HISTORY & TRADITIONS

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We pride ourselves on being true to the original concept. We never compromise the quality of our food. We use fresh ingredients - pure 36% whipping cream, fresh large grade AA eggs, hard wheat, unbleached flour and our original recipe sourdough starter. We serve fresh

squeezed orange juice and our signature specialty blended coffee. We still use the same secret recipe for our buttermilk pancakes.

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The McDermott family is proud to carry on the traditions that Les and Erma started in 1953. We have been offering incredible food and warm hospitality to the Indianapolis area since 1986. We appreciate your business.

We hope you will join us again soon.

Thank you, Brian & Charlene McDermott Colleen Brashear



RJ Smith estaurant Consulting Menu Design 765-749-1217 idrocky@reagan.com



McDermott family owned & operated in the Indianapolis area since 1986

The Original Pancake House The Original Pancake House The Original Pancake House 1518 West 86th Street Indianapolis, IN 46260 317.872.1400

8395 East 116th Street Fishers, IN 46038 317.570.1245

14631 North Gray Road Noblesville, IN 46062 317.804.9162

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Egg Specialties

Substitute egg whites. 1.79
Add ingredients to eggs:
Meat. 1.59

All other ingredients. 1.29

Sunrise Feature

A combination of two large farm-fresh eggs, three fluffy buttermilk pancakes and your choice of meat (sausage patties, sausage links, turkey links, ham, Canadian bacon or bacon). 8.39

- Upgrade to a flavored pancake. 1.59
- Add a small order of fresh
- Texas-Style Idaho potatoes. 2.69

Eggs Florentine

A toasted, open-faced English muffin topped with spinach, sliced tomatoes and soft poached eggs. Finished off with our buttery hollandaise sauce and served with four golden brown potato pancakes. 9.59

The Original Eggs Michael

A toasted, open-faced English muffin topped with sausage patties, soft poached eggs and our house-made mushroom sherry sauce. Served with four golden brown potato pancakes. 9.59

Eggs Benedict

A favorite classic of a toasted, open-faced English muffin topped with Canadian bacon, soft poached eggs and our rich, buttery hollandaise sauce. Served with four golden brown potato pancakes. 9.59

Diced Ham & Eggs

Three scrambled eggs mixed with diced, smoked ham and served with three fluffy buttermilk pancakes. 8.49

Corned Beef Hash & Two Eggs

A skillet filled with our house-made hash, made with corned beef, potato and onion. Topped with two, any-style eggs and served with three fluffy buttermilk pancakes. 10.19

The 2x4

Two farm-fresh eggs served with four fluffy buttermilk pancakes. 8.09

French Toast & Two Eggs

Two farm-fresh eggs served with two thick pieces of our signature Sourdough French Toast. 8.19

Fresh Squeezed Orange Juice Small. 2.49 Large. 3.09

Delicious Crepes

Danish Kijafa Cherry Crepes

Three crepes filled and topped with Montmorency cherries, poached in cherry syrup and tempered with Danish Cherry Kijafa wine. Dusted with powdered sugar. 9.69

Strawberry Crepes

Three crepes filled and topped with sweet, fresh-cut strawberries. Dusted with powdered sugar and served with our house-made strawberry syrup. 9.39

Chocolate Strawberry Crepes

Three crepes filled with rich chocolate syrup and chocolate chips. Topped with fresh-cut strawberries and even more chocolate. Dusted with powdered sugar and chocolate chips. 9.39

Banana Crepes

Two crepes filled with diced bananas and our sour cream mixture, flavored with cognac, sherry and Cointreau. Topped with sliced bananas and sweet apricot purée then dusted with powdered sugar. 8.49

French Crepes

Three crepes filled with our rich Cointreau flavored sour cream and dusted with powdered sugar. 8.49

Apple Crepes

Two crepes filled with our rich, Cointreau flavored sour cream, diced Granny Smith apples and toasted pecans. Topped with cinnamon sugar and even more pecans! Served with our house-made apple syrup. 8.49 Served with vanilla ice cream upon request

Fresh Fruit

Mixed Fruit Bowl

A combination of sweet strawberries, plump blueberries and fresh bananas. Large 7.19 Small 3.39

Strawberry Bowl Large 7.19 Small 3.39

Banana Bowl Large 4.39 Small 1.59

Blueberry Bowl Small 3.39

Meion Half 4.39

Beverages

We serve purified water.

