



“Breakfast Made Us Famous”

A Family Tradition



In 1957, Jack and Anne Holder sold their Dairy Queen business in Roseburg, Oregon and moved their family to the "Valley of Hearts Delight" and opened Uncle John's Pancake House in Santa Clara. Jack and Anne's pancakes and waffle recipes made Uncle John's one of the most popular coffee shops in the Bay Area.

In 1967, Jack and Anne's success continued when they opened the original "Holder's Country Inn" in the old Town & Country Village (now Santana Row) in San Jose, where it flourished for 32 years. The original Country Inn relocated to DeAnza Boulevard in 1999. The Holder's at El Paseo opened in 1981 and relocated to Saratoga Avenue in 1995.

While managing their restaurants, Jack and Anne raised a family of six sons and a daughter, all of which are still in the business. The Holder family traditions of friendly and attentive service, great food and reasonable prices continue to this day. Sit back, relax and thank you for dining with us.

The Jack Holder Family

Breakfast Served All Day

Omelette Souffles

Country Inn omelettes are made with three extra large eggs.
Served with hash brown potatoes and your choice of toast, two buttermilk pancakes or two Swedish pancakes.

Garden

Zucchini, green onions, bell peppers, mushrooms, spinach, lack and Cheddar cheese.

Bacon

Bacon, tomatoes, green onions, Jack and Cheddar cheese.

Linguica

Portuguese linguica, green onions, tomatoes, Jack and Cheddar cheese.

Chili

Delicious homemade chili, green onions, Jack and Cheddar cheese.

Greek

Spinach, mushrooms, olives, artichoke hearts and Feta cheese.

Supreme

Linguica, sausage, bacon, ham, mushrooms and bell peppers topped with Spanish sauce, Jack and Cheddar cheese.

Spanish

Homemade Spanish sauce, Jack and Cheddar cheese.

Denver

Hickory smoked ham, bell pepper and green onions, Jack and Cheddar cheese.

Sausage

Pork sausage, green onions, tomatoes, Jack and Cheddar cheese.

Ham

Hickory smoked ham, Jack and Cheddar cheese.

Florentine

Spinach, sour cream, bacon bits and green onions.

Shrimp

Large prawns and fresh mushrooms topped with hollandaise sauce.

California

Avocado, tomatoes, green onions, Jack and Cheddar cheese.

Country Eggery

Served with hash browns and your choice of toast, two buttermilk pancakes or two Swedish pancakes.

Bacon or Sausage and Eggs

Diced Ham and Eggs

Linguica and Eggs

Hamburger Patty and Eggs

Ham and Eggs

Italian Sausage and Eggs

Corned Beef Hash and Eggs

Pork Chops and Eggs

Chicken Fried Steak and Eggs

Special Combinations

#1 Continental Butterhorn, two strips of bacon, two eggs and your choice of juice or coffee.

#2 Pancake or Waffle Sandwich Two eggs, two bacon or sausage and your choice of three buttermilk pancakes or a golden brown waffle.

#3 Combination Two eggs, hash browns, choice of toast, two buttermilk pancakes or two Swedish pancakes. Served with orange juice or coffee.

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House Specialties

Eggs Benedict Two poached eggs and Canadian bacon on an English muffin with hollandaise sauce. Served with hash brown potatoes.

Eggs Florentine Two poached eggs, Canadian bacon and spinach on an English muffin with hollandaise sauce. Served with hash brown potatoes.

Hash Benedict Two poached eggs and corned beef hash on an English muffin with hollandaise sauce. Served with hash brown potatoes.

Huevos Rancheros A crispy whole wheat tortilla topped with refried black beans, Jack and Cheddar cheese, tomatoes, avocado and two poached eggs.

Jack's Special Two eggs scrambled with spinach, mushrooms onions and Jack and Cheddar cheese. Served with hash browns and choice of toast, two buttermilk or two Swedish pancakes. Add Ground Beef for an additional charge.

Steak and Eggs 10 oz. USDA Choice coulotte prepared with our special seasonings and cooked to your preference. Served with hash browns and your choice of toast, two buttermilk or two Swedish pancakes.

Country Inn Blintzes Two crepes filled with cheeses and sour cream and grilled. Served with fresh fruit. Add blueberry or strawberry for an additional charge.

French Toast Sourdough bread dipped in egg batter and grilled. Topped with powdered sugar and two strips of bacon.

Three Pigs in a Blanket Three of our famous buttermilk pancakes wrapped with sausage, topped with powdered sugar and served with hash brown potatoes.

Biscuits and Gravy Two buttermilk biscuits topped with our delicious country gravy.

Our Famous Pancakes

Buttermilk Pancakes

The Holders have used this proven recipe since 1957 and with just one taste you will discover why.

