



THE

Original®

PANCAKE HOUSE

We are PROUD of our product and we appreciate our customers. We hope you taste the care that was taken to prepare each item and that you know how grateful we are that you dined with us today. Please enjoy your meal and thank you for being our guest.

Steve and Lisa Sczurek and the OPH family





APPLE PANCAKE



DUTCH TREAT



BACON & EGGS

SPECIALTIES OF THE HOUSE!

APPLE PANCAKE*

Our Specialty – oven baked with fresh-sliced Granny Smith apples and cinnamon sugar glaze (1500 cal)

DUTCH TREAT*

Our Dutch Baby pancake filled with strawberries & bananas. Dusted with powdered sugar & served with homemade strawberry syrup (1180 cal)

DUTCH GARDEN*

Fresh-cut broccoli, onions, tomatoes & mushrooms baked right into our Dutch Baby pancake & topped with Gouda cheese (950 cal)

DUTCH BABY*

Oven-baked German pancake served with fresh lemon, whipped butter & powdered sugar (840 cal)

EGG SPECIALTIES

Two scrambled farm-fresh eggs paired with your choice of premium breakfast meat and served with three buttermilk pancakes or toast.

CORNERED BEEF HASH & EGGS*

A Pancake House Favorite – Our homemade hash; a blend of freshly ground corned beef, potatoes & onions (930 cal)

MEAT LOVER MEAL*

Two strips of smoked ham, two special recipe sausage links, two slices of thick-cut bacon & one extra egg (940 cal)

SALAMI & EGGS*

Seven slices of all-beef salami. Served with potato pancakes & sour cream (970 cal)

HAM & EGGS*

Thick-cut, bone-in, hickory smoked ham (630 cal)

CANADIAN BACON & EGGS*

Four slices of sugar-cured, hickory-smoked Canadian bacon (570 cal)

BACON & EGGS*

Four slices of sugar-cured, thick-cut bacon (690 cal)

BACON LOVER MEAL*

Six slices of sugar-cured, thick-cut bacon & one extra egg (900 cal)

TURKEY BACON & EGGS*

Four slices of premium, wood-smoked turkey bacon (650 cal)

TURKEY SAUSAGE LINKS & EGGS*

Four delicious links, a tasty alternative to pork sausage (620 cal)

PORK SAUSAGE & EGGS*

Two sausage patties or four sausage links (800 / 830 cal)

CHICKEN SAUSAGE & EGGS*

Four gourmet links seasoned with apple, maple & sage (640 cal)

TRADITIONAL FAVORITES

SOURDOUGH FRENCH TOAST*

Light, golden brown & dusted with powdered sugar (450 cal) Add homemade peach, cherry or blueberry topping, extra charge (90-220 cal)

TWO BY FOUR*

Two scrambled, extra-large eggs paired with four buttermilk pancakes (540 cal)

JUNIOR PLATE*

Three buttermilk pancakes with your choice of 2 sausage links or 2 slices of bacon or 1 egg (360-450 cal)

STRAWBERRY FRENCH TOAST*

Golden, thick-sliced French toast, topped with fresh strawberries & homemade strawberry syrup. Dusted with powdered sugar & topped with whipped cream (840 cal)

CARAMEL FRENCH TOAST*

Homemade sour dough French toast dusted with cinnamon sugar. Topped with whipped cream, toasted pecans and a caramel drizzle (890 cal)

THREE PIGS IN A BLANKET*

Special recipe sausage links wrapped in light, fluffy buttermilk pancakes & dusted with powdered sugar (810 cal)

THREE PIGS IN A BLANKET



2000 calories a day is used for general nutrition advice, but calorie needs vary.

Additional nutritional information for this independently operated franchise of The Original Pancake House Franchising, Inc. is available upon request.



FRESH STRAWBERRY WAFFLE



BUTTERMILK PANCAKES



SWEDISH PANCAKE

THE ORIGINAL PANCAKES

Our pancake batters are hand-crafted daily using the very finest ingredients.

