

JUICES & BEVERAGES

Fresh Squeezed Orange Juice or Fresh Grapefruit Juice

Regular 145-209 cal 6.00 | Small 72-98 cal 5.00

Apple, Cranberry or Tomato Juice

Regular 92-225 cal 4.50 | Small 46-112 cal 3.50

Coffee Special OPH Blend 0 cal 4.00

Freshly Brewed Iced Tea 0 cal 3.50

Herbal Tea 0 cal 4.00

Hot Chocolate 131 cal 4.00

Lattes and Cappuccinos 135 cal 5.50

Milk Small 101 cal 2.50 | Regular 203 cal 3.50

Soft Drinks 0-150 cal 3.50

Pepsi, Diet Pepsi, Lemonade, Starry,
Dr. Pepper, Mountain Dew, Diet Mountain Dew

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 11

The Small Plate

Three Buttermilk Pancakes with your choice of one side item:

Bacon (2) • Links (2) • Patty (1) • Egg (1)
357-436 cal 11

Mini 49ers

Our Fabulous 49ers shrunk down to kid's size. 428 cal 10

Peanut Butter Pancakes Short Stack

Filled and Topped with Peanut Butter Chips. 415 cal 9

Chocolate Chip Short Stack

Three Chocolate Chip Pancakes served with Fresh Whipped Cream. 445 cal 9

Grilled Cheese Sandwich

Served with Fruit. 535 cal 8

Jackson Five

Five Silver Dollar Pancakes. 195 cal 8

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 16

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 16

Fried Egg Sandwich

Grilled Sourdough Bread with Fried Eggs, Shaved Honey Maple Ham and Melted Swiss Cheese. 1504 cal 16

The Ultimate B.L.A.T

Five Pieces of our Double Smoked Crisp Bacon, Lettuce, Avocado, Tomato and Mayonnaise served on Whole Wheat Toast. 1071 cal 15

*(Add on a fried egg) 1.50

Grilled Cobblestone Turkey Sandwich

Turkey, Bacon, Swiss Cheese and cranberry mayonnaise on grilled Cinnamon cobblestone brioche bread. 1528 cal 16


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 180 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. 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.



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 Hight and Hueneke registered trademark.



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

INDIANA

Fishers
Indianapolis
Noblesville
South Bend
MARYLAND
Baltimore

HAWAII

1 Honolulu (2 locations)

IDAHO

Boise

ILLINOIS

Arlington Heights
Champaign
Chicago (4 locations)
Schaumburg
Oak Lawn
Glenview
Highland Park
Lake Zurich
Lincolnshire
Oak Forest
Orland Park
Park Ridge
Peoria
Wilmette

MISSOURI

Chesterfield
Ladue

MINNESOTA

Burnsville
Eden Prairie
Maple Grove
Minnetonka
Plymouth
Roseville

MISSOURI

Chesterfield
Ladue

NEVADA

Las Vegas

NEW JERSEY

Edgewater
West Caldwell

NEW YORK

Amherst
Orchard Park
Williamsville
White Plains

OHIO

Cincinnati
Dayton
Fairview Park
Montgomery
Toledo
Upper Arlington
West Chester
Westerville
Woodmere

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)

NORTH CAROLINA

Charlotte (2 locations)



MAPLE GROVE
SINCE 2006

MINNETONKA
SINCE 2016



Short stack available upon request.

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FRUITS & CEREALS

Yogurt & Granola with Fresh Fruit	745 cal	10.00
Fresh Fruit		
Strawberries or other Berries	350 cal	Seasonal Price
Sliced Bananas		
Served with Cream and Brown Sugar	423 cal	4.00
Old Fashioned Oatmeal	390-570 cal	
With Cream and Brown Sugar	7.00	
~ Add Raisins	.75	
~ Add Bananas	1.00	
~ Add Pecans	1.75	
~ Add Strawberries or other berries	2.25	

SIDE ORDERS

Thick Sliced Bacon	214 cal	8.00
Aged with pure cane sugar, double smoked, hand sliced in house		
Sausage Links	365 cal	7.50
Sausage Patties	344 cal	7.50
Turkey Links	170 cal	7.50
Honey Maple Ham	150 cal	7.75
Canadian Bacon	150 cal	7.75
Chicken Patties	245 cal	7.50
*1 egg any style	80-100 cal	3.00
*2 eggs any style	160-190 cal	4.50
~ Each additional egg 2.00		
Toast with Preserves	354-404 cal	4.50
White, Whole Wheat Wild Rice, Cranberry Wild Rice, Sourdough, Marble Rye or Cinnamon Brioche		
Toasted Buttermilk Biscuits	260 cal	4.50
Toasted English Muffin with Preserves	354 cal	4.50
Hash Brown Potatoes		
With Special Seasoning and Onions	711 cal	7.00
~ Add Cheese	220 cal	1.75
Biscuits and Gravy	573 cal	8.00
Real Maple Syrup	190 cal	3.50

