

# GLUTEN FREE MENU 2010

**R E S T A U R A N T**  
*Locally owned and operated for over 20 years*

## STARTERS AND SMALL SALADS

### HARPER'S DIPPING TRIO 7

Betty's Pimento Cheese™, three cheese spinach dip, wood-fired salsa  
Served with warm corn tortilla chips

### HOUSE POTATO CHIPS 7

Quick fried hot potato chips with Danish Blue cheese sauce and crumbles, scallions

### HOUSE STARTER SALAD 3

Served with your choice of our great house made gluten free salad dressings:  
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey  
*Please ask for no croutons*

### CAESAR STARTER SALAD 3

Tossed in our house made gluten free Caesar dressing  
*Please ask for no croutons*

## BIG SALADS

### HARPER'S HOUSE SALAD 7

Served with your choice of our great house made gluten free salad dressings:  
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey  
*Please ask for no croutons and no bread* add grilled shrimp 12

### CAESAR SALAD 7

Tossed in our house made gluten free Caesar dressing  
*Please ask for no croutons and no bread* add grilled shrimp 12

### PESTO CHICKEN SALAD 11

Field greens, citrus vinaigrette, caramelized onions, oven dried tomatoes, pine nuts

### GRILLED CHEF SALAD 10

Mixed greens, queso cheese, avocado, cucumbers, tomatoes, bacon, egg  
Served with your choice of our great house made gluten free salad dressings:  
Danish Blue Cheese, Creamy Garlic, Herb Vinaigrette, Thousand Island, Mustard Honey  
*Please ask for no croutons and no bread*

## ENTREES

### HICKORY GRILLED SIRLOIN 14

8oz center cut top sirloin, gorgonzola green onion butter, garlic mashers

### TEXAS BEEF BRISKET 13

Authentic slow smoked BBQ Angus beef with Carolina Cole Slaw™ and french fries

### ATLANTIC SALMON 14

Honey mustard glazed, blackened or grilled with roasted spring vegetables

### BBQ PORTERHOUSE PORK CHOP 17

Roasted spring vegetables, garlic mashers, bbq glaze, house or Caesar starter salad

### GRILLED CHICKEN SUPREMES 13

BBQ and Supreme mustard sauces with Carolina Cole Slaw™ and french fries

### HICKORY SMOKED BBQ CHICKEN 13

Slow smoked and wood grilled boneless double breast with Western NC sauce  
Carolina Cole Slaw™ and french fries

### HICKORY GRILLED FILET MIGNON 22

Simply grilled with a loaded baked potato, house or Caesar starter

### LEMON HERB ROASTED CHICKEN 13

Lemon herb seasoned semi boneless half chicken, brown rice, southern green beans

### SLOW SMOKED DANISH BABY BACK RIBS 20

'Original' pork ribs, proprietary BBQ sauce with Carolina Cole Slaw™ and french fries

### SLOW-COOKED PULLED PORK BBQ 11

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce

### HARPER'S VEGETABLE PLATE 12

Roasted spring vegetables, spicy beans and brown rice, grilled asparagus  
*Please ask for no bread*

## DAILY SCRATCH SOUPS 5

SUN Southwest Tortilla

WED Spicy Black Bean

THU Chicken Tomatillo

FRI Colorado Chili

## IRON SKILLET SHARING SIDES

Roasted Spring Vegetables 6

Collard Greens 6

Skillet Apples 6

Twice Baked Beans 5

Roasted Brussels Sprouts 6

## OTHER SIDES

Carolina Cole Slaw 3

Grilled Asparagus 5

Baked Sweet Potato 4

Collard Greens 4

Spicy Beans and Rice 4

Garlic Mashers 4

Southern Green Beans 4

French Fries 4

Loaded Idaho Potato 5

## DESSERT

Flourless Chocolate Cake 5

Ice Cream 4

Cappuccino 3

Espresso 1

## ABOUT OUR GLUTEN FREE MENU

Every item is prepared from scratch in house using premium gluten free ingredients such as Lea and Perrins Steak Sauce, French's Worcestershire and Mustard, Hunt's and Heinz tomato products, Cattleman's BBQ Sauces, Duke's Mayo, Grey Poupon and Gulden's Mustard. Our tortilla chips are simply made with corn, water and lime.

There is no beef or chicken base in any item on this menu.