49'ER FLAPJACKS*

Plate-sized, chewy, thin pancakes (570 cal)

SWEDISH*

Extra thin, lacy pancakes with a side of lingonberry sauce (550 cal)

POTATO*

Freshly ground potatoes grilled to a golden brown (780 cal)

STRAWBERRY*

Buttermilk pancakes topped with fresh strawberries & powdered sugar. Served with homemade strawberry syrup & whipped cream (960 cal)

PECAN*

Oven toasted pecans inside & on top with powdered sugar (920 cal)

CHOCOLATE CHIP*

Dusted with powdered sugar. Served with whipped cream (970 cal)

BACON*

Buttermilk pancakes stuffed with diced, sugar-cured bacon (850 cal)

WHEAT GERM*

Buttermilk pancakes infused with nutrient-rich wheat germ (630 cal)

BLUEBERRY*

Buttermilk pancakes infused with blueberries, dusted with powdered sugar & served with homemade blueberry compote (690 cal)

BANANA*

Fresh sliced bananas inside & on top with powdered sugar (680 cal)

HAWAIIAN*

Topped with crushed pineapple & powdered sugar. Served with our own tropical syrup (730 cal)

BUCKWHEAT*

Hot and fluffy old-fashioned buckwheat pancakes (580 cal)

BUTTERMILK*

A Pancake House Favorite Light, fluffy and golden brown (520 cal)

BUTTERMILK SILVER DOLLAR CAKES*

Stack of 5 (200 cal)
Stack of 10 (390 cal)
Stack of 15 (590 cal)

GLUTEN-FRIENDLY PANCAKES*

Our light and fluffy pancakes made with gluten-free flour (520 cal)

CREPES

SPINACH*

Chopped fresh spinach, cheddar sauce, minced onion & mushrooms. Topped with hollandaise sauce & served with potato pancakes (1240 cal)

CHICKEN*

Filled with diced chicken breast, black olives, bell peppers & mushroom sherry sauce. Topped with almonds & served with potato pancakes (1020 cal)

FRESH STRAWBERRY*

Fresh-sliced strawberries, powdered sugar & topped with whipped cream. Served with homemade strawberry syrup (1170 cal)

MANDARIN*

Sweetened mandarin oranges, topped with powdered sugar. Served with tropical syrup (1210 cal)

BLUEBERRY

Blend of plump blueberries & sour cream, dusted with powdered sugar & served with homemade blueberry compote (1300 cal)

CHERRY KIJAF*

Sweet cherry sauce crafted from tart cherries & Kijafa wine & topped with powdered sugar (1190 cal)

PEACH*

Sliced peaches poached in our homemade peach brandy sauce & topped with powdered sugar (990 cal)

APPLE*

Diced tart apples, cinnamon sugar, pecans & sour cream; flavored with Cointreau & Amaretto (1200 cal)

BELGIAN WAFFLES

PECAN*

Oven-toasted pecans baked into the waffle. Topped with more pecans & powdered sugar (620 cal)

BACON*

Loaded with sugar-cured bacon (520 cal)

BLUEBERRY*

Plump blueberries, powdered sugar & homemade blueberry compote (590 cal)

CHOCOLATE CHIP*

Dusted with powdered sugar & crowned with whipped cream (510 cal)

ORIGINAL BELGIAN*

Perfectly golden brown (220 cal)

PEACH*

Sliced peaches poached in our homemade peach brandy sauce & topped with powdered sugar (370 cal)

APPLE*

Diced tart apples baked into the golden brown waffle & sprinkled with cinnamon sugar (410 cal)

FRESH STRAWBERRY*

Topped with fresh strawberries, whipped cream & powdered sugar. Served with homemade strawberry syrup (710 cal)

GLUTEN-FRIENDLY WAFFLE*

Our golden brown waffle made with gluten-free flour (260 cal)



CHERRY KIJAF*



WESTERN SKILLET



FRENCH TOAST



VEGETARIAN OMELETTE

SKILLETS

Our Southern-Style Hash Brown Potatoes layered with your favorite premium ingredients. Topped with cheese, two farm-fresh scrambled eggs & served with three buttermilk pancakes or toast (140-260 cal).