BELGIAN WAFFLES

Golden Brown Waffle 537 cal 11

Apple Waffle
Our Golden Brown Waffle baked with fresh Granny Smith Apples and lightly topped with cinnamon sugar. 634 cal 12

Blueberry Waffle
Our Golden Brown Waffle baked with Delicious, Plump Blueberries and Dusted with Powdered Sugar. Served with Hot Blueberry Compote. 708 cal 13

Bacon Waffle
Our Golden Brown Waffle baked with Real Bits of Bacon. 844 cal 13

Coconut Waffle
Our Golden Brown Waffle filled and topped with Toasted Coconut and lightly dusted with Powdered Sugar. 1073 cal 12

Pecan Waffle
Our Golden Brown Waffle filled and topped with Toasted Pecans and lightly dusted with Powdered Sugar. 1328 cal 14

Fresh Strawberry Waffle
Our Golden Brown Waffle lightly dusted with Powdered Sugar, then topped with Strawberries and Fresh Whipped Cream. 857 cal 16

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 Cinnamon Glaze. 1830 cal 16

Dutch Baby
An Oven-Baked German Pancake. Served with Fresh Lemons, Whipped Butter and Powdered Sugar. 840 cal 15

Dutch Treat
The Dutch Baby filled with Fresh Strawberries and Bananas. Served with Warm Homemade Strawberry Syrup. 1080 cal 18

Garden Dutch
The Dutch Baby Filled with Fresh Broccoli, Mushrooms, Onions, Tomatoes and Swiss Cheese. 944 cal 16

Potato Pancakes
Crisp Potato Cakes served with your choice of Cinnamon Apple Sauce or Sour Cream. 880-920 cal 13

Buttermilk Pancakes
Made with our Signature Old Fashioned Homemade batter. 521 cal 11

Blueberry Pancakes
Loaded with Blueberries and served with Blueberry Compote. 695 cal 13

The 2 X 4
Two Eggs, Four Buttermilk Pancakes. 546-584 cal 12

Georgia Pecan Pancakes
Fresh Pecans Baked Inside. 1006 cal 14

Griddle Cakes
Banana Bread Pancakes. If You Love Banana Bread, You Will Love these! 964 cal 13

Strawberry Pancakes
Buttermilk, Strawberries, Whipped Cream and Powdered Sugar. 835 cal 16

Cinnamon Swirl Pancakes
Buttermilk Pancakes filled with a Cinnamon Swirl Filling and topped with a Cream Cheese Frosting. 1125 cal 14

Bacon Pancakes
Filled with real Bacon Bits. 845 cal 13

Coconut Pancakes
"Ilsa's Favorite" Topped and filled with Toasted Coconut. 800 cal 12

Swedish Pancakes
Authentic Lacy Pancakes with Lingonberries from Sweden and Whipped Butter 689 cal 13

49er FlapJacks™
Three large Pancakes from the famous Mother Lode country of San Francisco. Thin-Chewy-Gooney. 571 cal 14

Peanut Butter Pancakes
Our Buttermilk Pancakes Filled and Topped with Peanut Butter Chips, Dusted with Powdered Sugar. 830 cal 13

Buckwheat Pancakes
Old Fashioned Yeasty Buckwheat Pancakes. 585 cal 12

Banana Pancakes
Baked and topped with fresh bananas. 784 cal 13

Pumpkin Pancakes
The Great Taste of Pumpkin. Served with a side of Whipped Cream. 615 cal 13 Add Pecans 1.75

Cranberry Walnut Pancakes
Served with Warm Homemade Caramel Sauce. 1207 cal 13

The Small Plate
Three Buttermilk Pancakes With your choice of one side item: 2 Bacon / 2 Links 1 Patty / 1 Egg 357-436 cal 11

Chocolate Chip Pancakes
Our Chocolate Buttermilk Batter sprinkled with Chocolate Chips and topped with Whipped Cream. 890 cal 13

Pigs in a Blanket
Three Link Sausages rolled in Buttermilk Pancakes. 762 cal 14

Raspberry French Toast
3-slices of raspberry bread, topped with fresh raspberries, cream cheese frosting and dusted with powdered sugar. 1480 cal 15

Caramel Banana French Toast
Cinnamon French Toast topped with Fresh Bananas and Warm Homemade Caramel Sauce. 1104 cal 14

Cinnamon Brioche French Toast
Grilled Cinnamon Brioche Bread Dipped in a Rich Egg & Cream Batter, Dusted with Cinnamon Sugar. 799 cal 13