Short stack (3 delicious buttermilk pancakes)

Golden Stack (5)

Hawaiian Pancakes

Our famous buttermilk batter mixed with pineapple bits, coconut and bananas, topped with powdered sugar and whipped cream.

Swedish Pancakes

A Country Inn specialty. 4 French crepes served with powdered sugar and whipped lingonberry butter.

Strawberry Pancakes

Succulent strawberries wrapped in three French crepes and topped with powdered sugar and whipped cream.

Apple Pancakes

Hot cinnamon apples, wrapped in three French crepes, topped with powdered sugar and whipped cream.

Blueberry Pancakes

Our famous buttermilk batter mixed with savory blueberries, topped with powdered sugar.

Buckwheat Pancakes

Hearty and old-fashioned wheat.

Manhattan Pancakes

Sour cream wrapped in three French crepes and served with strawberry preserves and topped with powdered sugar.

Potato Pancakes

Served with applesauce, two slices of bacon and sour cream.

Golden Brown Waffles

Golden Brown Another proven recipe since 1957. Often imitated but never duplicated.

Pecan Waffle A golden brown waffle with pecan pieces and powdered sugar.

Bacon, Sausage or Ham Waffle A golden brown waffle served with the meat of your choice cooked into the batter and topped with powdered sugar.

Blueberry Waffle A golden brown waffle topped with savory blueberries and powdered sugar.

Strawberry Waffle A golden brown waffle topped with succulent strawberries and powdered sugar.

Apple A golden brown waffle topped with hot cinnamon apples, whipped cream and powdered sugar.

Hawaiian Waffle A golden brown waffle topped with bananas, pineapple, coconut, whipped cream and powdered sugar.

Juices 'n Things

Juices Orange, Apple, V-8, Grapefruit and Cranberry.

Coffee or Hot Tea

Hot Herbal Teas

Hot Chocolate one refill

Toast or English Muffin

Cinnamon Roll or Danish

Milk

Chocolate Milk

Fresh Fruit Cup

Hot or Cold Cereal

(Add bananas and raisins with additional charge)

One Egg

Homemade Soups & Salads

French Onion Soup

Served with Swiss and croutons.

Try a bowl for an additional charge

Soup of the Day

Ask your server about our homemade soup.

Try a bowl for an additional charge

Chili

Homemade and delicious. Topped with chopped onions, Jack and Cheddar cheese.

Try a bowl for an additional charge

Dinner Salad

A hearty selection of greens with tomatoes, cucumbers, jicama, kidney beans and choice of dressing.

Soup & Salad Combo

A bowl of our homemade soup or chili and a fresh dinner salad.

Chef Salad

Julienne of turkey, ham, Swiss and American cheese, tomatoes, cucumbers and mixed greens.

Southwestern Chicken Salad

Slices of Cajun chicken served on a bed of greens with avocado, black beans, tortilla strips, Jack and Cheddar cheese.

Served with our Southwestern vinaigrette.

Chicken Caesar Salad

Crisp romaine lettuce tossed in creamy Caesar dressing with strips of grilled chicken breast, croutons and parmesan cheese.

Chinese Chicken Salad

Shredded iceberg lettuce, chicken, rice noodles, snow peas and peanuts tossed with a spicy Oriental dressing.

Deli Subs

Deli Subs are served on soft sourdough with tomatoes, lettuce, pickles, onion and mild green peppers. Served with choice of fries, soup or salad.

Turkey and Avocado

Roast Beef

Ham and Swiss

Vegetarian Avocado, sprouts and Swiss.

Albacore Tuna

Country Inn Hamburgers

All burgers are 1/3 pound and cooked medium. Vegetarian burger may be substituted on any burger. Served with your choice of soup, salad, french fries or potato salad.

Hamburger Lettuce, tomato and pickle. Add for cheese & for mushrooms.

Hamburger Special A cheeseburger, French fries and a milkshake.

Hickory Burger A juicy burger topped with crisp bacon, Swiss cheese and hickory barbeque sauce.

California Burger A juicy burger topped with fresh avocado and crisp bacon.

Chili Burger Served open faced and topped with delicious homemade chili, chopped onion, Jack and Cheddar cheese.

Patty Melt Burger served on grilled rye, with sauteed onions, Jack and Cheddar cheese.

Country Inn Burger A juicy 2/3 lb. of ground chuck with lettuce, tomato, pickle, red onion and Thousand island dressing.

Country Inn Sandwiches

Served with choice of soup, salad, french fries or potato salad.

Turkey and Avocado Melt Roasted turkey, avocado and tomatoes topped with melted gouda cheese on grilled sourdough.

