

SINCE 1938

Du-Pon's

RESTAURANT
& BAKERY



Since 1950

Our Famous Recipe Since 1938
DU-PAR'S LEGENDARY
~ BUTTERMILK HOT CAKES ~

"Best Pancakes in the U.S." -*Esquire Magazine*

FULL STACK (5 hot cakes) 8.75

SHORT STACK (3 hot cakes) 7.75

Served with Grade AA melted butter and boysenberry or maple hot cake syrup.

~ GOLDEN BROWN FRENCH TOAST ~

Prepared with Du-par's special Brioche bread and dipped in fresh egg batter.
Sprinkled with powdered sugar, and served with Grade AA melted butter and maple syrup.

FRENCH TOAST FULL ORDER 8.75

FRENCH TOAST SHORT ORDER 7.75

Topped with blueberry or boysenberry compote....add 2.25

~ ACCOMPANIMENTS ~

†BACON, PORK SAUSAGE LINK, TURKEY LINKS, or FRESHLY GROUND BURGER PATTY 5.35

†CENTER CUT HAM STEAK 7.25



~ FRESH EGGS COOKED TO ORDER ~

We served only "Large AA" certified eggs pan-fried in pure butter and the best quality meats. Egg orders served with house-made golden hash browns potatoes and buttered toast or Du-par's bakery muffin.

Pure egg whites or substitute available...add 1.25

†TWO LARGE EGGS & House-made Golden hash browns. 8.50

†BACON or PORK SAUSAGE LINK or TURKEY SAUSAGE LINKS, and Two Large Fresh Eggs. 11.25

CENTER CUT HAM STEAK and Two Large Grade AA Eggs. 12.75

CORNED BEEF HASH and Two Large Eggs & Du-par's signature hash browns. 12.25

†COUNTRY FRIED CHICKEN and Two Fresh Eggs Served with Country Gravy. 11.75

†COUNTRY FRIED "USDA PRIME" NEW YORK STEAK breaded and Two Fresh Eggs
Served with Country Gravy. 19.75

~ DELIGHTFUL FLUFFY OMELETTES ~

Served with house-made fresh golden hash browns and buttered toast or a Du-par's bakery muffin.

Your Omelet choice 12.50

Pure Egg Whites or Egg substitute...add 1.25

†MUSHROOM and SWISS CHEESE
Stuffed with sautéed button mushrooms.

†APPLE SMOKE BACON, AVOCADO &
JACK CHEESE

†SUGAR CURED HAM & SWISS CHEESE

†SAUTEED VEGGIE
Filled with zucchini, onions,
tomatoes and mushrooms.

†BABY SPINACH and JACK CHEESE
Loaded with sautéed fresh spinach
and melted Monterey jack cheese.

†DENVER
Sugar-cured ham, diced red and green pep-
pers, onions, and jack cheese.

~ ON THE SIDE ~

We Bake our Breads, Muffins, Pies, Pastries, and Donuts Daily so sometimes we may sell out!
Perfect for Breakfast Meetings and Available for Take-out! Advance Orders Encouraged.

DONUT 2.25

FRUIT or CHEESE DANISH 2.95

FRESHLY BAKED Blueberry or Banana Muffin 3.25

CINNAMON ROLL 2.75

TRADITIONAL BEAR CLAW 3.25

BUTTERHORN 3.25

TOAST with Du-par's® Homemade Jam 2.95

FRESH FRUIT CUP

Seasonal fresh fruits and berries 5.25

BANANA NUT BREAD 3.25

DATE NUT BREAD 3.25

† "Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne illness. Young children, the elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked."

~ APPETIZERS ~

House-made! Great for Sharing!

