

## KID'S MENU (ANY AGE)

### Simply Perfect Breakfast (SPB)

A Scrambled Egg, a piece of Bacon, a piece of Cinnamon French Toast or 2 Pancakes.  
288-340 cal 9.75

### The Small Plate

Three Buttermilk Pancakes with your choice of one side item:  
Bacon (2) • Links (2) • Patty (1) • Egg (1)  
357-436 cal 10.00

### Mini 49ers

Our Fabulous 49ers shrunk down to kid's size.  
428 cal 8.50

### Chocolate Chip Short Stack

Three Chocolate Chip Pancakes served with Fresh Whipped Cream.  
445 cal 8.75

### Peanut Butter Pancakes Short Stack

Filled and Topped with Peanut Butter Chips.  
415 cal 8.75

### Grilled Cheese Sandwich

Served with Fruit.  
535 cal 8.50

### Jackson Five

Five Silver Dollar Pancakes.  
195 cal 7.50

### Fruit & Yogurt

A small cup of Vanilla Yogurt and a dish of Mixed Fruit.  
300 cal 6.25

## SANDWICHES

All Sandwiches Served with Hash Brown Potatoes

### Reuben / Rachel

Thinly Sliced Corned Beef or Sliced Turkey with Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye Bread 1444 cal 14.75

### B.L.A.T.

Thick Sliced Bacon, Lettuce, Avocado, Tomato and Mayonnaise served on Whole Wheat Toast.  
(Add on a fried egg) 1.50  
1071 cal 13.75

Consuming undercooked eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

### Monte Cristo Sandwich OPH Style

French Toast Bread, with Ham, Turkey, a Fried Egg and Swiss Cheese served with Hash Browns and a side of Strawberry Syrup. 1376 cal 15.75

### Grilled Cobblestone Turkey Sandwich

Turkey, Bacon, Swiss Cheese and cranberry mayonnaise on grilled Cinnamon cobblestone brioche bread. 1528 cal 15.75

### Fried Egg Sandwich

Grilled Sourdough Bread with Fried Eggs, Shaved Honey Maple Ham and Melted Swiss Cheese. 1504 cal 14.75



## NUTRITIONAL INFORMATION

Nutritional Information for add on items

- Calorie counts on Entrees' do not reflect Butter & Syrup unless stated in description.

<b>Fresh Whipped Butter</b>	2 oz 135 cal
<b>Whipped Cream</b>	2 oz 191 cal
<b>Maple Syrup</b>	2 oz 270 cal
<b>Homemade Apple Syrup</b>	2 oz 170 cal
<b>Homemade Tropical Syrup</b>	2 oz 180 cal
<b>Homemade Blueberry Syrup</b>	2 oz 150 cal
<b>Homemade Strawberry Syrup</b>	2 oz 220 cal

Additional nutrition information available on request. 2000 calories a day is used for general nutrition advice, but calorie needs vary.

Many of our Pancakes can be Prepared Gluten Friendly. ASK YOUR SERVER FOR DETAILS. Items marked with can be prepared Gluten Friendly.

ALL Gluten Friendly items will be served on a **RED PLATE**

Peanut Oil is used in many items. Please talk to a manager if you have concerns. Consuming undercooked eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## WHAT ARE PANCAKES?

Pancakes are the very old beginnings of bread and pastry. Generally a pancake is any kind of batter fried or baked in a skillet, on a griddle, or any hot surface. People of all nationalities have made pancakes from time immemorial. Today pancakes are enjoyed for breakfast, lunch, dinner and even for dessert.

The Original Pancake House was founded in 1953 by Les and Emma Hueneker. Drawing upon their many years of expertise in the culinary field and their extensive working knowledge of authentic national and ethnic pancake recipes, they were able to offer without compromise this unique and original menu which has gained national acclaim and remains unchanged to this day. These recipes demand only the very finest of ingredients, such as 93 score butter, pure 36% whipping cream, fresh grade AA eggs, hard wheat unbleached flour and our own recipe sourdough yeast. Old-fashioned sourdough yeast just like your great grandmother used to use, is used in many of our batters. It is grown in our own kitchen from a culture of potatoes, flour, sugar and activated by a "start of yeast". This sourdough yeast produces light, airy, fine-textured pancakes.

