

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 9.5

The Small Plate

Three Buttermilk Pancakes with your choice of one side item:  
Bacon (2) • Links (2) • Patty (1) • Egg (1)  
357-436 cal 9.5

Mini 49ers

Our Fabulous 49ers shrunk down to kid's size.  
428 cal 8

Chocolate Chip Short Stack

Three Chocolate Chip Pancakes served with Fresh Whipped Cream.  
445 cal 8.5

Peanut Butter Pancakes Short Stack

Filled and Topped with Peanut Butter Chips.  
415 cal 8.25

Grilled Cheese Sandwich

Served with Fruit.  
535 cal 8.5

Jackson Five

Five Silver Dollar Pancakes.  
195 cal 7.25

Fruit & Yogurt

A small cup of Vanilla Yogurt and a dish of Mixed Fruit.  
300 cal 6

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 14.5

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 15.5

Grilled Cobblestone Turkey Sandwich

Turkey, Bacon, Swiss Cheese and cranberry mayonnaise on grilled Cinnamon cobblestone brioche bread. 1528 cal 15.5

B.L.A.T.

Thick Sliced Bacon, Lettuce, Avocado, Tomato and Mayonnaise served on Whole Wheat Toast.  
(Add on a fried egg) 1.5  
1071 cal 13.5

Fried Egg Sandwich

Grilled Sourdough Bread with Fried Eggs, Shaved Honey Maple Ham and Melted Swiss Cheese. 1504 cal 14.5

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

MISCELLANEOUS GOODNESS

Breakfast Quesadilla

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 16.5

Avocado Toast

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 12.5

Raspberry French Toast

3-slices of raspberry cobblestone bread, topped with fresh raspberries, cream cheese frosting and dusted with powdered sugar. 14.25

Biscuits and Gravy

Biscuit served Open-Faced with a Traditional Sausage Gravy Generously Ladled on top. Served with Two Eggs and Hash Browns. 1218-1258 cal 16

Spinach Salad

Fresh Spinach topped with strawberries, blueberries, toasted pecans and feta cheese. Served with a raspberry vinaigrette. 828 cal 10

\*Contains pine nuts in spread

NUTRITIONAL INFORMATION

Nutritional Information for add on items

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

Fresh Whipped Butter	2 oz 135 cal
Whipped Cream	2 oz 191 cal
Maple Syrup	2 oz 270 cal
Homemade Apple Syrup	2 oz 170 cal
Homemade Tropical Syrup	2 oz 180 cal
Homemade Blueberry Syrup	2 oz 150 cal
Homemade Strawberry Syrup	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.

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.

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 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 Highet and Hueneke registered trademark.

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ALABAMA
Birmingham
ARIZONA
Scottsdale
CALIFORNIA
Aliso Viejo
Anaheim
City of Orange
Encinitas
Huntington
Los Altos
Norco
Orange
Pleasant
Poway
Redondo Beach
Roseville
San Diego
San Jose
Temecula
Vista

COLORADO
Greenwood Village (2 locations)
FLORIDA
Aventura
Boca Raton
Boynton Beach
Coral Springs
Delray Beach
Fort Lauderdale
Jensen Beach Miami (2 locations)
Palm Beach Plantation
Royal Palm Beach
Southwest Ranches
GEORGIA
Alpharetta
City of Orange
Atlanta
Savannah
Stone Mountain
HAWAII
1 Honolulu (2 locations)
IDAHO
Boise
ILLINOIS
Arlington Heights
Champaign Chicago (4 locations)
Glenview
Highland Park
Lake Zurich

Lincolnshire
Oak Forest
Orland Park
Park Ridge
Wilmette
INDIANA
Fishers
Indianapolis
Noblesville
South Bend
MARYLAND
Bethesda
Rockville
MICHIGAN
Bay Harbor
Birmingham
Grosse Pointe Woods
Southfield
MINNESOTA
Burnsville
Eden Prairie
Edina
Maple Grove
Minnetonka
Plymouth
Roseville
MISSOURI
Chesterfield
Ladue

NEVADA
Las Vegas
NEW JERSEY
West Caldwell
Whippany
NEW YORK
Amherst
Orchard Park
Williamsville
White Plains
NORTH CAROLINA
Charlotte (2 locations)
OHIO
Cincinnati
Dayton
Fairview Park
Montgomery
Toledo
West Chester
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)
UTAH
Salt Lake City
VIRGINIA
Falls Church
WASHINGTON
Bothell
Maple Valley
Puyallup
WISCONSIN
Brookfield
Madison
Milwaukee
Monona
SOUTH KOREA
Seoul
JAPAN
Tokyo



