



ophdfw.com

MADE-FROM-SCRATCH FRESHNESS

TO OUR GUESTS Welcome to our home! We are honored to share 64 years of tradition with you. We hope you can taste the care that was taken to prepare each item. Thank you for your patience, and please enjoy your meal!

Mark Jonathan

Pancakes

Small portions available where indicated

Apple Pancake *(Allow up to 15 min or more)*

Oven baked with sautéed Granny Smith apples and pure Sinkiang cinnamon glaze

Dutch Baby *(Allow up to 22 min)*

Oven baked to golden perfection, served with whipped butter, lemon and powdered sugar

Our Famous "5 Day" Buttermilk Recipe

Our best-selling pancakes made from our own sour starter batter, served with homemade syrup + freshly whipped whole butter

Choose Your Favorite Option

With freshly whipped cream + powdered sugar

- Blueberry with compote
- Fresh Banana with tropical syrup
- Chocolate Chocolate Chip
- Fresh Strawberry

Gluten-Free Ancient Grains

Milled from gluten-free ingredients *(Not prepared in a gluten-free environment)*

Buckwheat

Delicious and nutritious

49'er Flap Jacks

Plate sized, thin and tender

Swedish

Thin and lacy, served with Swedish lingonberries

Potato

8 pancakes served with sour cream or cinnamon apple sauce

Waffles

Classic

Bacon

Lightly dusted with powdered sugar

Blueberry

Strawberry

Pecan

Breakfast Combo

2 x 2 x 3

2 Scrambled Eggs + 2 Slices of Bacon + 3 Buttermilk Pancakes

Ask your Server about options

Traditional Favorites

Served with 3 buttermilk pancakes
Small portions available where indicated

Bacon + Eggs

Sausage + Eggs

Ham + Eggs

Diced Ham + Scrambled Eggs

Canadian Bacon + Eggs

Bacon Lovers

3 eggs + 6 pcs bacon

Corned Beef Hash + Eggs

10 oz. of corned beef, potato and onion + 2 over-easy eggs

Steak + Eggs

8 oz. breakfast ribeye and 2 basted eggs + homestyle potatoes

French Toast

5 pcs / 3 pcs

Classic Sourdough

Strawberry + Blueberry + Yogurt

Crepes

3 Crepes / 1 Crepe

Lightly dusted with powdered sugar

Classic Shells

French

With fresh strawberries

Coffee Maple Banana

Fresh bananas and coffee-maple glaze, topped with bananas + pecans

Cherry Kijafa

Montmorency cherries in Danish Kijafa wine sauce

Southwest Specialties

Served with 3 buttermilk pancakes + flour tortillas

Migas

Scrambled eggs, onion, fresh jalapeño, tomato, tortilla strips, aged cheddar + homemade salsa

Breakfast Burrito

Scrambled eggs, potatoes, cilantro, serrano pepper, cheddar + homemade sauce in a tomato herb tortilla

Huevos Rancheros

2 eggs over medium, homemade ranchero sauce, homestyle potatoes + refried beans

Huevos Con Papas

Scrambled eggs, sautéed Anaheim peppers, homestyle potatoes, onion, pepper jack cheese + homemade salsa

Healthy Lifestyle



City Fit Scramble

Scrambled egg whites, broccoli, onion, mushroom + tomato

City Fit Trainer

2 egg whites, cup of oatmeal, turkey bacon + fresh fruit cup

These meals fit the following criteria based on a 2,000 calorie diet
Less than: 650 calories, 20g total fat, 7g saturated fat, 850mg sodium, 8g fiber

Certified as City Fit by Medical City Healthcare. For more information about the restaurant program, visit medicalcityhealthcare.com/CityFit

Benedicts

Country Style Benedict

Our down-home biscuit, open-faced, topped with 2 sausage patties, 2 scrambled eggs with creamy sausage gravy + homestyle potatoes