Our Flourless Chocolate Cake is made in house only with premium chocolate, Kahlua, butter, sugar, salt, eggs and vanilla.

Any sandwich on our regular menu may be ordered 'no bun' with the exceptions of Hickory Grilled Chicken ( Tamari in marinade ) and the Veggie Burger ( oats ).

Our French fries are not sprayed with modified food starch and are gluten free. However, our sweet potato fries are not gluten free.

Please feel free to ask your server or a manager if you have a question or concern with any item on this menu.

**Mark Sienko**  
Proprietor

**John Smith**  
Chef

Your Satisfaction is Guaranteed.  
18% gratuity included on parties of 6 or more

# WINES

Please feel free to ask your server for recommendations and assistance.

Join us for 'Wine Down Wednesdays'. All bottles half off ( *excluding Proprietor's List* )

## PROPRIETOR'S SELECTIONS

### WHITE BTL

Whitehaven  
Sauvignon Blanc  
New Zealand, 2007 31

King Estate  
Pinot Gris  
Oregon, 2007 33

Franciscan  
Chardonnay  
'Cuvee Sauvage'  
Carneros, 2006 50

Sonoma Cutrer  
Chardonnay  
Russian River, 2006 39

Jordan  
Chardonnay  
Sonoma, 2006 48

Groth  
Sauvignon Blanc  
Napa, 2006 36

Conundrum  
White Blend  
California, 2006 48

### RED

Jordan  
Cabernet Sauvignon  
Alexander Valley, 2004 65

MacMurray  
Pinot Noir  
Sonoma Coast, 2006 37

Sass  
Pinot Noir  
Willamette Valley, 2007 40

Rutherford Hill  
Merlot  
California, 2005 43

Silverado  
Cabernet Sauvignon  
Napa, 2005 44

La Crema  
Pinot Noir  
Sonoma Coast, 2006 38

Cain Cuvee  
Meritage  
Napa, NV4 62

Franciscan  
Merlot  
Oakville, 2005 40

## HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'

	3oz	6oz	9oz	BTL
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	3	5.25	7	19

### SPARKLING 1/4 BTL BTL

Domaine Chandon Brut NV, California 8 30

Veuve Clicquot "Yellow Label" Brut NV, France 60

### WHITE 3oz 6oz 9oz BTL

Sauvignon Blanc, NO, Lake County 3.50 6 8 27

Pinot Grigio, Ecco Domani, Italy 3.50 6 7.25 26

White Zinfandel, Beringer, California 3 5.25 7 21

White Blend, Menage a Trois, California 3.50 6 7.50 26

Riesling, J. Lohr Estates, Monterey 4 7 9.25 30

Chardonnay, Penfolds "Rawson's Retreat,"  
Australia 3 5.25 7 24

Chardonnay, Alamos, Argentina 4 7 9.25 30

Chardonnay, Simi, Sonoma 4.75 9.00 11.50 39

Chardonnay, La Crema, Russian River Valley 5 9.50 12.75 40

Chardonnay, Kendall-Jackson, California 4.25 7.75 10.25 32

### RED 3oz 6oz 9oz BTL

Pinot Noir, Mondavi Private Selection,  
Central Coast 3.25 6 8 26

Pinot Noir, Castle Rock, Monterey 3.75 7 9.25 29

Pinot Noir, Estancia, Monterey 4.75 8 10.50 33

Shiraz, Penfold's "Rawson's Retreat,"  
Australia 3 5.25 7 24

Syrah, Bridlewood, Central Coast 5 8.50 11.50 34

Meritage, Kendall-Jackson, California 5.25 8.50 11.50 39

Merlot, Castle Rock, Napa 3.75 7 9.25 29

Merlot, Frei Bros, Northern Sonoma 4.25 7.75 10.50 33

Merlot, Sterling Vintner's Collection,  
California 4.25 7.75 10.50 33

Cabernet Sauvignon, Rodney Strong,  
Sonoma County 4.25 7.75 10.50 31

Cabernet Sauvignon, Alamos, Argentina 3.50 6 8.00 26

Cabernet Sauvignon, Sawbuck,  
Mendocino County 3.50 6 8.00 26

Cabernet Sauvignon, Chalone, Monterey 3.75 7 9.25 29

Zinfandel, Rancho Zabaco "Dancing Bull"  
California 3.75 7 9.25 29

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