**THE ORIGINAL PANCAKE HOUSE** menu is based on authentic recipes developed years ago, some by famous chefs, others by "home" recipes handed down from generation to generation. Our batters are not from packaged mixes – all are carefully prepared and blended by hand with fresh ingredients exactly as they were intended and originally made. As with homemade bread, preparation takes time and special care. The results are well worth the effort. We will not, as an example, substitute frozen eggs or powdered eggs for fresh eggs. Nothing can replace the fresh product for food value or taste.

All of our butter is USDA 93 score, the finest available. We then render out the impurities (salts and solids) leaving the pure golden oil. This "golden oil" is used in cooking our eggs.

Our whipped butter is just that – nothing added. Our blueberries are the finest, plump berries available. Our lingonberries are imported from Sweden. Our coffee is blended just for our own use, developed to complement your meal.

## TO OUR CUSTOMERS

There is **NO** substitute for **QUALITY**. We are **PROUD** of our product and we **appreciate** our customers. It is our constant objective to serve you the finest pancakes available, and to give you pleasant, courteous and unobtrusive service. Thank you for coming to the Original Pancake House. We hope you will come back often. Original Pancake House franchises are now in operation—coast to coast—imitators everywhere—look for the **Highet and Hueneker** registered trademark.

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ALABAMA  
Birmingham

ARIZONA  
Scottsdale

CALIFORNIA  
Anaheim  
City of Orange

Encinitas  
Huntington

Los Altos  
Placentia  
Pleasant

Redondo Beach  
San Diego  
San Jose

Temecula  
Vista

COLORADO  
Greenwood Village  
(2 locations)

Fort Collins

FLORIDA  
Aventura  
Boca Raton  
Boynton Beach  
Coral Springs  
Delray Beach  
Fort Lauderdale  
Miami (2 locations)  
Palm Beach Plantation  
Royal Palm Beach  
Southwest Ranches

GEORGIA  
Alpharetta  
Atlanta

Savannah  
Stone Mountain

HAWAII  
1 Honolulu (2 locations)

IDAHO  
Boise

ILLINOIS  
Arlington Heights  
Champaign

Chicago (4 locations)  
Schamburg

Oak Lawn  
Normal

LaGrange  
Glenview

Highland Park  
Lake Zurich  
Lincolnshire

Oak Forest

Orland Park  
Park Ridge

Peoria  
Wilmette

INDIANA  
Fishers

Indianapolis  
Noblesville

South Bend

MARYLAND  
Baltimore

Bethesda  
Rockville

MICHIGAN  
Birmingham

Grosse Pointe Woods  
Southfield

MINNESOTA  
Burnsville

Eden Prairie  
Edina

Maple Grove  
Minnetonka

Plymouth  
Roseville

MISSOURI  
Chesterfield

Ladue

NEVADA  
Las Vegas

NEW JERSEY  
Edgewater

West Caldwell

NEW YORK  
Amherst

Orchard Park  
Williamsville

White Plains

NORTH CAROLINA  
Charlotte (2 locations)

OHIO  
Cincinnati

Dayton  
Fairview Park

Montgomery  
Toledo

Upper Arlington  
West Chester

Westerville  
Woodmere

OREGON  
Bend

Eugene  
Redmond

Portland  
Salem (2 locations)

PENNSYLVANIA  
Pittsburgh

(2 locations)  
SOUTH CAROLINA  
Columbia

SOUTH DAKOTA  
Sioux Falls

TEXAS  
Austin

Dallas (3 locations)  
Grapevine

Plano (2 locations)  
Fort Worth

UTAH  
Lehi

Midvale  
Salt Lake City

Sandy

VIRGINIA  
Falls Church

WASHINGTON  
Bothell

Gig Harbor  
Kennewick

Maple Valley  
Puyallup

Redmond  
Richland

Tacoma

WISCONSIN  
Brookfield

Madison

SOUTH KOREA  
Seoul (3 locations)

JAPAN  
Tokyo (8 locations)



