cheese, lettuce, tomato, sliced pickle and onion.

Additional toppings ($1.50 each): American cheese, Swiss cheese, pepper jack, mushrooms, sautéed onions, bacon and Bavarian Inn sauerkraut.

Southwestern BBQ Burger* 18.95
One half pound burger seasoned and broiled to perfection! Topped with BBQ sauce, cheddar and pepper jack cheeses, bacon, lettuce, tomato and beer battered onion rings.

Grilled Portabella Burger 16.95
Grilled marinated portabella, mediterranean falafel, lettuce, tomato and homemade tzatziki. Served with french fries or vegetable medley.

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 coleslaw
- (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

Malongo Coffee

Espresso	3.95
Caffè Americano	4.95
Cappucino	5.95
Latte	6.95
Macchiato	7.95
Mochaccino	8.95

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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!