STEAK*

Beef tenderloin, onions, bell peppers, mushrooms & cheddar cheese (780 cal)

VEGETARIAN*

Tomatoes, onions, mushrooms, broccoli & cheddar cheese (620 cal)

WESTERN*

Ham, red & green bell peppers, onions & cheddar cheese (690 cal)

SOUTHWESTERN*

Spicy chorizo sausage, onions, jalapeño peppers, tomatoes, Pepper Jack cheese. Served with homemade salsa. (820 cal)

MEAT LOVER*

Stuffed with bacon, ham, sausage, onions & cheddar cheese (930 cal)

ANDOUILLE SAUSAGE*

Spicy chicken sausage, red & green bell peppers, onions & cheddar cheese (760 cal)

SCRAMBLERS

Classic combinations of our premium ingredients lightly scrambled with four farm fresh eggs and served with three buttermilk pancakes or toast (140-260 cal).

DICED HAM*

Generous portion of ham (520 cal)

FARMERS*

Medley of fresh-diced tomatoes, onions, mushrooms & broccoli (450 cal)

EGG WHITE GARDEN*

Egg whites, fresh-cut broccoli, tomatoes, mushrooms & fresh spinach. Served with our homemade salsa (210 cal)

THE BENEDICTS

Classic Benedicts – A golden toasted English muffin topped with poached farm-fresh eggs. Served with potato pancakes & sour cream.

EGGS BENEDICT*

Hickory-smoked Canadian bacon & homemade hollandaise sauce (930 cal)

EGGS FLORENTINE*

Fresh spinach, diced bacon & minced onion sautéed with white wine. Topped with homemade hollandaise sauce (1480 cal)

EGGS MICHAEL*

Special recipe sausage patties & mushroom sherry sauce (1290 cal)

OVEN-BAKED OMELETTES

Our fluffy four-egg omelettes served with three buttermilk pancakes or toast (140-260 cal).

SANTA FE*

Medley of fresh onions, jalapeño peppers, tomatoes, cilantro & Pepper Jack cheese. Served with homemade salsa (900 cal)

CHICKEN FAJITA*

Diced chicken, fresh cilantro, onions, cheddar cheese, tomatoes, green and red peppers. Served with a side of our homemade salsa and sour cream (1750 cal)

CHOOSE-A-CHEESE*

Choose your favorite cheese (780-850 cal)

CHOOSE-A-MEAT*

Stuffed with bacon, sausage or ham & cheddar cheese (940-1300 cal)

WESTERN*

Ham, red & green bell peppers, onions & cheddar cheese (970 cal)

CLASSIC SPINACH*

Fresh spinach & feta cheese. Served with homemade mushroom sherry sauce (1020 cal)

VEGETARIAN*

Fresh-cut tomatoes, onions, mushrooms, broccoli & cheddar cheese (900 cal)

MUSHROOM*

Fresh sliced mushrooms. Served with homemade mushroom sherry sauce (810 cal)

STEAK*

Beef tenderloin, onion, red & green bell peppers, fresh mushroom & cheddar cheese (1080 cal)

SALAMI*

Whole slices of all-beef salami baked right into our fluffy omelette (790 cal)

IRISH OMELETTE*

A fluffy four-egg omelette filled with corned beef hash and Swiss cheese. Served with potato pancakes and sour cream (1010 cal)

* The Illinois Department of Public Health advises that eating raw or uncooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

CREATE YOUR OWN

Served with three buttermilk pancakes or toast.

