



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.

*Your Hosts,
Lisa and Steve Sczurek and our OPH Family*



DUTCH BABY*

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

House Specialties

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)



APPLE PANCAKE*

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

Egg Specialties

Two scrambled farm-fresh eggs paired with your choice of premium breakfast meat and served with three buttermilk pancakes or toast. (140-260 cal)

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 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)



BACON & EGGS*

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

CHICKEN SAUSAGE & EGGS*

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

STEAK & EGGS*

USDA Prime strip loin steak seared to perfection. Served with hash brown potatoes (1130 cal)

Traditional Favorites

HOMEMADE QUICHE*

Baked fresh daily. Ask your server about today's recipe. Served with fresh fruit & hash brown potatoes (790-860 cal)

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)

BISCUITS & SAUSAGE GRAVY*

Buttermilk biscuits smothered in homemade sausage gravy (870 cal)
With two scrambled eggs (1060 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)

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.

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)

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

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

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

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



CHOCOLATE CHIP*
Dusted with powdered sugar. Served with whipped cream (970 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)

APPLE*
Diced tart apples, cinnamon sugar, pecans & sour cream; flavored with Cointreau & Amaretto (1200 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 suga (1190 cal)

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

NUTTY BANANA*
Filled with Nutella® and bananas, dusted with powdered sugar, topped with bananas and toasted pecans (1130 cal)

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



Skillets

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

ANDOUILLE SAUSAGE*

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

STEAK*

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



Oven-baked Omelettes

Our fluffy omelettes are crafted with four extra-large eggs and stuffed with the freshest ingredients. Served with your choice of buttermilk pancakes or toast (140-260 cal) and hash brown potatoes (170 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)

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 MICHAEL*

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



EGGS FLORENTINE*

Fresh spinach, diced bacon & minced onion sautéed with white wine. Topped with homemade hollandaise sauce (1480 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. (140-260 cal)

Choose one:

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 bananas, extra charge (80 cal)
Add strawberries,
extra charge (25 cal)

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

Fresh Fruits

SLICED STRAWBERRIES

With powdered sugar & cream
(250 / 310 cal)

SLICED BANANAS
With cream (300 cal)

RUBY RED GRAPEFRUIT
(40 cal)

CANTALOUPE
(90 cal)

FRUIT MEDLEY
(60 / 130 cal)



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

A LA CARTE EGGS*
One (80-100 cal)
Two (150-190 cal)
Three (230-290 cal)

**EGG WHITE
UPGRADE** (subtract 60-250 cal)

Extras

**CINNAMON
APPLESAUCE** (60 cal)

TOAST (140-240 cal)

**ENGLISH
MUFFIN** (140 cal)

**BLUEBERRY
COMPOTE** (220 cal)

**WHIPPED
CREAM** (170 cal)

**HOMEMADE
SALSA** (20 cal)
Available in 16 oz. container,
extra charge (110 cal)

**SOUR
CREAM** (220 cal)

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Beverages

FRESH-SQUEEZED ORANGE OR GRAPEFRUIT JUICE
(170 cal)

TOMATO JUICE (70 cal)

APPLE JUICE (170 cal)

CRANBERRY JUICE (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,
extra charge (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% (180 cal)
CHOCOLATE MILK (290 cal)



WEST LOOP, CHICAGO



HYDE PARK, CHICAGO



LINCOLN PARK, CHICAGO



GOLD COAST, CHICAGO



ORLAND PARK, IL



OAK FOREST, IL

THE ORIGINAL PANCAKE HOUSE

The very first Original Pancake House was founded in Portland, Oregon in 1953 by Les Hight and Erma Hueneker. The Original Pancake House is a third and fourth generation family business and we take great pride in maintaining the high standards that make our food exceptional. Demanding only the finest ingredients, owners everywhere use 93 score butter, pure 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 our orange juice is hand squeezed each morning. The Original Pancake House franchises are uniquely designed and privately owned with varying menus, and there are now more than 140 sites worldwide.

OUR FAMILY HISTORY

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

We are very proud to be third-generation owners of the Original Pancake House restaurants in the Chicagoland area. My family has been a part of the franchise since the late 1960's, when my great Uncle Joe started his first Chicago location. My parents, Don and Sandy LaRoche, helped him open several other locations and eventually purchased four of them.

I started as a hostess and server at our Oak Forest location while I was in high school. I developed wonderful relationships with our employees and customers and knew this was the business for me. I went on to attend Purdue University where I received a degree in restaurant and hotel management. There, I met my husband Steve, who was studying mechanical engineering. Steve also received a master's degree in business and eventually gave up his engineering career to join the family business. He is now fondly known as our "pancake engineer". Together, we became a great team managing and operating the restaurants.

Steve and I purchased the four restaurants from my parents in 2003 and opened our Orland Park location the following year. Our family still lives in Orland Park, where Grandpa Don can often be found enjoying his favorite breakfast with his grandkids. We are thrilled that several of our children are interested in our business and want to carry on our family legacy.

In 2025, we are relocating to a larger space in Orland Park and opening a brand-new location in Chicago's West Loop neighborhood. We are so excited to continue expanding as our children become more involved.

We are very proud to serve so many wonderful long-time guests, many of whom we now consider friends. Whether it's your first visit or your fiftieth, we thank you for choosing the Original Pancake House. Stop by any of our 6 Chicagoland locations to share a meal, form new friendships and experience heartwarming family traditions. From our family to yours, enjoy! We know you can taste the difference.

*Your Hosts,
Lisa and Steve Sczurek*

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**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.