SPINACH AND ARTICHOKE DIP

Creamy and piping hot. Served with pita chips. 10.50

CRISPY CALAMARI AND SHRIMP

With fire and ice dipping sauce and traditional cocktail sauce. 11.25

CRABCAKES

Lump crab meat mixed with spices and herbs, lightly breaded, served with tartar sauce. 11.75

ASIAN POT STICKERS

Tender pork dumplings served on a light Thai salad with Bangkok peanuts dipping sauce. 9.25

ZUCCHINI ZIRCLES

Fried with Italian herbed breadcrumbs served with tangy apricot sauce. 9.25

HAMLET CHICKEN WINGS

-Southern fried with a side of apricot sauce or tangy rooster sauce. 9.75

-Hot wings tossed in rooster sauce with a side of blue cheese dressing. 13.75

CAJUN CHICKEN STRIPS

BBQ, ranch and honey mustard dipping sauce. 10.25

ORIGINAL HOMEMADE ONION RINGS

Hand cut rings double dipped in buttermilk and encrusted with cracker meal served golden brown. 8.25

MUNCHIES MUNCHIES MUNCHIES

Platter of crispy calamari and shrimp, zucchini zircles, pot stickers and bbq chicken quesadilla. 14.95

POTATO SKINS

Four golden skins; one filled with cheddar cheese and bacon, one with chicken , bbq sauce and cheddar/ jack blend, one with chili and pepper jack cheese and one with a sour cream chipotle dipping sauce. 9.25

~ STARTER SOUP & CHILI ~

FRENCH ONION SOUP Bowl 8.75 Cup 7.25

Aromatic broth of caramelized onion, French bread and bubbling Swiss cheese.

HAMLET LOBSTER BISQUE Bowl 9.95 Cup 8.50

Rich and creamy, with a touch of brandy.

HEARTHY CHICKEN NOODLE Bowl 6.75 Cup 4.25

SOUP OF THE DAY Bowl 8.95 Cup 7.50

Your server will present the day's selection.

ROAD HOUSE CHILI Bowl 8.95 Cup 7.50

A sweet and spicy favorite garnished with cheddar cheese and sour cream.

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~ENTREE SALADS~

Served with a choice of our bakery fresh Dinner Roll, Date Nut or Banana Nut Bread.
Add a Cup of Soup for just 2.75.

CALIFORNIA MARKET SALAD

Romaine, arugula, candied pecans, cashews, toybox tomatoes, cranberries, chicken, avocado, red onion, goat cheese and roasted cashew vinaigrette. 14.75 **1/2** 11.25

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast atop tossed romaine lettuce with Caesar dressing, house-made croutons and grated parmesan. 12.95 **1/2** 8.95

MEDITERRANEAN CHOP SALAD

Romaine, roast turkey, red onion, pepper, feta cheese, cucumber, Kalamata olives, tomatoes, garbanzo beans and feta vinaigrette. 14.25 **1/2** 11.25

TRADITIONAL COBB SALAD

Roasted turkey, bacon, tomato, avocado, bleu cheese crumbles and hard boiled egg, tossed with your choice of dressing. 14.75 **1/2** 11.25

SANTA FE CHICKEN SALAD

Romaine, bbq chicken breast, corn and black bean salsa, scallions, tortilla strip, tomato, pepper jack cheese and poblano ranch dressing. 14.25 **1/2** 11.95

CHICKEN WALDORF SALAD

Chicken, grape, romaine, apple, candied pecans, celery and cranberries in a citrus dressing. 14.25 **1/2** 10.95

BABY FIELD GREENS

Apple, blue cheese, candied pecans, and balsamic vinaigrette. 6.75

CLASSIC CHEF SALAD

Mixed baby greens, fresh roasted turkey, ham, hard boiled egg, tomatoes, cheese and your choice of dressing. 12.75 **1/2** 10.75

SESAME MANGO ASIAN SALAD

Baby lettuce, Napa cabbage, grilled chicken, ripe mango, carrots, scallions, cilantro, toasted almonds and a sesame mango dressing. 12.95

~ FRESH HAMBURGERS ~

Your choice of Angus Beef, Turkey or Vegetarian patty.
Deliciously thick and juicy

Using only fresh ground beef, all of our hamburgers are cooked medium unless otherwise requested.