Chicken Clubhouse Grilled chicken breast, topped with bacon and melted Swiss cheese.

Tuna Melt Always popular at Country Inn with white Albacore tuna and Jack and Cheddar cheese on grilled sourdough.

French Dip Thinly sliced roast beef on a French roll with au jus. Add Swiss cheese for an additional charge.

B.L.T. Crisp bacon, lettuce and tomato on your choice of bread. Add Avocado for an additional charge.

Teriyaki Chicken Tender chicken breast with grilled sauteed onions in teriyaki and served on a French roll.

Country Inn Steak Sandwich 10 oz. USDA Choice coulotte with our own seasonings, cooked to your preference and served on a French roll.

Reuben Corned beef slices with sauerkraut and melted Swiss cheese on grilled rye bread.

Country Clubhouse The classic triple decker with turkey, bacon, lettuce and tomato on choice of toasted bread.

Grilled Cheese Jack and Cheddar cheese on grilled sourdough.

Hot Turkey

Fresh roasted turkey sliced thin and served open-faced with mashed potatoes, gravy and cranberry sauce with your choice of soup or salad.

Lite-Side

Shoppers Special

Charbroiled chicken breast, sliced tomatoes, cottage cheese and fruit.

Low Cal

Charbroiled 1/3 lb. beef patty, cottage cheese, boiled egg and tomato slices.

Dinner Entrees

Dinner entries are served with soup or salad and bread.

Yankee Pot Roast

Slow simmered and very tender roast with a gravy of carrots, celery and onions. Served with our homemade potato pancakes and vegetables.

Coulotte Pepper Steak

10 oz. pepper crusted steak with a Cabernet reduction sauce. Served with rice or baked potato and vegetables.

New York Steak

Choice 12 oz. steak seasoned and charbroiled to your preference. Served with rice or baked potato and vegetables.

Coulotte Steak

10 oz. choice steak, seasoned and charbroiled to your preference. Served with rice or baked potato and vegetables.

Southern Fried Chicken

One half a chicken fried country crispy. Served with baked or mashed potatoes and vegetables.

Chicken Fried Steak

An old favorite. Grilled crispy and topped with homemade country gravy. Served with mashed or baked potato and vegetables.

Omelette Souffle

Enjoy one of our delicious omelettes with a garden fresh salad for the same low price.

Old Fashioned Meatloaf

The way mom used to make, simply delicious.

Served with mashed potatoes and vegetables.

Fresh Salmon

Fresh salmon grilled with choice of lemon butter or Cajun seasonings. Served with choice of baked potato or rice and vegetables.

Fish and Chips

All white fish, beer battered and deep fried.

Served with French fries and malt vinegar.

Center Cut Pork Chops

Two 6 oz. pork chops charbroiled and served atop homemade stuffing alongside applesauce, rice and vegetables.

Liver and Onions

Grilled liver with bacon and sauteed onions.

Served with rice or baked potato and vegetables.

Baked Lasagna

Homemade with cheeses, herbs and spices and topped with meat sauce.

Country Spaghetti

Topped with homemade meat sauce.

Linguini and Chicken

Boneless breast of chicken with mushrooms, sun-dried tomatoes, red bell peppers, basil, garlic and parmesan served over linguini.

Beer & Wine

We proudly feature Salmon Creek Cellars.

Bottled Beer Budweiser, Bud Lite, Coors Light, Samuel Adams, Heineken, Michelob, Corona

Cabernet Sauvignon A supple, ripe wine with good balance and a silky mouth, leading to an elegant and long finish. By the Glass or Bottle.

Chardonnay Hints of tropical fruit flavors. A wine to complement any food with a rich, lingering finish. By the Glass or Bottle.

Merlot Ripe, dark fruit in the black cherry plum range. Very drinkable with a super smooth finish. By the Glass or Bottle.

White Zinfandel Brilliant, deep pink hue followed by generous aromas and flavors of strawberries. By the Glass or Bottle.

Chablis Crisp and clean with a fresh apple-like flavor.

Burgundy Plum-like aroma with a smooth, full taste.

Beverages

Fresh Brewed Coffee

Hot Chocolate one refill.

Sodas Coca Cola, Diet Coke, Sprite, Root Beer; Free refills.

Juices Orange, Apple, V-8, Grapefruit, Cranberry. Small or Large

Chocolate Milk

Hot Tea

Herbal Teas

Fresh Brewed Iced Tea

Lemonade Free refills.

Milk

Milk Shakes Made with Dreyer's Ice Cream. Chocolate, Vanilla or Strawberry, topped with whipped cream and a cherry.

Sales tax will be added to the price of all food and beverage items served,
Not responsible for lost or stolen articles.

We reserve the right to refuse service to anyone