Coffee (Free Refill) Our private house blend, Regular or Decaf 2.79

Fresh Squeezed Orange Juice Small 2.49 Large 3.09

Grapefruit, Apple, Cranberry or Tomato Juice Small 2.29 Large 2.99

Milk - 2%, Skim or Chocolate Small 2.29 Large 2.69

Hot Chocolate 2.39

Hot Tea Regular or Decaffeinated 2.39 Herbal and flavored teas available

Iced Tea (Free Refill) 2.39

Soft Drinks (Free Refill) Coke, Diet Coke, Sprite, Lemonade, Mr. Pibb, Hi-C Fruit Punch, Mello Yello 2.59



*Please Note

Our food may contain or have had contact with peanut and gluten products. There isn't a 100% for sure way to prevent contact with residue from products. We do our best to keep everything clean and separate.

Please ask your manager for more information.

Items without Peanut Oil: Eggs & Omelettes • Breakfast Meats • Potatoes • Crepes • Apple Pancake German Dutch Pancake • Potato Pancakes • French Toast • Hot Cereals Fruit • Lunchtime Items • Waffle

Items without Gluten: Gluten Free Pancakes · Eggs · Omelettes Bacon • Ham • Canadian Bacon • Turkey Links Potatoes • Fruit

Consuming raw or undercooked eggs or meats may increase your risk of food borne illness

Sizzlers Hormel



Thick-Sliced Bacon 5.29 Half Order 3.79

Sausage Links or Sausage Patties 4.79 Half Order 3.49

Turkey Links 4.69 Half Order 3.59

Canadian Bacon 4.99 Half Order 3.79

Hickory-Smoked Ham 4.89

Corned Beef Hash 6.19

Sides

One Egg 2.49 Two Eggs 2.99

White, Wheat or Sourdough Toast 2.59 (Preserves upon request)

English Muffin 2.89

Fresh Baked Biscuit 2 89

Bagel & Cream Cheese 3.59

Fresh Texas-Style Idaho Potatoes 4.39 Half Order 3.29 1/4 Order 2.69

Lunchtime or Anytime

All lunch entrées except Biscuits & Gravy are served with potato pancakes.

Harriott's Ham & Cheese Melt

Baby Swiss cheese melted on top of layered Hickory-smoked ham between two thick slices of grilled sourdough bread. Served with a melon slice. 8.79

B.L.T. Sandwich

An open-faced sandwich with thick-sliced bacon, crisp lettuce and tomato on top of grilled sourdough bread. Served with a melon slice. 8.89

Egg & Cheese Sandwich

One egg, any-style with melted cheddar cheese sandwiched between two pieces of thick, grilled sourdough bread. Served with a melon slice. 8.59 • Add one slice of bacon or

• Add one slice of bacon or one sausage patty. 1.99

Grilled Cheese & Tomato

A combination of melted Baby Swiss and cheddar cheese with sliced tomatoes on grilled sourdough bread. Served with a melon slice. 8.69

Chicken Salad Sandwich

Our house-made chicken salad with diced chicken in every bite. Served on a flaky split croissant. Served with a melon slice. 9.09

NEW! Biscuits & Gravy

Open-faced biscuits hot from the oven topped with creamy gravy made with fresh ground sausage and our own spice blend. 7.69 • Half order. 4.99

Chicken Crepe

Filled and topped with diced chicken breast, chopped black olives and red & green peppers mixed in our mushroom sherry sauce. Sprinkled with sliced toasted almonds. 9.59

Seafood Crepe

Filled and topped with shrimp, white fish, scallops and crabmeat mixed in our rich mushroom sherry sauce. Sprinkled with sliced toasted almonds. 9.89