Served with your choice of Fresh Seasonal Fruit, French Fries or Coleslaw

†CLASSIC CHEESEBURGER

American cheese, tomato, onion, crisp lettuce, pickle and thousand island. 11.95

†CALIENTE BURGER

Pepper jack cheese, tomato, grilled onion, crisp lettuce and Serrano chili pesto. 12.50

†HICKORY BURGER

Onion Ring, bbq sauce, bacon, cheddar cheese, tomato, crisp lettuce and onion. 12.50

†MARILYN BURGER

Avocado jack cheese, tomato, onion, crisp lettuce and Dijon mayonnaise. 12.50

†MUSHROOM BURGER

Caramelized mushroom, tomato, onion and cheddar cheese. 12.50

†NAPA VALLEY BURGER

Arugula, tomato, goat cheese, roasted garlic and basil pesto. 12.50

†STEAKHOUSE BLUE BURGER

Pepper crusted patty, blue cheese, onion, horseradish sauce and A1 sauce. 12.50

†BUNLESS BACON AND CHEESE

12oz patty (beef only), choice of cheese and fries or vegetables. 14.95

†BABY CHEESEBURGERS

Four baby cheeseburgers (beef only) with American cheese and thousand island. 12.95

†MARYLAND CRABCAKE BURGER

Lump crab meat mixed with spices and herbs, lightly breaded served with a sweet chili aioli. 13.95

†PATTY MELT

On grilled rye bread with caramelized onions and melted Swiss cheese.
A long time favorite! 12.25

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~ SIGNATURE SANDWICHES ~

Served with your choice of French Fries, Coleslaw, or Seasonal Fruit.
Add a Cup of Soup or Garden Salad for just 2.75.

WARM SONORA FLATBREAD SANDWICH *

Grilled chicken, avocado, pico de gallo, iceberg, cheddar, pepper jack cheese and Serrano cilantro pesto. 12.95

DU-PAR'S CLASSIC REUBEN *

Corned-beef or Roasted Turkey sauerkraut, Swiss cheese and thousand island on grilled light rye. 12.25

CALIFORNIA CHICKEN

Grilled chicken, avocado, pico de gallo, iceberg, cheddar, pepper jack cheese and Serrano cilantro pesto. 13.95

TUNA MELT *

Albacore, jack cheese, ripe tomato. Served with coleslaw and fries. 11.95

TUNA SANDWICH *

White Albacore tuna salad, crisp lettuce and tomato. 10.75

CLASSIC 'TRIPLE DECKER' CLUB

Roasted turkey, bacon, avocado, mayo, tomato, and lettuce. 12.95

FRENCH DIP

Braised tri-tip on a ciabatta bread with au jus. 15.95

DU-PAR'S BRAISED TRI-TIP & CHEDDAR

On grilled sourdough. 12.25

DU-PAR'S BLT AVO *

Crisp bacon, lettuce, tomato, mayo and fresh avocado. 11.75

MORGAN *

Turkey, mushrooms, parmesan cheese. Dijon mayonnaise and avocado on sourdough. 12.25

†DU-PAR'S THE NEW YORKER

USDA PRIME New York Steak topped with bleu cheese crumbles, tomato, crisp lettuce and onion rings. 19.75

~ THE STELLA ~

A cup of soup served with a baby green salad and signature half sandwich.
13.95

Substitute Lobster Bisque add \$2

Your choice of any stated (*) signature sandwich

~ HOT AND HEARTY SANDWICHES ~

Presented open-faced with fresh mashed potatoes and gravy.

