

# Dining»

## WHERE WE'VE BEEN



### PETAR'S RESTAURANT

A new fine-dining establishment offers flawless, mouthwatering food in Bonita Springs.



Friday, Dec. 25



### COASTAL PERUVIAN

New North Naples restaurant offers traditional South American fare at reasonable prices.

Friday, Dec. 18



### FELIPE'S MEXICAN TAQUERIA

Fast casual or sit-down dining, this new Naples restaurant provides a worthy bang for your buck.

Friday, Dec. 11



## Did you miss it?



You can read the complete reviews online at [inthe239.com](http://inthe239.com).

# BREAKFAST BONANZA



Eggs, bacon and hash browns are served at the new Original Pancake House.



DAVE OSBORN (2)

Apple pancakes at the new Original Pancake House on Airport-Pulling Road in North Naples.

## Original Pancake House brings home the bacon and more

### By Dave Osborn

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Breakfast never commands enough respect.

Some scoff at it, bragging how they never have any. But it's the first meal and gets the day going, and may include a few of my favorite things: bacon and coffee.

So when I first heard about the new Original Pancake House coming to North Naples, thoughts of pancakes, Belgian waffles and omelet's danced in my head. The news also brought back childhood memories of the OPH (as some call it) in suburban Detroit, where our parents took us when I was a kid.

The Southwest Florida version wasn't exactly the

quaint redbrick building I remembered as a youngster; the new one — the first in Southwest Florida — is in the earthy-colored former Calistoga Bakery Cafe along Airport-Pulling Road, just south of Vanderbilt Beach Road.

But it's the food I came for, and Original Pancake House delivers the, um, bacon and more. Let's start with the bacon, one-quarter-inch-thick slices of goodness OPH proprietor Troy Bane has shipped from the Midwest.

This bacon is not the flimsy ones you're used to. A fork or even a knife is needed to cut it, or just break it in two. Bacon aroma fills the

### IF YOU GO ORIGINAL PANCAKE HOUSE

**Where:** 7941 Airport-Pulling Road, Naples  
**Hours:** 7 a.m.-3 p.m. Monday through Friday; 7 a.m.-4 p.m. Saturday and Sunday; (closed on New Year's Day.)

**Prices:** \$6.99-\$9.99, waffles; \$7.49-\$9.99, French toast; \$6.99-\$10.29, crepes; \$10.99-\$12.49, benedicts; \$8.99-\$10.99, oven-baked omelets; \$5.99-\$10.99, egg originals such as a breakfast burrito, corned beef hash, biscuits and gravy; \$6.49-\$11.99, eggs, including those served with bacon, steak, potatoes, sausage and more.

**Information:** 239-529-4118 or

[inthe239.com](http://inthe239.com)

■ See more photos and a video  
■ Read an extended review

REVIEWER RATING:  
**5 OUT OF 5**



See PANCAKE, 21F

## THE DISH

from [inthe239.com](http://inthe239.com)



### NAPLES WINE FEST

Western flair heads to Naples in about a month, as **Jan Jasinski** brings her cooking passion to the Naples Winter Wine Festival. She studied near her home at one of the Golden State's top cooking schools, at Santa Barbara City College, and later fine-tuned her cooking skills at the Culinary Institute of America. She worked as a chef in New York City, returned back to Southern California, and eventually settled down in Denver in 2000. By 2004 she and business partner Beth Gruitch opened Rioja, a restaurant in Denver's Larimer Square with a Mediterranean menu influenced by local and seasonal Rocky Mountain ingredients. Entrées include the grilled dry-aged bone-in New York strip pear, polenta, sorrel and variations of garlic, and the grilled lamb loin served with radicchio, chevre caramelle pasta, fennel, roasted delicata squash, rosemary and balsamic lamb jus.

For the next few weeks in this spot, we will provide information on the chefs selected for the Naples Winter Wine