The Original Pancake House Favorites

TRY OUR NEW
CLUB SANDWICH
OR BLT

WEEKDAYS
10:30 TO CLOSE

49er FLAP JACKS

Three large pancakes from the famous Mother Lode Country of San Francisco.
Thin-chewy-gooey. Served with warm syrup and whipped butter.

MEAT LOVER'S OMELETTE

Filled with our special recipe sausage, hickory bacon, smoked ham and your choice of cheese.

DUTCH BABY

From our carefully guarded original recipes comes this light & fluffy oven-baked German pancake.
Our regulars add a light whipped butter glaze, a touch of lemon, and a dusting of powdered sugar for a special pancake treat.

APPLE PANCAKE

Our famous one of a kind specialty, oven-baked & bubbling with goodness! Prepared with Granny Smith apples & Sinkiang cinnamon glaze.

We have space for Private Parties and Meetings.

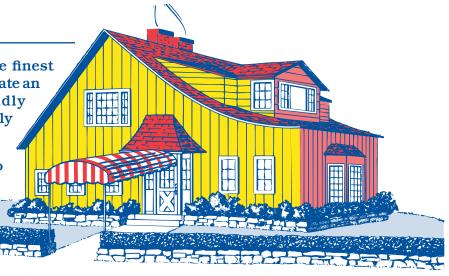
Ask for details.

Free Wi-Fi. Smoke free dining.

TO OUR CUSTOMERS

It is our constant objective to serve you the finest pancakes available anywhere. We strive to create an environment that offers a clean, friendly atmosphere with quality food and consistently great service.

Please allow extra time in comparison to other breakfast concepts as we choose to cook everything to order and offer unique menu items that take longer than the industry standard: products such as our own oven-baked Apple Pancake, Dutch Baby and omelettes.



The Original Pancake House, Portland, Oregon

WHAT ARE PANCAKES?

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

The Original Pancake House was founded in 1953 by Les Highet and Erma Hueneke. Drawing upon their many years experience in the culinary field and their comprehensive working knowledge of authentic national and ethnic pancake recipes, they were able to offer without compromise this unique and original menu. This menu has gained national acclaim and remains unchanged to this day. In 1999, The Original Pancake House in Portland, Oregon received the James Beard Award in the category of "American's Regional Classic Award."

Our batters are all made from scratch, everyday, and are all carefully prepared and blended by hand using only the very freshest and finest quality ingredients available. Their preparation takes time and special care and the results are well worth the effort.

Our recipes demand only the highest quality ingredients such as 93 score butter, pure whipping cream, fresh Grade AA eggs, the finest plump blueberries, hardwheat unbleached flour and our 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, and sugar and is activated by a "start of yeast." This sourdough yeast produces light, airy, fine-textured pancakes. Our lingonberries are imported from Sweden. The OPH blend coffee we use is specially blended just for our restaurant. Our smoked bacon is sliced extra thick. Our link and patty sausages are our own special recipe.

Thank you for coming to The Original Pancake House in Chesterfield, Missouri. Our goal is to have you return often. The Original Pancake House franchises are now in operation coast to coast – imitators everywhere – look for the Highet and Hueneke Registered Trademark.





Pancakes as you like them!

Chesterfield, Missouri



APPLE PANCAKE

Our famous one of a kind specialty, oven-baked & bubbling with goodness! Prepared with Granny Smith apples & Sinkiang cinnamon glaze.

\$9.75

Topped with cinnamon ice cream or fresh whipped cream add \$1.75.



"THE WORLD'S MOST COPIED MENU"

SWEDISH

PANCAKES

hentic lacy pancakes

rved with lingonberrie

from Sweden and

whipped butter.

\$8.25

1/2 order \$6.25

DUTCH BABY

From our carefully guarded original recipes comes this light & fluffy oven-baked German pancake. Our regulars add a light whipped butter glaze, a touch of lemon, and a dusting of powdered sugar for a special pancake treat.

Peanut Oil is used in many items. Please talk to a manager if you have concerns.

\$8.75

CLASSICS

Toasted Wolferman's English muffin, topped with canadian bacon, basted eggs and fresh hollandaise sauce. Served with hash browns.

GARDEN BENEDICT. . .\$9.75

Toasted Wolferman's English muffin, topped with sautéed spinach, mushrooms, tomatoes, basted eggs and fresh hollandaise sauce. Served with hash browns.

Grilled sourdough bread with folded scrambled eggs, shaved hickory ham and melted swiss cheese. Served with hash browns.