ROASTED TURKEY BREAST

Moist roasted turkey breast on white bread. Served with whole cranberry sauce. 13.75

BRAISED TRI TIP

Served with brown gravy on sourdough. 14.75

GOURMET MEATLOAF

Served on white bread with a rich mushroom gravy. 14.95

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~ CLASSIC ENTREES ~

~ DU-PAR'S TRADITION ~

CHICKEN POT PIE

Moist chicken, green peas, carrots, celery, and potatoes with a chicken gravy baked in a buttery crust. Baked fresh so sometimes we sell out! 12.25

~ POULTRY ~

ROTISSERIE CHICKEN

Gratin potatoes, sautéed vegetables and spiced apricot glaze. 16.95

CHICKEN PAILLARD

Lemon and herb marinated chicken breast, fresh vegetables, gratin potatoes and fresh arugula Salad. 16.95

PAN ROASTED CHICKEN

A de-boned half chicken with sautéed vegetable, garlic fries and a wild mushroom sauce. 17.25

OVEN ROASTED BREAST OF TURKEY

A juicy, tender hen turkey, hand-carved with all the traditional trimmings! House-made herb dressing, freshly mashed potatoes, turkey gravy and whole cranberry sauce. 15.50

~ SEAFOOD ~

DU-PAR'S FISH AND CHIPS

Moist pieces of battered Cod, home-made coleslaw, French fries and our fresh tartar sauce. A Classic! 15.95

†FRIED SHRIMP

Breaded shrimp, mesquite fries and coleslaw served with cocktail sauce and tartar sauce. 16.95

†SESAME GINGER SALMON

Sautéed spinach, basmati rice, roasted peppers and sesame ginger glaze. 18.95

†CRABCAKES on the GRILL

Lump Crab Meat mixed with spices and herbs and lightly breaded. 21.95

~ BEEF ~

†DU-PAR'S TENDER BEEF LIVER

Grilled beef liver, lightly dusted with flour, topped with bacon and caramelized onions. Served with mashed potatoes and seasonal vegetables. 14.25

OAK PLANK

12oz hamburger steak, mushroom, peppers, onion and mash potatoes and brown gravy. 15.75

DU-PAR'S GOURMET MEAT LOAF

Choice chuck, to create this old time favorite! Served with creamy mashed potatoes and delicious brown mushroom gravy. 16.75

BABY BACK RIBS

Served with French fries, BBQ baked beans and sweet and tangy bbq sauce. **1/2** 17.95 Full 24.95

†DU-PAR'S BRAISED TRI-TIP

Generous slices of braised Harris Ranch Grain Fed All Natural Choice Tri-tip, mashed potatoes and a wonderfully rich brown gravy. 16.50

†DU-PAR'S COUNTRY FRIED STEAK

USDA Prime Harris Ranch Black Angus New York Strip dusted with flour and spices pan-fried to perfection. Served with freshly mashed potatoes and southern country gravy. 19.25

†DU-PAR'S "USDA PRIME" NEW YORK STEAK

Prime Harris Ranch Black Angus New York Strip, served with your choice of freshly mashed potatoes or roasted rosemary potatoes and topped with our hand made onion rings. 27.25

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A BIT OF TRADITION

Harry Lewis was born in Los Angeles, California, on April Fool's Day, 1920. His first film role was as a flag man in *Dive Bomber* (1941). He was immediately put under contract to Warner Bros., at which he made several films. He is perhaps best remembered for his role as Edward "Toots" Bass, one of Edward G. Robinson's henchmen, in 1948's *Key Largo*.

In 1950, Lewis and his wife Marilyn invested \$3,500 to open the Hamburger Hamlet restaurant at the corner of Sunset Boulevard and Hilldale Avenue on the Sunset Strip in Los Angeles. The restaurant was successful and grew into a chain of 24 locations. The couple's two children, David and Adam, joined them in the restaurant business. The Lewis's took Hamburger Hamlet public in 1969, and sold the company for \$29.2 million in 1987. After the sale, the couple opened new independent restaurants in the Los Angeles area. The reason they gave for the name "Hamburger Hamlet" was because they meant for the eatery to be a restaurant where actors could hang out, and that it was every actor's dream to play Hamlet.

~ CHILD'S MENU ~

Served to guests 12 years and younger.
Your Choice 6.25. Add a child's beverage for just 1.75

HOT CAKES

With scrambled egg and sausage

FRENCH TOAST

With scrambled egg and bacon

SCRAMBLED EGG

With hashed browns, bacon, buttered toast.

GRILLED CHEESE SANDWICH

On whole wheat with French fries

HAMBURGER

With ketchup and French fries.