Maple Grove  
Since 2006

Minnetonka  
Since 2016





## JUICES & BEVERAGES

### Fresh Squeezed Orange Juice or Grapefruit Juice

Regular 145-209 cal 5.50 Small 72-98 cal 4.50

### Apple, Cranberry or Tomato Juice

Regular 92-225 cal 3.75 Small 46-112 cal 2.75

**Coffee** 0 cal 3.5  
**Freshly Brewed Iced Tea** 0 cal 3.25  
**Herbal Tea** 0 cal 3.5  
**Hot Chocolate** 131 cal 3.5  
**Lattes and Cappuccinos** 135 cal 4.75

**Milk**  
Small 101 cal 2.00  
Regular 203 cal 3.00

**Soft Drinks** 0-150 cal 3.25  
Pepsi, Diet Pepsi, Lemonade, Sierra Mist,  
Mountain Dew, Diet Mountain Dew, Dr. Pepper.



## FRUITS & CEREALS

### Yogurt & Granola with Fresh Fruit

745 cal 9

**Fresh Fruit** Strawberries or other Berries  
350 cal Seasonal Price

**Sliced Bananas**  
Served with Cream and Brown Sugar  
423 cal 4

**Old Fashioned Oatmeal or Cream of Wheat** 390/570 cal  
With Cream and Brown Sugar 6.5  
~ Add Raisins .75  
~ Add Bananas 1  
~ Add Pecans 1.25  
~ Add Strawberries or other berries 2

## SIDE ORDERS

**Thick Sliced Bacon** 214 cal 7.5  
**Sausage Links** 365 cal 6.75  
**Sausage Patties** 344 cal 6.75  
**Turkey Sausage Links** 171 cal 7  
**Honey Maple Ham** 150 cal 7.25  
**Canadian Bacon** 150 cal 7.25  
**Chicken Sausage Patties** 245 cal 6.75  
**1 Egg Any Style** 80-100 cal 2.5  
**2 Eggs Any Style** 160-190 cal 3.75  
Each additional egl 1.50

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**Toast with Preserves** 354-404 cal 4  
White, Cranberry Wild Rice, Whole Wheat,  
Sourdough,Marble Rye or Cinnamon Brioche

**Toasted English Muffin with Preserves** 354 cal 4

**Hash Brown Potatoes** 711 cal 6.5  
With Special Seasoning and Onions  
Add Cheese 220 cal 1.75

**Biscuits and Gravy** 573 cal 7.25

**Real Maple Syrup** 190 cal 3

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### Potato Pancakes

Crisp Potato Cakes served with your choice of Cinnamon Apple Sauce or Sour Cream.  
880-920 cal 11.5

### Buttermilk Pancakes

Made with our Signature Old Fashioned Homemade batter.  
521 cal 9.5

### Blueberry Pancakes

Loaded with Blueberries and served with Blueberry Compote.  
695 cal 11.5

### Bacon Pancakes

Filled with real Bacon Bits.  
845 cal 11

### Coconut Pancakes

“Ilsa’s Favorite” Topped and filled with Toasted Coconut.  
800 cal 10.5

### Swedish Pancakes

Authentic Lacy Pancakes with Lingonberries from Sweden and Whipped Butter.  
689 cal 11.5

### Ten Dollar Pancakes

Ten Silver Dollar Buttermilk Pancakes.  
391 cal 9.5

### Cranberry Walnut Pancakes

Served with Warm Homemade Caramel Sauce.  
1207 cal 11.5

### The Small Plate

Three Buttermilk Pancakes With your choice of one side item:  
2 Bacon / 2 Links  
1 Patty / 1 Egg  
357-436 cal 9.5

Shortstack available upon request.

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## BELGIAN WAFFLES

**Golden Brown Waffle** 537 cal 9.5

**Blueberry Waffle**  
Our Golden Brown Waffle baked with Delicious, Plump Blueberries and Dusted with Powdered Sugar. Served with Hot Blueberry Compote.  
708 cal 11

**Bacon Waffle**  
Our Golden Brown Waffle baked with Real Bits of Bacon.  
844 cal 10.5

**Coconut Waffle**  
Our Golden Brown Waffle filled and topped with Toasted Coconut and lightly dusted with Powdered Sugar.  
1073 cal 10

**Apple Waffle**  
Our Golden Brown Waffle baked with fresh Granny Smith Apples and lightly topped with pure Sinkiang cinnamon sugar.  
634 cal 10.5