Spinach Crepe

Filled and topped with fresh, crisp spinach and baby Swiss cheese mixed in our mushroom sherry sauce. Topped with sliced toasted almonds. 9.59

Original Pancakes

German Dutch Baby Pancake

This large bowl-shaped pancake has a soft custardy bottom and light airy sides. Dusted with powdered sugar right out of the oven. Served with a side of lemon slices, powdered sugar and a whipped butter blend for a sweet and tart treat. 9.89

Try it with sliced bananas. 1.59

Buttermilk Pancakes

Six of our signature pancakes made from our fresh house-made batter. 7.09

Blueberry Pancakes

Six buttermilk pancakes filled with sweet plump blueberries. Dusted with powdered sugar and served with a side of our house-made blueberry compote. 7.89

Chocolate Chip Pancakes

Six buttermilk pancakes filled with chocolate syrup and chocolate chip morsels. Topped with more chocolate chips and dusted with powdered sugar. 7.29 Topped with whipped cream upon request

Strawberry Pancakes

Six buttermilk pancakes covered with our fresh sliced strawberries. Dusted with powdered sugar and served with our house-made strawberry syrup. 9.49 Topped with whipped cream upon request

Nelly's Banana Pancakes

Eight buttermilk pancakes filled with fresh chopped bananas. Topped with banana slices and dusted with powdered sugar. Served with our house-made tropical syrup 7.19

Nala's Bacon Pancakes

Freshly chopped crispy bacon mixed in our buttermilk batter. Six to an order. 7.69

Andrew's Apple Pancake

This 3-inch high pancake creation will satisfy any sweet tooth. Covered with sliced sautéed Granny Smith apples and a pure cinnamon sugar glaze. 10.29

• Try it with vanilla ice cream. 1.89

Coconut Pancakes

Six buttermilk pancakes filled and topped with toasted coconut. Dusted with powdered sugar and served with our house-made tropical syrup. 7.89

Pumpkin Pancakes

Eight buttermilk pancakes filled with a sweet pumpkin purée. Dusted with powdered sugar. 7.99

Gluten Free Pancakes

Eight pancakes made from a special blend of gluten free ingredients. 7.29

49ers' Flap Jacks

Three crepe like San Francisco pancakes are soft like crepe, grilled to a golden brown. 8.19

Pecan Pancakes

Six buttermilk pancakes filled and topped with chopped toasted Georgian pecans. Dusted with powdered sugar. 8.19

Wheat Germ Pancakes

Eight pancakes that are naturally nutritious. High in fiber and vitamins with a slight nutty flavor. 7.19

Dave's Three Little Pigs in a Blanket

Three pork sausage links rolled inside buttermilk pancakes and dusted with powdered sugar. 7.99

Swedish Pancakes Colleen

Three huge plate-sized pancakes grilled to a crispy golden brown. Served with our sweet Lingonberry sauce. 8.39

Buckwheat Pancakes

Six hearty pancakes that are rich in flavor and nutrients with a hint of sweet molasses. 7.19

Potato Pancakes

Ten golden brown pancakes made from fresh Idaho potatoes. Served with sour cream or our sweet cinnamon applesauce. 8.19

Belgian Waffles

Strawberry Waffle

Covered in fresh sweet strawberries and dusted with powdered sugar. Served with our house-made strawberry syrup. 9.49 Topped with whipped cream or ice cream upon request

Blueberry Waffle

Filled and topped with fresh plump blueberries and dusted with powdered sugar. Served with our house-made blueberry compote. 8.29

Coconut Waffle

Filled and covered with toasted coconut and dusted with powdered sugar. Served with our house-made tropical syrup. 8.29

Pecan Waffle

Filled and covered with toasted Georgian pecan pieces and dusted with powdered sugar. 8.89

Chocolate Chip Waffle

Covered with chocolate chip morsels and dusted with powdered sugar. 7.79 Topped with whipped cream upon request

Bacon Waffle

Filled and topped with crisp chopped bacon. 8.29

Apple Waffle

Filled with diced Granny Smith apples and sprinkled with cinnamon sugar. Served with our house-made apple syrup. 7.79