CHICKEN STRIPS

With French fries and ranch dressing.

THREE CHEESE MACARONI

Served with garlic toast

~ BEVERAGES ~

Featuring freshly ground 100% Arabica whole bean coffee by Farmer Bros.
Du-par's® Urn brews it to perfection assuring the utmost character and full-bodied flavor.
We believe that there is no finer cup of coffee anywhere!

HOUSE BLEND COFFEE or DECAF 2.95

FRENCH PRESS GOURMET COFFEE 5.75

RASPBERRY OR FRESH BREWED

ICED TEA 2.95

HOT HERBAL or BLACK TEA 2.95

HOT CHOCOLATE

With fresh real whipped cream. 2.95

MILK, BUTTERMILK or LOW FAT 3.35

COKE, DIET COKE, SPRITE, ROOT BEER

On the fountain. 2.95

FRUIT JUICES

Apple, Grapefruit, Cranberry or
Tomato. 3.50

"FRESHLY SQUEEZED" IN-HOUSE

ORANGE JUICE 4.05

FRESH SQUEEZED LEMONADE 4.05

TRADITION

After working in restaurants for several years, my father opened his first restaurant in 1926. **Tiny's Waffle Shop** was located in Fresno, California in the heart of San Joaquin Valley, recognized as the finest agricultural growing region supplying a large percentage of the beef, poultry and fresh produce we all enjoy today.

It is no accident that our family's restaurants are imbued with the concept of fresh ingredients. Our quality meats, fresh vegetables and fruits, and pies and pastries are all prepared, by hand, fresh daily.

Since **Du-par's Restaurant and Bakery** first opened at Farmer's Market in 1938, generations have enjoyed our fare. Indeed, our Du-par's Hotcakes have now become famous. Rated "The Best Pancakes in the USA", according to Esquire Magazine. We continue to prepare them 24 hours a day!

Our menu today retains many of the dishes that made Du-par's popular for so many generations. I'm pleased to know our guests can always enjoy a return trip to Du-par's to share another plate of 'hotcakes' or some other favorite dish and relive fond memories with their friends and family.

On behalf of our family, my late father Tiny Naylor, my daughter Executive Chef Jennifer Naylor, myself, and the staff, I would like to welcome you to Du-par's Restaurant and Bakery. We certainly appreciate your patronage. Sit back, relax, and let the tradition continue

W.W. "Biff" Naylor

~ DU-PAR'S BAKERY PIE CLASSICS ~

A rotating selection of freshly made and pies baked daily.
Whole Pies Available for Take-Out 24hrs. Special Order your Favorite!

TRADITIONAL PIES

By the Slice 4.00
Ala mode with ice cream or melted cheddar. 1.50
Whole Pie 12.95

GREEN APPLE
PEACH
CHERRY
RHUBARB
BLUEBERRY
BOYSENBERRY
GOOSEBERRY
RASPBERRY
PUMPKIN
MINCE (seasonal)
SWEET POTATO (seasonal)

FRESH CREAMS & SPECIALTY PIES

By the Slice 4.50
Whole Pie 13.95

FRESH EGG CUSTARD
COCONUT CUSTARD
SOUTHERN PECAN
LEMON MERINGUE
LEMON CREAM
COCONUT CREAM
BANANA CREAM
CHOCOLATE MERINGUE
CHOCOLATE CREAM
BLUEBERRY CREAM
STRAWBERRY CREAM

~ DESSERTS ~

ULTIMATE HOT FUDGE CAKE

Three layer chocolate cake with three scoop of vanilla bean ice cream, creamy hot fudge and whipped cream. 9.75

HOT FUDGE SUNDAE

Vanilla ice cream, hot fudge, whipped cream, pecans. Sm. 6.25 Lg. 9.75

WHITE CHOCOLATE CHEESECAKE

Creamy rich cheesecake served with tangy raspberry sauce and a light dusting of cocoa. 7.95

BANANA SPLIT BOAT

Brulee banana boat topped with scoops of ice cream, hot fudge, pure whipped cream and chopped walnuts. 8.50

