

En **NORMS** adecuado nunca es suficiente.

Podríamos tomar atajos como hacen otros lugares, pero no lo hacemos. Aquí en **NORMS**, es más que solo una comida. Se trata de un servicio amable, ambiente acogedor y comidas frescas y de calidad a precios accesibles.

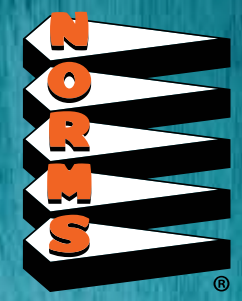
Por eso preparamos nuestra comida con productos frescos, tocino premium de la mejor parte del cerdo, hotcakes humeantes y esponjosos recién hechos y New York Steaks cortados a mano. Nuestras deliciosas sopas y aderezos para ensaladas también los hacemos a diario aquí en el restaurante.



TRES LECHES CAKE

A traditional favorite topped with Whipped Cream, Cinnamon and a drizzle of Caramel sauce.

\$3⁹⁹



The **TASTE** of **TRUE VALUE** Specials



1/2 LB. NY STEAK ADOBADA & EGGS*



1/2 LB. NY STEAK TRIO*

At **NORMS**, good enough is never enough.

We could cut corners like other places do, but not us. At **NORMS**, it's about more than just a meal. It's about friendly service, a welcoming environment, and fresh, quality meals at affordable prices.

That's why we scratch-make our food using real ingredients:

- Fresh Produce
- Premium Center Cut Bacon
- Fresh Buttermilk Hotcakes
- Hand-Cut New York Steaks
- Soups and Salad Dressings Made In-House

Every bite matters. That's why, since 1949, we've delivered real food and real value in every dish.



NORMS Coffee Mug ONLY \$12⁹⁹

DRINKS
Free Refills

HOT COFFEE \$3⁹⁹
Regular or Decaf. 100% Colombian Supremo Coffee. Brewed fresh.

HOT CHOCOLATE \$3⁹⁹
Topped with Whipped Cream.

COLD BREW COFFEE \$4³⁹
18-hour house brewed cold brew. Flavor Options: French Vanilla, Salted Caramel Chocolate, Hazelnut

WHAT SETS US APART



We use fresh, **cage-free eggs** cracked daily for our hearty breakfasts.



We **scratch-make** our delicious soups in each of our restaurants daily.



Our Carnitas are made with **all-natural pork shoulder** roasted for almost three hours with fresh oranges, garlic, chiles, onions and spices.



Our famous buttermilk hotcakes are made from **scratch daily** with our secret recipe.



We **hand-cut** our NY Steaks, T-Bones, Porterhouse and Sirloins in-house every day.



All of our salad dressings are **made in-house** from fresh ingredients.

HOTCAKE TOPPERS

ADD A DELICIOUS TOPPER TO YOUR HOTCAKES FOR ONLY

\$3.59 EACH



CARAMEL CINNAMON APPLE



STRAWBERRY CHEESECAKE



BLUEBERRY CHEESECAKE



MAPLE BACON PECAN



CHOCOLATE CHIP



STRAWBERRY



BLUEBERRY

Breakfast

CLASSIC BIGGER BETTER BREAKFAST®*
\$14⁹⁹

2 Bacon Strips, 2 Link Sausages, 2 Eggs any style, Ham, Hash Browns or Fruit. Choice of Toast or 2 Buttermilk Hotcakes.



Lunch & Dinner

1/2 LB. NY STEAK TRIO*
\$22⁹⁹

Served with Fried Shrimp (4), Chicken Tenders (3), Honey Mustard Sauce, Cocktail Sauce and fresh Lemon. Served with choice of Potato and Daily Vegetable.