CHOOSE ONE OF THE FOLLOWING:

SKILLET*

(380 cal plus added ingredients)

OMELETTE*

(630 cal plus added ingredients)

SCRAMBLER*

(410 cal plus added ingredients)

INGREDIENTS

Choose any four ingredients.
Add ingredients for an extra charge.

MEAT

Canadian Bacon or Ham (60 cal)
Turkey Sausage (80 cal)
Bacon (150 cal)
Pork Sausage (170 cal)
Chorizo (220 cal)

VEGGIES

Jalapeño Pepper or Cilantro or Green Pepper (5 cal)
Tomato or Mushroom or Spinach (10 cal)
Broccoli or Onion (15 cal)

CHEESE

Feta (110 cal)
Gouda (150 cal)
American (160 cal)
Cheddar or Pepper Jack or Swiss (170 cal)

BREAKFAST MEATS

BACON*

Three thick, custom-cut strips (170 cal)

CANADIAN BACON*

Three savory slices (120 cal)

TURKEY BACON*

Three thick slices (150 cal)

TURKEY SAUSAGE*

Four tasty links (170 cal)

PORK SAUSAGE*

Two patties or four links of our special recipe sausage (350 / 370 cal)

GOURMET CHICKEN SAUSAGE*

Three links seasoned with apple, maple & sage (140 cal)

HAM*

Smoked, thick sliced & bone-in (180 cal)

SALAMI*

Seven slices of all-beef salami (390 cal)

HOMEMADE CORNED BEEF HASH*

A Pancake House Favorite – our homemade hash: a blend of freshly ground corned beef, potatoes & onions (480 cal)

BREAKFAST CEREALS

OLD FASHIONED OATMEAL

Slow-cooked, served with whipping cream & brown sugar (390 cal)

APPLE CINNAMON OATMEAL

Fresh diced apples & cinnamon sugar (220 cal)

BLUEBERRY OATMEAL

Our oatmeal blended with homemade blueberry compote (300 cal)

OATMEAL UPGRADES

Add raisins, extra charge (80 cal)
Add pecans, extra charge (200 cal)
Add fresh bananas, extra charge (80 cal)
Add fresh strawberries, extra charge (25 cal)

GRITS

With whipped butter.
Regular / Large (230 / 300 cal)
Add cheese, extra charge (170-220 cal)



HASH BROWN POTATOES

FRESH FRUITS & JUICES

SLICED BANANAS

With cream (300 cal)

RUBY RED GRAPEFRUIT

(40 cal)

FRESH CANTALOUPE

(90 cal)

FRESH-SLICED STRAWBERRIES

With powdered sugar & cream / (250 / 310 cal)

FRESH FRUIT MEDLEY

/ (60 / 130 cal)

EXTRAS

HASH BROWN POTATOES

Sautéed with onions and seasoning (280 cal)
Add cheese, extra charge (170-220 cal)

BLUEBERRY COMPOTE (220 cal)

WHIPPED CREAM (170 cal)

HOMEMADE SALSA (20 cal)

Available in 16 oz. container (110 cal)

SOUR CREAM (220 cal)

ENGLISH MUFFIN (140 cal)

TOAST (140-240 cal)

CINNAMON APPLESAUCE (60 cal)

ALA CARTE EGGS*

One (80-100 cal)
Two (150-190 cal)
Three (230-290 cal)

EGG WHITE UPGRADE (subtract 60-250 cal)

BEVERAGES

**FRESH-SQUEEZED
ORANGE OR
GRAPEFRUIT JUICE**
/ (110 / 170 cal)

TOMATO JUICE
/ (50 / 70 cal)

APPLE JUICE
/ (110 / 170 cal)

CRANBERRY JUICE
/ (110 / 170 cal)

SODA
Pepsi products (0-240 cal)

COFFEE

Our own special blend
Regular or decaf (0 cal)
Available for purchase by the pound