Maple Grove  
Since 2006

Minnetonka  
Since 2016



## JUICES & BEVERAGES

<b>Fresh Squeezed Orange Juice or Grapefruit Juice</b>	Regular 145-209 cal 5.75	Small 72-98 cal 4.75
<b>Apple, Cranberry or Tomato Juice</b>	Regular 92-225 cal 4.25	Small 46-112 cal 3.25
<b>Coffee - Special OPH Blend</b>	0 cal	3.75
<b>Freshly Brewed Iced Tea</b>	0 cal	3.50
<b>Herbal Tea</b>	0 cal	3.75
<b>Hot Chocolate</b>	131 cal	3.75
<b>Lattes and Cappuccinos</b>	135 cal	4.95
<b>Milk</b>	Small 101 cal	2.50
	Regular 203 cal	3.50
<b>Soft Drinks</b>	Pepsi, Diet Pepsi, Lemonade, Starry, Dr. Pepper, Mountain Dew, Diet Mountain Dew.	
	0-150 cal	3.50



## FRUITS & CEREALS

<b>Yogurt &amp; Granola with Fresh Fruit</b>	745 cal	9.25
<b>Fresh Fruit</b>	Strawberries or other Berries	350 cal Seasonal Price
<b>Sliced Bananas</b>	Served with Cream and Brown Sugar	423 cal 4.00
<b>Old Fashioned Oatmeal</b>	390/570 cal	
	With Cream and Brown Sugar	6.75
	- Add Raisins	.75
	- Add Bananas	1.00
	- Add Pecans	1.50
	- Add Strawberries or other berries	2.00

## SIDE ORDERS

<b>Thick Sliced Bacon</b>	214 cal	7.75
	Aged with pure cane sugar, double smoked, hand sliced in house	
<b>Sausage Links</b>	365 cal	7.00
<b>Sausage Patties</b>	344 cal	7.00
<b>Turkey Links</b>	171 cal	7.25
<b>Honey Maple Ham</b>	150 cal	7.50
<b>Canadian Bacon</b>	150 cal	7.50
<b>Chicken Patties</b>	245 cal	7.25
<b>1 Egg Any Style</b>	80-100 cal	2.75
<b>2 Eggs Any Style</b>	160-190 cal	4.00
	Each additional egg	1.75





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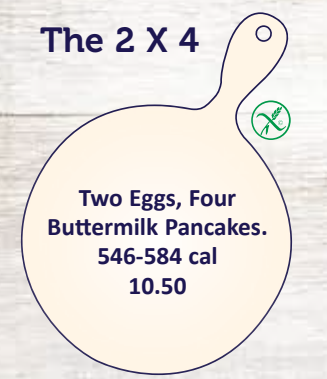




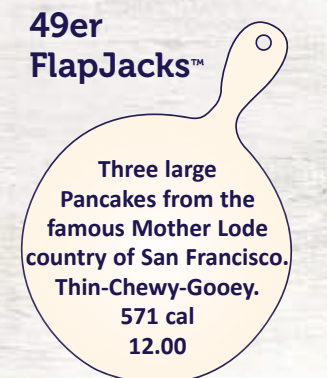


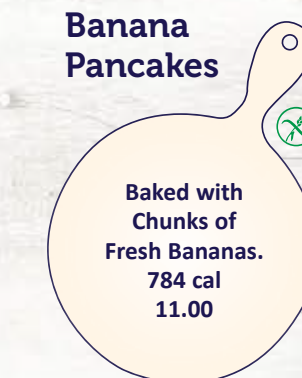
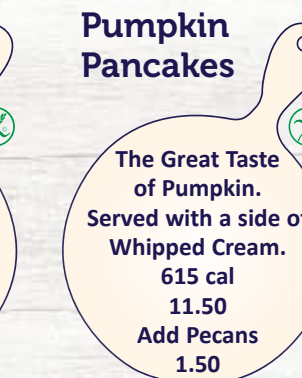