A LITTLE SOMETHING EXTRA

ADD SOUP OR SALAD TO ANY ENTRÉE

ONLY \$3⁴⁹



SLOW-ROASTED CHILE VERDE CARNITAS OMELETTE* **\$14⁹⁹**

A 3-egg Omelette, filled with slow-roasted Pork Carnitas, Onions, Peppers, Jack and Cheddar Cheese. Topped with Salsa Verde and Pico de Gallo. Served with Hash Browns and choice of Toast or Buttermilk Hotcakes.

Add Fried Jalapeño or Avocado \$1.49



SLOW-ROASTED RED CHILE CARNITAS CHILAQUILES **\$15⁹⁹**

Fried Corn Tortilla Chips tossed in spicy Red Chile Sauce, topped with slow-roasted Pork Carnitas, Queso Añejo, and 2 Eggs any style. Served with Sour Cream, Pico de Gallo and Black Beans.

Add Fried Jalapeño or Avocado \$1.49



HAM, EGGS & HOTCAKES* **\$7⁹⁹**

1/4 lb. boneless Ham Steak, 2 Eggs any style and 2 Buttermilk Hotcakes.

Add Hash Browns \$1.99
Add Bacon (2) or Sausages (2) \$1.99



COUNTRY FRIED STEAK & EGGS* **\$11⁹⁹**

Beef Steak (5 oz.) fried golden brown and topped with Country Gravy. Served with 2 Eggs any style, Hash Browns and choice of Toast or Buttermilk Hotcakes.

Add Bacon (2) or Link Sausage (2) \$1.99



1/2 LB. NY STEAK ADOBADA & EGGS* **\$17⁹⁹**

Basted with Garlic, Chile and Citrus and grilled to perfection. Served with 2 Eggs any style, Hash Browns and choice of Toast or Buttermilk Hotcakes.

Add Fried Jalapeño or Avocado \$1.49
Add Garlic Mushrooms \$1.99



COUNTRY FRIED STEAK* **\$10⁹⁹**

Beef Steak (5 oz.) fried golden brown and topped with Country Gravy. Served with choice of Potato and Daily Vegetable.

Add Garlic Mushrooms \$1.99



GRILLED TROUT FILLET* **\$12⁹⁹**

Lightly breaded Boneless Trout, grilled golden brown, and served with Fries, Coleslaw, Tartar Sauce and Lemon.

JUMBO CILANTRO-LIME SHRIMP (4) Sautéed in cilantro-lime garlic sauce.

SIZZLING FAJITAS FIESTA



BLACKENED CHICKEN **\$17⁹⁹**



ADOBADA NY STEAK* (8 OZ.) **\$19⁹⁹**



CILANTRO-LIME SHRIMP (6) **\$18⁹⁹**

CRISPY AND FRESH FISH TACOS* **\$13⁹⁹**

Two Soft Corn Tortillas filled with crispy fried Whitefish, Coleslaw, creamy Chipotle Lime Sauce, Pico de Gallo and fresh Lime. Served with Black Beans and Rice Pilaf.

Add Guacamole \$1.49



GRILLED CILANTRO-LIME SALMON* **\$15⁹⁹**

Choice of Potato and Daily Vegetable. Served with Chipotle Lime Aioli and fresh Lime.



ADD TO ANY ENTRÉE FOR ONLY **\$4⁹⁹**

SHAREABLES



JUMBO SHRIMP COCKTAIL* **\$8⁹⁹**

Poached Jumbo Shrimp (5) with our scratch-made Cocktail Sauce and Lemon wedge.



SLOW-ROASTED CARNITAS FRIES* **\$10⁹⁹**

Crispy Fries, tender Pork Carnitas, Salsa Verde, Mixed Cheese, Chipotle Aioli, Guacamole, Onion and Cilantro.



SHREDDED PORK FLAUTAS* **\$9⁴⁹**

Rolled Flour Tortillas filled with tender slow-cooked Pork Carnitas and fried golden brown, drizzled with Chipotle Aioli. Served with Pico de Gallo and Salsa Verde for dipping.

*MENU ITEMS THAT ARE COOKED TO ORDER MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. RESTRICTIONS MAY APPLY. ASK SERVER.