FRUITS & CEREALS

YOGURT AND GRAIN BLEND WITH FRESH FRUIT $8.50
FRESH FRUIT
Strawberries, Raspberries, Blueberries, Seasonal
GRAPEFRUIT HALF $2.95
SLICED BANANAS
Small $1.75 Large $2.50
OLD FASHIONED OATMEAL
With Cranberry Sauce $3.95
Add Raisins $1.50
CREAM OF WHEAT
With Cream and Brown Sugar $2.95
ASSORTED DRIED CEREALS
$2.05
Add Mixed Nuts $1.50
Add Strawberries $1.50

SIDES

THICK SLICED BACON 1/2 order $4.25
FARM STYLE SAUSAGE LINK (4) 1/2 order $4.70
THICK SLICED BACON (3) 1/2 order $3.95
SIDE ORDERS

GRAPEFRUIT HALF $2.95
WITH FRESH FRUIT $8.50
YOGURT AND GRANOLA $10.50

JUICES & BEVERAGES

FRESH SQUEEZED ORANGE $4.00/GAL
APPLE, TOMATO, CRANBERRY $4.00/
WHITE GRAPE JUICE $4.00/GAL
COFFEE $2.25
SOFT DRINKS
Pepperidge Farm, Lefevre, Mug Root Beer, Sierra Mist, Mountain Dew, Diet Mountain Dew and Dr. Pepper $2.25
HERBAL TEA $2.25
FRESHLY BREWED ICED TEA $2.25
HOT CHOCOLATE WITH REAL WHIPPED CREAM $2.25
MILK Small $1.50 Large $2.50

FRUITS & CEREALS

APPLE PANCAKE
An Oven-Baked Confection with Granny Smith Apples and a Premium Sincanki Cinnamon Glaze.
9.50
Served with Whipped Cream or Häagen-Dazs Ice Cream 1.25

DUTCH BABY
An Oven-Baked, Light and Delicate, “German” Pancake. Served with Lemon Wedges, Whipped Butter, and Extra Powdered Sugar for a Truly Special Treat.
8.50

SOFT DRINKS

VANILLA, BANANA, OR STRAWBERRY SYRUP
1/2 order $2.25
FULL ORDER $4.50

CREPES

CHERRY KLAATZ CREPES
A Dutch Klaatz Crepe. Three delicate crepes filled and topped with Moraberry jam, cream, and powdered sugar. $7.75

FRENCH CREPES

Three delicate crepes filled with strawberry preserves and lightly dusted with powdered sugar. Served with hot tropical sauce. $6.95

MARDINE CREPES

The Crepe, Beans of the Orient – three delicate crepes rolled and topped with Mandarin orange segments, pineapples, and lightly dusted with powdered sugar. Served with hot tropical sauce. $7.50

TAHITIAN MAIDEN’S DREAM

A tender crepe filled with golden banana slices in sour cream and topped with fresh fruit, sauce, and brown sugar. Served with powdered sugar and tropical sauce. $6.95

PICKANINNY CREPES

Three delicate crepes filled with sour cream and topped with fresh fruit, sauce, and brown sugar. Served with powdered sugar and tropical sauce. $6.90

APPLE CREPE

A tender crepe filled with apples, cinnamon, pecans, and sour cream. Topped with pecans. $6.95

FRESH STRAWBERRY CREPE

Our tender crepe filled and topped with fresh strawberries and cream. Served with powdered sugar. $6.95

POINTER 96 is used in many items. Please talk to a manager if you have concerns.

EGG SPECIALTIES

ARE SERVED WITH 3 BUTTERMILK PANCAKES OR TOAST OR AN AVAILABLE SUBSTITUTE FOR AN EXTRA CHARGE.
BACON AND EGGS
Three thick sliced bacon and two large fresh eggs, served any style. $8.95
SAUSAGE AND EGGS
Our special recipe link sausage and two large fresh eggs, served any style. $7.90
HAM AND EGGS
A thick slice of honey maple ham and two large fresh eggs, served any style. $7.60
CANADIAN BACON AND EGGS
Four slices of Canadian bacon and two large fresh eggs, served any style. $8.90
EGGS AND HASHBROWNS
Ham, eggs, and two large fresh eggs, served any style. $7.90
MINCED HAM AND SCRAMBLED EGGS
Three eggs lightly scrambled with diced honey maple ham. $8.25
CORNBREAD HASH AND EGGS
Our homemade hash, a blend of cornbread, potatoes, and onions. Served with eggs and any style. $9.50

SOUFFLÉ OMELETTES

OUR 4-EGG OVEN BAKED OMELETTES ARE SERVED WITH 3 BUTTERMILK PANCAKES OR TOAST. OR AN AVAILABLE SUBSTITUTE FOR AN EXTRA CHARGE.

MAIN COURSES

PLAIN OMELETTES
Our fluffy omelette simply light and delicious. $7.75
CHEESE OMELETTES
Our fluffy omelette filled with cheddar or Swiss cheese. $8.75
HAM AND CHEESE OMELETTES
Our fluffy omelette filled with diced honey maple ham and choice of cheddar or swiss cheese. $9.75
BACON AND CHEESE OMELETTE
Our fluffy omelette filled with thick sliced bacon and any cheddar or swiss cheese. $8.95
SAUSAGE AND CHEESE OMELETTES
Our fluffy omelette filled with a special recipe sausage and choice of cheddar or瑞士 cheese. $9.75
MUSHROOM OMELETTES
Our fluffy omelette filled with fresh mushrooms and topped with a rich mushroom sherry sauce. $8.75
Add Cheddar or Swiss $1.00
SPINACH OMELETTE
Our fluffy omelette filled with fresh spinach, mushrooms, tomato, and your choice of cheddar or Swiss cheese. $9.75
SANTA FE OMELETTE
Our egg soufflé omelette with a fresh Pico De Gallo and pepper jack cheese. Served with a side of fresh salsa and sour cream. $9.75
FRESH VEGETARIAN OMELETTE: Our fluffy omelette filled with fresh tomatoes, mushrooms, onions, green peppers and choice of cheddar or swiss cheese. $7.50
O.P. OMELETTE
Our fluffy omelette filled with bacon, mushrooms, and cheddar and swiss cheese. $7.95

AMERICAN EXPRESS, DISCOVER AND CASH
WE ACCEPT VISA, MASTERCARD,
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 Highet 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 unhulled 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.

Tom & Ilsa

Tom and Ilsa Bridge your Maple Grove house, invite you to sit back and taste the magic!