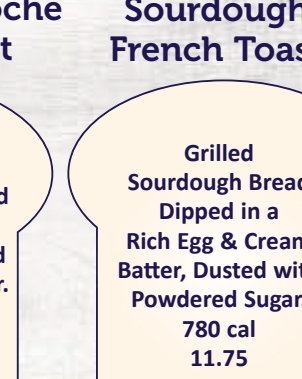
<b>Toast with Preserves</b>	354-404 cal	4.25
	White, Cranberry Wild Rice, Whole Wheat Wild Rice, Sourdough, Marble Rye or Cinnamon Brioche	
<b>Toasted Buttermilk Biscuits</b>	260 cal	4.25
<b>Toasted English Muffin with Preserves</b>	354 cal	4.25
<b>Hash Brown Potatoes</b>	711 cal	6.75
	With Special Seasoning and Onions	
	Add Cheese	220 cal 1.75
<b>Biscuits and Gravy</b>	573 cal	7.50
<b>Real Maple Syrup</b>	190 cal	3.00

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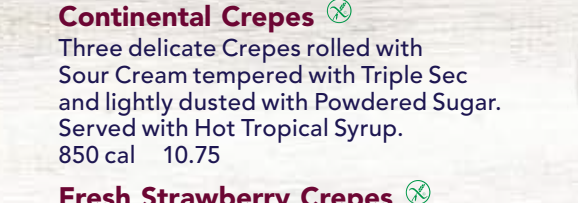

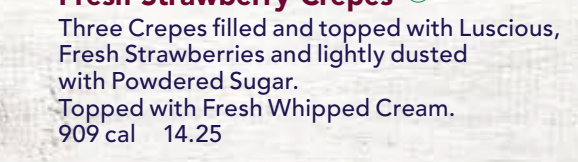
## SPECIALTIES OF THE HOUSE

	<b>Apple Pancake</b> Our Famous one of a kind Specialty, Oven-Baked Pancake Bubbling with Goodness! Prepared with Granny Smith Apples and Sinkiang Cinnamon Glaze. 1830 cal 14.50		<b>Dutch Baby</b> An Oven-Baked German Pancake. Served with Fresh Lemons, Whipped Butter and Powdered Sugar 840 cal 13.5
	<b>Dutch Treat</b> The Dutch Baby filled with Fresh Strawberries and Bananas. Served with Warm Homemade Strawberry Syrup. 1080 cal 16.00		<b>Garden Dutch</b> The Dutch Baby Filled with Fresh Broccoli, Mushrooms, Onions, Tomatoes and Swiss Cheese. 944 cal 15.00

	<b>The 2 X 4</b> Two Eggs, Four Buttermilk Pancakes. 546-584 cal 10.50		<b>Georgia Pecan Pancakes</b> Fresh Pecans Baked Inside. 1006 cal 12.00		<b>Griddle Cakes</b> Banana Bread Pancakes. If You Love Banana Bread You Will Love these! 964 cal 11.75		<b>Strawberry Pancakes</b> Buttermilk, Strawberries, Whipped Cream and Powdered Sugar. 835 cal 14.50		<b>Cinnamon Swirl Pancakes</b> Buttermilk, Pancakes filled with a Cinnamon Swirl Filling and topped with a Cream Cheese Frosting. 1125 cal 12.00
	<b>49er FlapJacks™</b> Three large Pancakes from the famous Mother Lode country of San Francisco. Thin-Chewy-Goey. 571 cal 12.00		<b>Peanut Butter Pancakes</b> Our Buttermilk Pancakes Filled and Topped with Peanut Butter Chips, Dusted with Powdered Sugar. 830 cal 11.00		<b>Buckwheat Pancakes</b> Old Fashioned Yeasty Buckwheat Pancakes. 585 cal 11.00		<b>Banana Pancakes</b> Baked with Chunks of Fresh Bananas. 784 cal 11.00		<b>Pumpkin Pancakes</b> The Great Taste of Pumpkin. Served with a side of Whipped Cream. 615 cal 11.50 Add Pecans 1.50
	<b>Pigs in a Blanket</b> Three Link Sausages rolled in Buttermilk Pancakes. 762 cal 12.50		<b>Raspberry French Toast</b> 3-slices of raspberry cobblestone bread, topped with fresh raspberries, cream cheese frosting and dusted with powdered sugar 1480 cal 14.25		<b>Caramel Banana French Toast</b> Cinnamon French Toast topped with Fresh Bananas and Warm Homemade Caramel Sauce. 1104 cal 13.00		<b>Cinnamon Brioche French Toast</b> Grilled Cinnamon Brioche Bread Dipped in a Rich Egg & Cream Batter, Dusted with Cinnamon Sugar. 799 cal 11.75		<b>Sourdough French Toast</b> Grilled Sourdough Bread Dipped in a Rich Egg & Cream Batter, Dusted with Powdered Sugar. 780 cal 11.75