Sourdough French Toast
Grilled Sourdough Bread Dipped in a Rich Egg & Cream Batter, Dusted with Powdered Sugar. 780 cal 13

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 13

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 14

French Crepes
Three delicate Crepes filled with Strawberry Preserves and lightly dusted with Powdered Sugar. Topped with Hot Tropical Syrup. 1270 cal 12

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 17

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 12

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 16

EGG SPECIALTIES*

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

Bacon and Eggs
Three Slices of Hand Cut, Aged with Pure Cane Sugar, Double Smoked Thick Bacon and Two Large Fresh Eggs, served any style. 629-668 cal 17

Sausage Links or Patties and Eggs
Our Special Recipe (2) Patty Sausage or (4) Links and Two Large Fresh Eggs served any style. 766-805 cal 15

Chicken Patties or Turkey Links and Eggs
Your choice of (2) Chicken Patties or (4) Turkey Links and Two Large Fresh Eggs, served any style. 766-805 cal 16

Ham and Eggs
A Thick Slice of Honey Maple Ham and Two Large Fresh Eggs served any style. 569-607 cal 16

Canadian Bacon and Eggs
Four slices of Canadian Bacon and Two Large Fresh Eggs served any style. 569-607 cal 16

Hash Brown Potatoes and Eggs
Hash Brown Potatoes and Two Large Fresh Eggs served any style. 1127-1166 cal 15

Minced Ham and Scrambled Eggs
Three Eggs, Lightly Scrambled with Diced Honey Maple Ham. 677 cal 15

Cored Beef Hash and Eggs
Our Homemade Hash, a Blend of Corned Beef, Potatoes, and Onions. Served with Two Eggs any style. 853-892 cal 19

BREAKFAST BOWLS & MORE*

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 20

Cajun Andouille Sausage Hash
Andouille Sausage thinly sliced and tossed with roasted sweet potato home fries, red onion, green & red peppers. Topped with your choice of 2 eggs and Cajun hollandaise. Served with a side of 3 buttermilk pancakes. 1226 cal 20

The Lumberjack Bowl
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 20

The Greek Scramble Bowl
Spinach, Kalamata Olives, Red Peppers scrambled with feta cheese. Served with a side of Buttermilk Pancakes. 1008 cal 17

Huevos Rancheros
This southwest classic is served with black beans, fire roasted corn, crispy corn shells, chorizo sausage sliced avocado 2 eggs of your choice topped with rancheros sauce, tomatillo salsa, sour cream and cheese. Served with 3 buttermilk pancakes. 1478 cal 20

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 18

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 18

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 14

BENEDICTS*

Eggs Benedict
Toasted English Muffin with Canadian Bacon, Basted Eggs and topped with Hollandaise. Served with Hash Browns. 1619 cal 18

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 18

Garden Benedict
Toasted English Muffin, topped with Spinach, Mushrooms, Tomatoes, Scrambled in Eggs and fresh Hollandaise. Served with Hash Browns. 1501 cal 16

Eggs Jones
Grilled Biscuit with two grilled Sausage Patties, Poached Eggs and topped with Our Sausage Gravy. Served with Hashbrowns. 1515 cal 18

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 16

Ham and Cheese Omelette
Our Fluffy Omelette filled with diced Honey Maple Ham and Cheddar Cheese. 1732 cal 18

Bacon and Cheese Omelette
Our Fluffy Omelette filled with Diced Thick Sliced Bacon and Cheddar Cheese. 1692 cal 18

Sausage and Cheese
Our Fluffy Omelette filled with our Special Recipe Sausage and Cheddar Cheese. (Turkey Sausage Available +.50) 1636 cal 18

Mushroom Omelette
Our Fluffy Omelette filled with Fresh Mushrooms and Served with a side of Rich Sherry Mushroom Sauce. 1476 cal 17

Santé 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 18

Fresh Vegetarian Omelette
Our Fluffy Omelette filled with Fresh Broccoli, Tomatoes, Mushrooms, Onions, Green Peppers and Cheddar Cheese. 1622 cal 17

O.P.H. Omelette
Our Fluffy Soufflé Omelette baked with Mushrooms, Goat Cheese and Spinach. 1371 cal 18

Meatlover's Omelette
Filled with our Special Recipe Sausage, Hickory Bacon, Smoked Ham and Cheddar Cheese. 1573 cal 19

Cowboy Omelette
Our Fluffy Soufflé 4 egg Omelette Baked with Bacon, Honey Maple Ham and Cheddar Cheese Smothered with Sausage Gravy. 2259 cal 20 Served on a bed of Hash Brown Potatoes 711 cal Add 2

The Denver/Western Omelette
Ham, green peppers, onions and Cheddar Cheese. 1760 cal 18

~ Egg Substitute Available 2.50

~ Egg Whites Available 2.50

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