Belgian Waffle

Our light, traditional batter cooked in our waffle irons until golden brown. 7.39

French Toast

Almond Nut Cinnamon French Toast Charlene

Three pieces of thick Sourdough French toast grilled and topped with toasted almonds and sprinkled with cinnamon sugar. 8.89

Pecan French Toast

Three pieces of thick Sourdough French Toast grilled and topped with chopped toasted Georgian pecans and dusted with powdered sugar. 8.89

French Toast

Three thick pieces of sourdough bread hand-dipped in our rich egg batter and grilled to a golden brown. Dusted with powdered sugar. 8.19

Kids & Company

For our friends 10 years and younger

Crazy Goose

Three fluffy buttermilk pancakes with your choice of two pieces of sausage link or thick-sliced bacon. 5.79

The Brakeman

One fresh fruit crepe of your choice. 4.99

The Depot

One scrambled egg paired with three fluffy buttermilk pancakes. 4.79

The Box Car

One scrambled egg, two buttermilk pancakes and your choice of one piece bacon or sausage link. 5.69

The Conductor

Three fluffy buttermilk pancakes. 4.09

The Caboose

One slice of our Sourdough French Toast with your choice of two pieces of sausage link or bacon. 5.79

Wild Hen Ginger

Any half order of your favorite, flavored pancakes. (Does not include: German Dutch Baby Pancake, Apple Pancake, Dave's Three Pigs in a Blanket, Swedish Pancakes or 49ers') 4.89

Golden Grilled Cheese

A mix of melted baby Swiss and cheddar cheese between two pieces of thick toasted sourdough bread. Served with a side of our cinnamon applesauce. 4.89

Oven Baked Omelettes

All omelettes are made with four large grade-AA, farm-fresh eggs and come with a side of three buttermilk pancakes (except the Vegetarian).
Substitute egg whites. 1.79
Upgrade your pancakes. 1.59
Add ingredients to eggs: meat 1.59, all other 1.29

Vegetarian Omelette

Our signature omelette filled with broccoli florets, fresh mushrooms, our western mix made with diced onions and red and green peppers and plenty of melted cheddar cheese. Served with a side of salsa and four golden brown potato pancakes. 11.89

Brian's Irish Omelette

Filled with cheddar cheese and our signature, house-made corned beef hash. 11.79

Western Omelette

Filled with a mix of onions, red and green peppers and diced smoked ham. 11.49 • Add cheese. 1.29

Choose your Meat Omelette

Filled with your choice of one meat: ground sausage, turkey sausage, ham or bacon and melted cheddar or Swiss cheese. 11.79

Mushroom Omelette

Filled with fresh sliced mushrooms and served with a side of rich mushroom sherry sauce or salsa. 11.29 • Add cheese. 1.29

Spinach Omelette

Fresh spinach paired with baby Swiss or feta cheese. 11.49

Cheese Omelette

Filled with your choice of cheddar, baby Swiss or feta cheese. 10.69

Healthy Options

All options except Oatmeal and Cream of Wheat include choices of one: A side of wheat germ, buck wheat, gluten free pancakes, or a small banana bowl or three tomato slices

Egg White Scrambler

Three fluffy egg whites scrambled with our colorful western mix made with diced green and red peppers and onions. Served with a side of salsa. 8.69

Turkey Egg White Omelette

A four egg white omelette filled with turkey sausage, western mix made with diced green and red peppers and onions. Served with a side of salsa. 11.79

2X2 Combo

Two fluffy scrambled egg whites and two turkey links. 7.69

Eggs Florentine Sandwich

Our signature Eggs Florentine served on an open-faced toasted English muffin. Topped with spinach, sliced tomato, one scrambled egg white and a sprinkle of Swiss cheese. 8.69

Oatmeal or Cream of Wheat

Simple, hot and comforting. Served with 2% milk and light brown sugar. 4.39 • Add a side of toasted pecans,

fresh blueberry dish or raisins. 1.59

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