Many of our Pancakes can be Prepared Gluten Friendly. ASK YOUR SERVER FOR DETAILS.725-1411 cal Add 1.75

## CREPES

	<b>Cherry Kijafa Crepes</b> ☒ A Danish favorite! Three delicate Crepes filled and topped with Montmorency Cherries simmered in our Kijafa sauce and lightly dusted with Powdered Sugar. 1185 cal 11.75		<b>Banana Praline Crepes</b> ☒ Three delicate Crepes filled with Sliced Bananas and decadently topped with more Bananas, Fresh Whipped Cream, Toasted Pecans and Warm Caramel Praline Sauce. 1399 cal 12.50
	<b>Raspberry Kijafa Crepes</b> ☒ Three delicate Crepes filled and topped with Fresh Raspberries simmered in our special Raspberry Kijafa Sauce and lightly dusted with Powdered Sugar. 1131 cal 12.75		<b>Continental Crepes</b> ☒ Three delicate Crepes rolled with Sour Cream tempered with Triple Sec and lightly dusted with Powdered Sugar. Served with Hot Tropical Syrup. 850 cal 10.75
	<b>French Crepes</b> ☒ Three delicate Crepes filled with Strawberry Preserves and lightly dusted with Powdered Sugar. Topped with Hot Tropical Syrup. 1270 cal 10.75		<b>Fresh Strawberry Crepes</b> ☒ Three Crepes filled and topped with Luscious, Fresh Strawberries and lightly dusted with Powdered Sugar. 909 cal 14.25



## EGG SPECIALTIES

Served with 3 Buttermilk Pancakes or an available substitute for an extra charge.	
<b>Bacon and Eggs</b> Three Thick Sliced Bacon aged with pure cane sugar, double smoked, hand sliced in house and Two Large Fresh Eggs, served any style. 629-668 cal 15.25	<b>Canadian Bacon and Eggs</b> Four slices of Canadian Bacon and Two Large Fresh Eggs, served any style. 569-607 cal 14.5
<b>Sausage Links or Patties and Eggs</b> Our Special Recipe (2) Patty Sausage or (4) Links and Two Large Fresh Eggs, served any style. 766-805 cal 13.50	<b>Hash Brown Potatoes and Eggs</b> Hash Brown Potatoes and Two Large Fresh Eggs, served any style. 1127-1166 cal 13.50
<b>Chicken Patties or Turkey Links and Eggs</b> Your choice of (2) Chicken Patties or (4) Turkey Links and Two Large Fresh Eggs, served any style. 766-805 cal 14.00	<b>Minced Ham and Scrambled Eggs</b> Three Eggs Lightly Scrambled with Diced Honey Maple Ham. 677 cal 13.75
<b>Ham and Eggs</b> A Thick Slice of Honey Maple Ham and Two Large Fresh Eggs, served any style. 569-607 cal 14.50	<b>Corned Beef Hash and Eggs</b> Our Homemade Hash, a Blend of Corned Beef, Potatoes, and Onions. Served with Two Eggs any style. 853-892 cal 17.75

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## BENEDICTS

<b>Eggs Benedict</b> Toasted English Muffin with Canadian Bacon, Basted Eggs and topped with Hollandaise. Served with Hash Browns. 1619 cal 16.25	<b>Eggs Michael</b> Toasted English Muffin with two grilled Sausage Patties, Poached Eggs and topped with our Famous Mushroom Sherry Sauce. Served with 3 Potato Pancakes. 1237 cal 16.25
<b>Garden Benedict</b> Toasted English Muffin, topped with Spinach, Mushrooms, Tomatoes, Scrambled in Eggs and fresh Hollandaise. Served with Hash Browns. 1501 cal 15.50	<b>Eggs Jones</b> Grilled Biscuit with two grilled Sausage Patties, Poached Eggs and topped with our Sausage Gravy. Served with Hashbrowns 1515 cal 16.75