HAMLET MUDD PIE

Kona coffee ice cream, Oreo cookies, whipped cream and fudge. 8.25

DU-PAR'S HOT FUDGE BROWNIE SUNDAE

Double chocolate brownie heaped with ice cream, real whipped cream, hot fudge and chopped walnuts. 7.50

"The Best" BREAD PUDDING

Served warm with caramel glaze and vanilla ice cream. 5.75

~ SWEET PETITES ~

CHOCOLATE BROWNIE AND CARAMEL CHOCOLATE BROWNIE

Delicious single brownies. 5.95

~ SHAKES ~

OREO SHAKE

Oreo cookies, vanilla ice cream, chocolate syrup. 4.95

FRESH FRUIT SHAKE

Sherbet, banana, strawberries and pineapple. 4.95

OLD FASHIONED SHAKE OR MALT

Vanilla, chocolate or strawberry. 4.95

ROOT BEER FLOAT

Vanilla ice cream, barq's root beer. 4.95

~ THE WINE LIST ~

<u>WHITE</u>	<u>Glass</u>	<u>Bottle</u>
Beringer White Zinfandel	6.75	24.50
S.A. Prum Riesling	7.75	29.75
Gabbiano Pinot Grigio	6.75	28.75
Brancott Sauvignon Blanc	7.75	29.75
Chateau St. Jean Fume Blanc	8.75	30.75
Alexander Valley Chardonnay	8.75	29.50
Beringer Napa Chardonnay	8.75	29.50
Sonoma Cutrer Chardonnay	10.75	41.75
House Chardonnay	6.75	22.75
<u>RED</u>		
Cambria Pinot Noir	8.75	31.75
Rodney Strong Merlot	9.75	36.75
Banfi Chianti Classico	8.75	31.75
Ravenwood Zinfandel	8.50	34.00
Jacob's Creek Shiraz	7.75	24.75
Sterling Cabernet	8.75	32.75
Penfolds Bin 407 Cabernet	12.00	46.00
Guigal Cotes Du Rhone	9.00	32.00
House Cabernet	6.75	22.75
House Merlot	7.75	22.75
<u>BUBBLES</u>		
Freixenet Cava Brut	7.75	
Korbel Brut		22.95
Veuve Cliquot (Half Bottle)		38.95
Veuve Cliquot		75.95

~ THE BEER LIST ~

BOTTLED DOMESTIC	4.00	
Budweiser	Coors Light	
Bud Light	Miller Light	
BOTTLED PREMIUM	5.00	
Corona	Dos Equis	
Heineken	Guinness	
Beck's	San Adams	
Amstel Light	Buckler	
Bass Ale		
	<u>Pilsner</u>	<u>Pint</u>
DOMESTIC DRAFT	5.25	5.50
Miller Light		
Yuengling		
PPREMIUM DRAFT	5.50	6.00
Sam Adams		
Hamlet Ale		

~ PASTAS ~

CHICKEN ALFREDO PASTA	
Rotisserie chicken, fettuccini noodles, in our creamy Alfredo sauce.	15.95 1/2 11.95
PASTA BOLOGNESE	
Italian pasta with Sicilian style meat sauce served with fresh mozzarella and grated Parmesan cheese.	15.95
FRESH TOMATO PASTA	
Cappelini pasta, spinach, basil, Kalamata olives, cherry tomatoes, capers, white wine pine nut balsamic reduction	15.95

~ COCKTAILS ~

SPARKLING HAMLET	
Sparkling Wine St. Germain, Vodka, Lemon	10.00
BIG APPLE MARTINI	
Vodka, Green Apple Schnapps.	10.00
BLOODY MARY	
Vodka, our Bloody Mary Mix	10.00
HAMLET LONG ISLAND ICED TEA	
Tequila, Gin, Vodka, Rum, Triple Sec Sweet & Sour Mix, Coke	11.00
MOJITO	
Bacardi, Fresh Lime, Fresh Mint, Simple Syrup, Soda Water	