NEW

Hacienda Benedict



2 homemade chorizo sausage patties on homestyle potatoes, topped with scrambled eggs, green chili cilantro béarnaise + 3 buttermilk pancakes

Classic Benedict

Toasted English muffin, Canadian bacon, 2 medium poached eggs, hollandaise sauce + homestyle potatoes

Omelettes

Our signature, French-rolled, oven-baked, 4 egg omelette + 3 buttermilk pancakes

Ham + Cheddar

Sausage + Cheddar



Chorizo + Cheddar

Bacon + Cheddar

Mediterranean

Fresh baby spinach, kalamata olive, tomato, onion + feta cheese

Spinach, Cheddar + Mushroom

Fresh baby spinach, sautéed mushrooms + aged cheddar

Healthy Lifestyle

Egg whites, broccoli, onion, mushroom and tomato + buckwheat pancakes



Fiesta Cheddar

Bacon, onion, jalapeño, tomato + aged cheddar

Western Cheddar

Diced ham, sautéed green pepper, pimento, onion + aged cheddar

Sandwiches

Choice of homestyle potatoes or potato chips

Chicken Salad

All white meat chicken, pecans, celery + black pepper on sourdough

Grilled Ham + Cheese

Shaved ham + melted cheddar on sourdough

Turkey Avocado Wrap

Turkey, avocado, lettuce, tomato, bacon, Swiss cheese, creamy sauce, tomato basil wrap

New York Rueben

Corned beef, Swiss cheese, sauerkraut + dressing on rye

BLT

Bacon, fresh lettuce, sliced tomato + mayo on sourdough

Club Deluxe

Choice of turkey or ham with bacon, cheddar, swiss cheese, fresh lettuce, tomato, grilled wheat

Grilled Chicken Breast

Grilled chicken breast with lettuce, tomato + mayo on a grilled bun

Cheeseburger

½ lb. cheddar burger on a grilled bun + all the fixings

Classic Patty Melt

½ lb. beef patty smothered with cheddar + grilled onions on rye

Half + Half Combo

Choice of half sandwich + cup of homemade soup or a half salad

1/2 BLT

1/2 Club Deluxe

1/2 Chicken Salad

Soup + Salads

Add ham, turkey or grilled chicken breast to your salad

Homemade Chicken Tortilla Soup or Homemade Chili

Served with our down-home biscuit

Harvest Spinach Salad

Spinach, toasted pecans, bacon pieces, boiled eggs + crisp Granny Smith apples, with our signature pecan maple dressing

NEW

Cobb Salad

Spinach, lettuce, diced tomato, homemade croutons, carrots, feta cheese, kalamata olives, boiled egg, bacon, green onions + light Italian dressing

Favorite Add-ons

Homestyle Potatoes

Specialty Meats

Toast + Preserves

Down-Home Biscuits + Gravy

Freshly Squeezed Orange Juice

Freshly Squeezed Grapefruit

Consuming raw or undercooked eggs, meat or poultry may increase your risk for food-borne illness. Many items contain peanut oil. Gluten-free items are not prepared in a gluten-free environment.



OUR STORY Founded in 1953 by Les Hight and Erma Hueneker, the Original Pancake House welcomed our first guests in Portland, Oregon. Based on a tradition of great food with the highest quality ingredients, OPH has been serving made-from-scratch goodness for over 60 years. We are committed to helping you escape to a time when life was less busy and your grandmother's cooking brought the whole family together. [Learn more at ophdfw.com](http://ophdfw.com)

DID YOU KNOW?

Every day:

Our juice is freshly squeezed
Our whipped cream is made fresh
Our batters are made from scratch
We use locally sourced Grade AA shell eggs
We offer homemade specialty syrups and sauces

OPH-DFW SIGNATURE HANDCRAFTED, KILN-FIRED COFFEE MUG!

Purchase yours today! Also, don't forget to take home a bag of our coffee!

Ask Your Server