## BREAKFAST BOWLS & MORE

<b>Campfire Hash</b> Scrambled eggs with diced bacon, chorizo sausage, jalapenos, red peppers & pepperjack cheese over grilled hash browns. Served with 3 buttermilk pancakes 1182 cal 18.50	<b>The Lumberjack Bowl</b> Crumbled biscuit, hashbrowns, bacon, ham, sausage, fire-roasted corn, cheddar cheese topped with sausage gravy and two basted eggs. Served with three buttermilk pancakes. 1248 cal 18.50
<b>The Greek Scramble Bowl</b> Spinach, Kalamata Olives, Red Peppers scrambled with feta cheese. Served with a side of Buttermilk Pancakes. 1008 cal 15.50	<b>Breakfast Quesadilla</b> Made with Chorizo, Bacon bits, Pico de Gallo, Pepper Jack and Cheddar Cheese, Scrambled Eggs and served with Fresh Salsa and Sour Cream. 2023 cal 16.75
<b>Biscuits and Gravy</b> Biscuit served Open-Faced with a Traditional Sausage Gravy Generously Ladled on top. Served with Two Eggs and Hash Browns. 1218-1258 cal 16.50	<b>Avocado Toast</b> Sourdough Toast topped with Avocados, a Brie Cheese and Sun-dried Tomato Spread. Drizzled with a Balsamic Vinaigrette Glaze. Served with Two Eggs. 520 cal 12.75 <small>*Contains pine nuts in spread</small>

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## SOUFFLÉ OMELETTES

Our 4-egg Oven Baked Omelettes are served with 3 Buttermilk Pancakes* or an available substitute for an extra charge	
<b>Cheese Omelette</b> Our Fluffy Omelette filled with Cheddar Cheese. 1583 cal 14.75	<b>Fresh Vegetarian Omelette</b> Our Fluffy Omelette filled with Fresh Broccoli, Tomatoes, Mushrooms, Onions, Green Peppers and Cheddar Cheese. 1622 cal 15.75
<b>Ham and Cheese Omelette</b> Our Fluffy Omelette filled with diced Honey Maple Ham and Cheddar Cheese. 1732 cal 16.25	<b>O.P.H. Omelette</b> Our Fluffy Soufflé Omelette baked with Mushrooms, Goat Cheese and Spinach. 1371 cal 16.25
<b>Bacon and Cheese Omelette</b> Our Fluffy Omelette filled with Diced Thick Sliced Bacon and Cheddar Cheese. 1692 cal 16.25	<b>Meatlover's Omelette</b> Filled with our Special Recipe Sausage, Hickory Bacon, Smoked Ham and Cheddar Cheese. 1573 cal 17.25
<b>Sausage and Cheese</b> (Turkey Sausage Available +.50) Our Fluffy Omelette filled with our Special Recipe Sausage and Cheddar Cheese. 1636 cal 16.25	<b>Cowboy Omelette</b> Our Fluffy Soufflé 4 egg Omelette Baked with Bacon, Honey Maple Ham and Cheddar Cheese Smothered with Sausage Gravy. 2259 cal 18.25
<b>Mushroom Omelette</b> Our Fluffy Omelette filled with Fresh Mushrooms and Served with a side of Rich Sherry Mushroom Sauce. 1476 cal 15.25	<b>The Denver/Western Omelette</b> Ham, green peppers, onions and Cheddar Cheese. 1760 cal 16.75
<b>Sante Fe Omelette</b> Our 4-egg Soufflé Omelette with a Fresh Pico de Gallo and Pepper Jack Cheese. Served with a side of fresh Salsa and Sour Cream. 1784 cal 16.75	

~ Egg Substitute Available 1.95  
~ Egg Whites Available 1.95