CINNAMON RAISIN **FRENCH TOAST. \$7.50**

Fresh baked cinnamon raisin bread dipped in egg batter, grilled and topped with cinnamon sugar. Served with warm syrup and whipped butter. 1/2 order \$5.75

FRENCH TOAST. \$7.50

Thick hand sliced bread dipped in egg batter, grilled and topped with powdered sugar. Served with warm syrup and whipped butter. 1/2 order \$5.75 Add sliced bananas. \$1.50 Add fresh strawberries . . . \$2.95

Many of our pancakes are available with Andrea's Gluten Free **Buttermilk Batter** (Additional Charge)

Substitutions Available at Additional Charge

Gluten

We accept Visa, MasterCard, American Express, Discover and Cash 18% gratuity added for parties of 7 or more.



JUICES & BEVERAGES

FRESH SQUEEZED ORANGE OR

GRAPEF	RUIT JUICE	
Sm \$	2.95 Lg \$3.95 X-Lg \$4.95	
APPLE, TOMATO OR CRANBERRY JUICE		
	Small \$1.95 Large \$2.85	
COFFEE	Boyds\$2.40	
SOFT DRINKS		
-	et Pepsi, Lemonade, Sierra Mist,	
Mountair	n Dew, Dr. Pepper\$2.40	
POT OF TEA \$2.60		
FRESHLY BREWED ICED TEA \$2.40		
HOT CHOCOLATE with fresh whipped cream \$2.60		
MILK	Small \$1.95 Large \$2.75	

FRUITS & CEREALS

FRESH STRAWBERRIES \$ Seasonal
FRESH ASSORTED BERRIES \$ Seasonal
YOGURT AND GRANOLA WITH FRESH BERRIES
GRAPEFRUIT HALF
OLD FASHIONED OATMEAL \$4.50 Served with cream and brown sugar. Add raisins or pecans \$.95 Add bananas \$1.50 Add berries \$1.95

MEATS & SIDE ORDERS

Add cheese.....\$1.00

POTATO PANCAKES

BUTTERMILK Thin, lacy edged **PANCAKES** potato pancakes. Served with whipped erved with your choice butter and warm syrup. of cinnamon apple \$6.25 1/2 order \$4.75

STRAWBERRY

PANCAKES

Buttermilk pancakes

topped with fresh

wdered sugar and fresh

sliced strawberries

whipped cream.

\$9.25

L/2 order \$7.50

BELGIAN WAFFLES

BACON

PANCAKES

Buttermilk pancakes

filled with real bacon.

Served with warm syrur

and whipped butter.

\$7.50

1/2 order \$5.75

blueberry compote.

sauce or sour cream. \$8.50 1/2 order \$6.75

DOLLAR

PANCAKES

Silver dollar pancakes

with whipped butter

and warm syrup.

(12) \$6.25

BUCKWHEAT

PANCAKES

Yeasty and old fashioned

Served with warm syrup

and whipped butter.

\$6.95

1/2 order \$5.25

BLUEBERRY PANCAKES

Loaded with blueberries and dusted with powdered sugar. Served with blueberry compote. \$7.75 1/2 order \$5.75

The 2 X 4 Two eggs any style and four buttermilk pancakes. Served with whipped butter and warm syrup.

\$6.25

CHOCOLATE

CHIP PANCAKES

Our chocolate buttermil

batter sprinkled with

chocolate chips. Served

with whipped cream and

\$7.25

1/2 order \$5.95

warm chocolate syrup

COCONUT

PANCAKES

Topped and filled with

toasted coconut and

powdered sugar. Served

with warm tropical syrun

and whipped butter.

1/2 order \$5.25

GEORGIA **PECAN** PANCAKES Loaded and topped with pecans and dusted with

powdered sugar. Served with warm tropical syrup and whipped butter. \$8.25 \$6.95 /2 order \$5.7 /2 order \$5.25

WHEAT GERM

PANCAKES

Served with whipped

\$6.95

1/2 order \$5.25

butter and warm syrup

PANCAKES Our thick sourdough San Francisco style pancakes Served with warm syrup and whipped butter.

BANANA

PANCAKES

Buttermilk pancakes

filled with diced fresh

bananas and dusted with

powdered sugar. Served

with warm tropical syrup

\$7.25

1/2 order \$5.95

SAN FRANCISCO

SOURDOUGH

\$7.95

ree large pancakes fro the famous Mother Lode Country of San Francisco Thin-chewy-gooey. Served with warm syrup and whipped butter. 1/2 order \$6.25

49er

FLAPJACKSTM

REESES &

HERSHEYS CHIPS

In and on our buttermilk

pancakes. Lightly dusted

th powdered suger. Serve

with whipped cream and

warm chocolate syrup.

