Hungry diners have been coming to Frankenmuth since the horse and buggy days of 1856. Heaping platters of golden brown chicken, bountiful bowls of mashed potatoes, dressing, egg noodles and vegetables brought those first visitors to our front door and continue to do so today...almost one million guests each year from every state in the nation and many foreign countries! We still use that same loving care that Grandma Zehnder put into those first dinners, using only quality ingredients and locally grown products, whenever possible.

Soup
Our Homemade Noodle Soup with Crispy Crackers

Appetizers
Zehnder's Creamy Cabbage Salad
Our House-Made Chicken Liver Paté
Large Curd Cottage Cheese
Zehnder's Cheese Spread with Garlic Toast

Entrée
Frankenmuth Golden Fried Chicken* (Oven Roasted Chicken Available)
Creamy Mashed Potatoes
Chicken Gravy

Dessert
Vanilla or Chocolate Soft Serve Ice Cream or Orange Sherbet
24.95 per person
All You Care to Eat
All White 1.50 Extra

Children's Family Style
Ages 3-5 5.95
Ages 6-8 10.95
Ages 9-11 11.95

Add a Second Entrée to your Family Style Dinner
Wiener Schnitzel
Bavarian Sausages
4.00 per person, per entrée

Great Lakes Yellow Perch
Breaded Jumbo Shrimp
6.00 per person, per entrée

Add One of Our Signature Shareable Sides
Sautéed Chicken Livers 6.95
Bowl of Chicken Giblets in Gravy 4.95
Sautéed Sweet & Sour Red Cabbage 4.95

NOTICE: Ask your server about menu items that can be cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Zehnder's Original Chicken Recipes

Rotisserie Half Chicken - We rub our special seasonings into whole plump birds then slow roast them over an open flame. Accompanied by a sautéed blend of potatoes and seasonal vegetables. 26.95

Chicken in Phyllo - Our very popular combination of thinly sliced breast of chicken, cream cheese, Feta cheese and green onion wrapped in flaky phyllo. Topped with Parmesan cream sauce or raspberry coulis. Served with your choice of potato. 28.95

Chicken Schnitzel Parmesan - Our lightly fried chicken schnitzel topped with our house-made marinara and melted Provolone cheese. Served on our buttered egg noodles with a slice of garlic buttered, toasted french bread. 27.95

Sautéed Chicken Liver Plate - Sautéed with sweet onions and lightly seasoned with our World Famous Chicken Seasoning. Served with Grandma's dressing and mashed potatoes 21.95

Steaks, Schnitzels & Sausage

Prime Rib Au Jus* - "The King of Beef", seasoned and slow roasted to retain all of its natural juices. Served char-grilled or natural cut. 18 oz. Served with choice of potato. 31.95 (Served Fri., Sat. & Sun. only)

Heritage Steak* - 14 oz. Thick cut New York strip steak, char-grilled. Served with choice of potato. 30.95

Grilled New Zealand Lamb Chops - Three double-cut chops, lightly seasoned and char-grilled. Served with your choice of rice or potato. Three Chops 31.95 or Four Chops 34.50

Sautéed Medallions of Beef Tenderloin Portabella* - Sautéed medallions of beef topped with a Portabella mushroom demi glacé. Prepared medium. Served with choice of potato. 30.95

Pork Schnitzel St. Julian - Pan-seared pork tenderloin topped with a rich mushroom and sweet onion gravy infused with locally made, award winning St. Julian Cream Sherry. Served with choice of potato. 27.95

Schnitzel Franconian - Your choice of breast of chicken or natural veal steak fried to a golden brown. Topped with sautéed onions, fresh mushrooms, artichoke hearts and diced ripe tomatoes; served with spätzle. Chicken 27.95 or Veal 28.95

Bavarian Sausage - Authentic, locally made Bavarian sausages. Each dinner will feature a traditional Bratwurst, smoked Bratwurst and a Hochzeits Wurst (wedding sausage) presented on a bed of sauerkraut; served with spätzle or choice of potato. 26.95

Seafood Selections

Great Lakes Yellow Perch - Over a half pound of one of the finest tasting fish from the Great Lakes. Lightly breaded then simply fried. Served with choice of potato. 28.95

Norwegian Salmon - An 8 oz. filet topped with house-made lemon herb butter served on a bed of seasonal vegetables. Served with choice of potato 28.95

Breaded Shrimp - Twelve jumbo shrimp, lightly breaded and simply fried to a golden brown or prepared with our Thai Chili sauce. Served with choice of potato. 27.95

Vegetarian Selections

Portabella Ravioli - Large ravioli stuffed with Portabella mushrooms, tossed in a garlic cream and white wine sauce with fresh artichokes and sweet red peppers. 22.95

Eggplant Parmesan - Hand-cut Eggplant coated in Italian breadcrumbs lightly fried, topped with Parmesan, Mozzarella and our house-made marinara. 18.95

Fire Roasted Vegetable Quesadilla - Grilled flour tortilla with sautéed red and green peppers, onions, black beans, seasoned corn and Mexican cheese. Served with sour cream, salsa and house-made ancho sauce. Non-dairy cheese available. 16.95

- Gluten Free

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