TEA

Hot Tea: regular, decaf, or flavored (0 cal)
Freshly-brewed Iced Tea (0 cal)
With flavoring (80-90 cal)

FRESH-SQUEEZED LEMONADE

Regular (230 cal)
Strawberry (320 cal)

HOT CHOCOLATE

With whipped cream (70 cal)

SUPER SIZE HOT CHOCOLATE

Large hot chocolate with marshmallows
& whipped cream (200 cal)

MILK 2%

Regular / Large -
(120 / 180 cal)

CHOCOLATE MILK

Regular / Large -
(190 / 290 cal)



HYDE PARK, CHICAGO



LINCOLN PARK, CHICAGO



GOLD COAST, CHICAGO



ORLAND PARK, IL



OAK FOREST, IL

THE ORIGINAL PANCAKE HOUSE

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The very first Original Pancake House was founded in Portland, Oregon in 1953 by Les Hight and Erma Huenke. The Original Pancake House is a third and fourth generation family business, which takes great pride in maintaining the high standards that make our food exceptional. Demanding only the very finest of ingredients, owners everywhere use 93 score butter, pure 36% whipping cream, fresh grade AA eggs, hard wheat unbleached flour, and our own recipe sourdough starter. In addition, all batters, sauces and syrups are made fresh in every restaurant's kitchen and orange juice is hand-squeezed each morning. There are now more than one hundred-thirty sites worldwide. The Original Pancake House Franchises are uniquely designed and privately owned, with varying menus.

OUR FAMILY HISTORY

Welcome to our house, where meals are shared, friendships are formed, and family traditions are our passion.

Our story began back in 1972 when Lisa's Great Uncle Joe opened the doors to his first location in Hyde Park, Chicago. He went on to open 3 more locations in Lincoln Park, Gold Coast and Oak Forest with the help of Lisa's father, Don LaRoche. Don was very passionate about teaching and spent lots of time training our amazing employees, many of whom still work with us today. It wasn't long before his daughter Lisa shared his passion.

Lisa started as a hostess and server at the Oak Forest location while in high school. She developed wonderful relationships with employees and customers alike and knew this was the business for her. Lisa graduated from Purdue University, where she studied Restaurant/Hotel Management and Business. She met her husband Steve Sczurek at Purdue, where he was studying Mechanical Engineering. Steve went on to get a master's degree in Business and eventually gave up his engineering career to fully dedicate his time to learning the family business. He is now fondly known as our "pancake engineer."

In 2003, Lisa and Steve purchased all four franchise locations from Lisa's parents and added another location in Orland Park, Illinois. The Sczurek's are proud to call Orland Park their home where they are raising 5 children who can be seen around the restaurants, enjoying the wonderful family atmosphere, serving customers, clearing tables, or indulging in some of their favorite breakfast choices. It is Steve and Lisa's hope that some of their children will share their passion for the family business. They look forward to passing along wonderful family practices that began over 50 years ago with Uncle Joe.

So, stop in any of our five Chicagoland locations to share a meal, form new friendships and experience heart-warming family traditions. From our family to yours, Enjoy! We know you can taste the difference.

Your Hosts,
Steve and Lisa Sczurek

WWW.OPHCHICAGOLAND.COM

ACCOMMODATIONS: This is a smoke-free environment.

American Express, Discover, Mastercard and Visa are accepted. Sorry, no checks.

Our gluten-free items are being prepared in a kitchen that also processes foods containing flour.

Due to these circumstances we are unable to guarantee any menu item can be completely free of gluten.

We are not responsible for personal property. Please let your server know if you would like separate checks prior to ordering. No more than 2 checks per table. Substitutions will be charged accordingly. There is a 25¢ charge for each carryout container. Sorry, no cash refunds. Prices and items subject to change without notice. We reserve the right to refuse service to anyone. When other guests are waiting to be seated, we would appreciate it if you could return your table to us as soon as you are finished eating.