\$7.75

/2 order \$5.75

HAWAIIAN PANCAKES esh buttermilk pancake

filled with crushed eapple and lightly duste with powdered sugar. served with tropical syrup.

\$6.95 1/2 order \$5.25

OVEN-BAKED OMELETTES

Farm-style Grade AA eggs blended until light and fluffy, combined with

Filled with your choice of cheddar, pepper jack, swiss or american cheese.

Filled with diced hickory smoked ham and your choice of cheese.

BACON AND CHEESE OMELETTE. . . . \$10.95 Filled with diced, thick bacon and your choice of cheese.

SAUSAGE AND CHEESE OMELETTE... \$9.95 Filled with our special recipe sausage and your

IRISH OMELETTE \$10.95 Filled with our homemade corned beef hash

Filled with fresh spinach, feta cheese, mushrooms

MEAT LOVER'S OMELETTE \$11.25 Filled with our special recipe sausage, hickory

Filled with fresh pico de gallo and pepperjack

FRESH VEGETARIAN OMELETTE..... \$9.75

Our homemade hash, a blend of corned beef, potatoes and onions. Served with two eggs any style and our potato pancakes.

Three thick slices of bacon and two large fresh

EGG SPECIALTIES

The following are served with 3 buttermilk pancakes.

CORNED BEEF HASH AND EGGS \$10.25

eggs served any style. **SAUSAGE AND EGGS \$8.50** Our special recipe patty sausage or special recipe

link sausage and two large fresh eggs served any style. HAM AND EGGS..... \$9.25 Tender, juicy hickory smoked ham steak and two large eggs served any style.

CANADIAN BACON AND EGGS \$8.95 Four slices of Canadian bacon and two large fresh eggs served any style.

HASH BROWNS AND EGGS..... \$7.95 Hash browns and two large fresh eggs served any style.

MINCED HAM AND SCRAMBLED EGGS. \$8.75 Three eggs lightly scrambled with diced hickory smoked ham.

the freshest fillings to make our omelettes a rare treat. Our cheeses are natural, not processed. All omelettes are served with three buttermilk pancakes, whipped butter and syrup. Please allow 20 minutes for egg white preparation. Request scrambled for quicker service.

CHEESE OMELETTE \$8.95

HAM AND CHEESE OMELETTE \$9.95

choice of cheese.

and aged cheddar cheese.

and tomatoes

bacon, smoked ham and your choice of cheese

cheese. Served with a side of salsa and sour cream

Filled with fresh broccoli, tomatoes, mushrooms, onions, green peppers and your choice of cheese.

Our tender sweet crepe filled with milk chocolate. Topped with whipped cream, fresh strawberries, chocolate chips and powdered sugar.

CREPES

THREE

LITTLE PIGS

IN A BLANKET

Our special links wrapped

n light buttermilk pancake

and dusted with powdered

sugar. Served with

whipped butter and

\$7.50

Our tender crepe filled and topped with fresh seasonal berries, lightly dusted with powdered sugar and topped with fresh whipped cream A Danish favorite! Three delicate crepes filled and topped with Montmorency cherries simmered in our Kijafa sauce and lightly dusted with powdered sugar. Three delicate crepes filled with diced apples, pecans, sour cream, amaretto, triple sec and dusted with cinnamon sugar. Served with

warm homemade apple syrup. TAHITIAN MAIDEN'S DREAM..... \$7.75

A tender crepe filled with golden ripe banana slices in sour cream, tempered with triplesec, sherry and brandy. Topped with diced bananas in our apricot sauce

Three delicate crepes rolled with sour cream tempered with triple sec and lightly dusted with powdered sugar. Served with hot tropical syrup.

- Egg Substitute Available \$1.50

~ Egg Whites Available \$1.50

Always in Good Taste

Lightly dusted with powdered sugar. Served with whipped butter and **BLUEBERRY WAFFLE \$7.75** Our golden brown waffle baked with delicious, plump blueberries and lightly dusted with powdered sugar. Served with whipped butter and warm BACON WAFFLE..... \$7.75

JR /SR

PLATE

Three buttermilk

ancakes with choice of:

two strips of bacon or

one sausage patty or

two links or one egg.

\$6.25

Our golden brown waffle baked with real bits of bacon. Served with

whipped butter and warm syrup. Our golden brown waffle baked with Granny Smith apples and pure

Sinkiang cinnamon sugar. Served with warm homemade apple syrup. Our golden brown waffle filled and topped with toasted pecans and lightly

dusted with powdered sugar. Served with whipped butter and warm tropical Our golden brown waffle lightly dusted with powdered sugar, then topped

with fresh fruit of the season and fresh whipped cream.