

## Black Board Specials

### CAMPFIRE HASH

Scrambled Eggs, Bacon, Chorizo, Jalapenos, Red Peppers and Pepper Jack cheese over grilled Hash Brown Potatoes. Served with a side of buttermilk pancakes. 1083 cal \$14.25

### BREAKFAST QUESADILLA

Made with Chorizo, Bacon bits, pico de gallo, pepperjack and cheddar cheese, scrambled eggs and served with fresh salsa and sour cream. 2023 cal \$13.75

### 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 \$12.75

### GRIDDLE CAKES

(Banana bread pancakes) If you love banana bread you will love these!! Served with our homemade caramel sauce. 1418 cal \$9.50

## 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 \$7.95

### THE SMALL PLATE

Three Buttermilk Pancakes with your choice of ONE side item: Bacon (2) • Links (2) • Patty (1) • Egg (1) 357-436 cal \$7.75

### MINI 49ERS

Our fabulous 49ers shrunk down to kid's size 428 cal \$6.95

### CHOCOLATE CHIP SHORT STACK

Three Chocolate Chip Pancakes served with fresh Whipped Cream 445 cal \$6.80

### PEANUT BUTTER PANCAKES SHORT STACK

Filled and topped with peanut butter chips 415 cal \$6.80

### GRILLED CHEESE SANDWICH

Served with Fruit 535 cal \$6.25

### JACKSON FIVE

Five Silver Dollar Pancakes 195 cal \$5.75

### FRUIT & YOGURT

A small cup of Vanilla Yogurt and a dish of Mixed Fruit 300 cal \$4.95

## WEEKDAY LUNCH Lunch served Monday through Friday from 10:30 AM - 3:00 PM

### SANDWICHES & MORE

All Sandwiches Served with Hashbrowns or Fresh Fruit

#### HAMBURGER

½ lb. Hamburger served with Tomato and Lettuce 1147-1534 cal \$8.95

Add Swiss, Cheddar, Pepperjack or American \$1.25

#### PATTY MELT

½ lb. Ground Beef served on Grilled Marble Rye with American and Grilled Onions 1122-1509 cal \$10.25

*Our Burgers are cooked Med. Well (160° f) in accordance with USDA and FDA recommendations.*

#### REUBEN / RACHEL

Thinly Sliced Corned Beef or Sliced Turkey with Sauerkraut, Swiss Cheese and Thousand Island Dressing on Grilled Marble Rye Bread 1057-1444 cal \$10.95

#### GRILLED EGG SALAD SANDWICH

Our Fresh Special Recipe Egg Salad with Tomatoes and Lettuce on Wild Rice Whole Wheat Bread grilled with Parmesan Butter 1090-1477 cal \$8.95

#### GRILLED TURKEY CLUBHOUSE

Shaved Turkey with Tomato, Lettuce, Bacon, Swiss Cheese and Special Sauce on Grilled Sourdough Bread 731-1119 cal \$9.95

#### B.L.T.

Thick Sliced Bacon, Lettuce and Tomato served on Wild Rice Whole Wheat Toast with our Special Sauce 494-881 cal \$8.95

### SALADS

#### MAPLE CHICKEN SALAD

Fresh Mixed Greens, Dried Cranberries, Toasted Walnuts, Diced Apples tossed with a Maple Vinaigrette dressing and topped with a grilled chicken breast 897 cal \$10.95

#### SUMMER SALAD

Fresh Mixed Greens, Chicken, Onions, Strawberries, Raspberries, Blueberries, Swiss Cheese and Croutons tossed with Honey Lime Dressing 1063 cal \$10.95

#### SMOKED TURKEY SALAD

Fresh Mixed Greens, Smoked Turkey, Bacon, Eggs, Tomatoes, Cheddar Cheese and Croutons tossed with Honey Lime Dressing 1135 cal \$10.95

### 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 desert.

The Original Pancake House was founded in 1953 by Les and Emma Hueneke. 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 Hight and Hueneke registered trademark.



www.opmmm.com

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THE Original<sup>®</sup>

PANCAKE HOUSE

*Pancakes as you like them!*

Maple Grove  
Since 2006

Minnetonka  
Since 2016