**Pecan Waffle**  
Our Golden Brown Waffle filled and topped with Toasted Pecans and lightly dusted with Powered Sugar.  
1328 cal 11.5

**Fresh Strawberry Waffle**  
Our Golden Brown Waffle lightly dusted with Powdered Sugar, then topped with Strawberries and Fresh Whipped Cream.  
857 cal 14

## SPECIALTIES OF THE HOUSE



### Apple Pancake

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

### Dutch Baby

An Oven-Baked German Pancake. Served with Fresh Lemons, Whipped Butter and Powdered Sugar 840 cal 13.5



### Dutch Treat

The Dutch Baby filled with Fresh Strawberries and Bananas. Served with Warm Homemade Strawberry Syrup. 1080 cal 15.5



### Garden Dutch

The Dutch Baby Filled with Fresh Broccoli, Mushrooms, Onions, Tomatoes and Swiss Cheese. 944 cal 14.5

### The 2 X 4

Two Eggs, Four Buttermilk Pancakes.  
546-584 cal 10

### Georgia Pecan Pancakes

Fresh Pecans Baked Inside.  
1006 cal 11.5

### Griddle Cakes

Banana Bread Pancakes. If You Love Banana Bread You Will Love these!  
964 cal 11.5

### Strawberry Pancakes

Buttermilk, Strawberries, Whipped Cream and Powdered Sugar.  
835 cal 14

### Cinnamon Swirl Pancakes

Buttermilk, Pancakes filled with a Cinnamon Swirl Filling and topped with a Cream Cheese Frosting.  
1125 cal 11.5

### 49er FlapJacks™

Three large Pancakes from the famous Mother Lode country of San Francisco. Thin-Chewy-Gooley.  
571 cal 11.5

### Peanut Butter Pancakes

Our Buttermilk Pancakes Filled and Topped with Peanut Butter Chips, Dusted with Powdered Sugar.  
830 cal 10.5

### Buckwheat Pancakes

Old Fashioned Yeasty Buckwheat Pancakes.  
585 cal 10.5  
Add blueberries 1.5

### Banana Pancakes

Baked with Chunks of Fresh Bananas.  
784 cal 10.5

### Pumpkin Pancakes

The Great Taste of Pumpkin. Served with a side of Whipped Cream.  
615 cal 10.5  
Add Pecans 1.25

### Chocolate Chip Pancakes

Our Chocolate Buttermilk Batter sprinkled with Chocolate Chips and topped with Whipped Cream.  
890 cal 11

### Pigs in a Blanket

Three Link Sausages rolled in Buttermilk Pancakes.  
762 cal 12

### Caramel Banana French Toast

Cinnamon French Toast topped with Fresh Bananas and Warm Homemade Caramel Sauce.  
1104 cal 12.5

### Cinnamon Brioche French Toast

Grilled Cinnamon Brioche Bread Dipped in a Rich Egg & Cream Batter, Dusted with Cinnamon Sugar.  
799 cal 11

### Sourdough French Toast

Grilled Sourdough Bread Dipped in a Rich Egg & Cream Batter, Dusted with Powdered Sugar.  
780 cal 11

Many of our Pancakes can be Prepared Gluten Friendly. ASK YOUR SERVER FOR DETAILS.725-1411 cal Add 1.5

## CREPES

### Cherry Kijafa Crepes

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 11.5

### Raspberry Kijafa Crepes

Three delicate Crepes filled and topped with Fresh Raspberries simmered in our special Raspberry Kijafa Sauce and lightly dusted with Powdered Sugar.  
1131 cal 12.5

### French Crepes

Three delicate Crepes filled with Strawberry Preserves and lightly dusted with Powdered Sugar. Topped with Hot Tropical Syrup.  
1270 cal 10.5

### Banana Praline Crepes

Three delicate Crepes filled with Sliced Bananas and decadently topped with more Bananas, Fresh Whipped Cream, Toasted Pecans and Warm Caramel Praline Sauce.  
1393 cal 12

### Continental Crepes

Three delicate Crepes rolled with Sour Cream tempered with Triple Sec and lightly dusted with Powdered Sugar. Served with Hot Tropical Syrup.  
850 cal 10.5

### Fresh Strawberry Crepes

Three Crepes filled and topped with Luscious, Fresh Strawberries and lightly dusted with Powdered Sugar. Topped with Fresh Whipped Cream.  
909 cal 14



## EGG SPECIALTIES

Served with 3 Buttermilk Pancakes or an available substitute for an extra charge.

### Bacon and Eggs

Three Thick Sliced Bacon and Two Large Fresh Eggs, served any style. 629-668 cal 15

### Sausage Patty and Eggs

Our Special Recipe Patty Sausage and Two Large Fresh Eggs, served any style. 766-805 cal 13

### Links and Eggs

Our Special Recipe Link Sausage and Two Large Fresh Eggs, served any style. 787-826 cal 13

### Ham and Eggs

A Thick Slice of Honey Maple Ham and Two Large Fresh Eggs, served any style. 569-607 cal 13.75

### Canadian Bacon and Eggs

Four slices of Canadian Bacon and Two Large Fresh Eggs, served any style. 569-607 cal 14.5

### Hash Brown Potatoes and Eggs

Hash Brown Potatoes and Two Large Fresh Eggs, served any style. 1127-1166 cal 13

### Minced Ham and Scrambled Eggs

Three Eggs Lightly Scrambled with Diced Honey Maple Ham. 677 cal 13.5

### Corned Beef Hash and Eggs

Our Homemade Hash, a Blend of Corned Beef, Potatoes, and Onions. Served with Two Eggs any style. 853-892 cal 17.5

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## BENEDICTS

### Eggs Benedict

Toasted English Muffin with Canadian Bacon, Basted Eggs and topped with Hollandaise. Served with Hash Browns.  
1619 cal 16

### Eggs Michael

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

### Garden Benedict

Toasted English Muffin, topped with Spinach, Mushrooms, Tomatoes, Scrambled in Eggs and fresh Hollandaise. Served with Hash Browns. 1501 cal 15

### Eggs Jones

Grilled Biscuit with two grilled Sausage Patties, Poached Eggs and topped with our Sausage Gravy. Served with Hashbrowns  
1515 cal 16.5  
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## HEARTY BREAKFAST BOWLS

### Campfire Hash

Scrambled eggs with diced bacon, chorizo sausage, jalapenos, red peppers & pepperjack cheese over grilled hash browns. Served with 3 buttermilk pancakes  
1182 cal 18

### The Lumberjack Bowl

Crumbled biscuit, hashbrowns, bacon, ham, sausage, fire-roasted corn, cheddar cheese topped with sausage gravy and two basted eggs. Served with 3 buttermilk pancakes. 1248 cal 18

### Reuben Scramble Bowl

Corned beef, sauerkraut and swiss cheese in scrambled eggs. Served with a side of Thousand Island dressing and Marble Rye Toast. 1393 cal 16

### The Greek Scramble Bowl

Spinach, Kalamata Olives, Red Peppers scrambled with feta cheese. Served with a side of Buttermilk Pancakes.  
1008 cal 15  
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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

### Cheese Omelette

Our Fluffy Omelette filled with Cheddar Cheese. 1583 cal 14.5

### Ham and Cheese Omelette

Our Fluffy Omelette filled with diced Honey Maple Ham and Cheddar Cheese. 1732 cal 16

### Bacon and Cheese Omelette

Our Fluffy Omelette filled with Diced Thick Sliced Bacon and Cheddar Cheese. 1692 cal 16

### Sausage and Cheese

(Turkey Sausage Available +.50)  
Our Fluffy Omelette filled with our Special Recipe Sausage and Cheddar Cheese. 1636 cal 16

### Mushroom Omelette

Our Fluffy Omelette filled with Fresh Mushrooms and Served with a side of Rich Sherry Mushroom Sauce. 1476 cal 15

### Sante Fe Omelette

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 16.5

### Fresh Vegetarian Omelette

Our Fluffy Omelette filled with Fresh Broccoli, Tomatoes, Mushrooms, Onions, Green Peppers and Cheddar Cheese. 1622 cal 15.5

### O.P.H. Omelette

Our Fluffy Soufflé Omelette baked with Mushrooms, Goat Cheese and Spinach. 1371 cal 16

### Meatlover's Omelette

Filled with our Special Recipe Sausage, Hickory Bacon, Smoked Ham and Cheddar Cheese. 1573 cal 17

### Cowboy Omelette

Our Fluffy Soufflé 4 egg Omelette Baked with Bacon, Honey Maple Ham and Cheddar Cheese Smothered with Sausage Gravy. 2259 cal 18

Served on a bed of Hash Brown Potatoes 711 cal Add 1.75

### The Denver/Western Omelette

Ham, green peppers, onions and Cheddar Cheese. 1760 cal 16.5

~ Egg Substitute Available 1.75

~ Egg Whites Available 1.75