

DINNER WINTER 2009

WOOD-FIRED PIZZAS, TACOS AND WRAPS

All pizzas are made from organic flour. Wheat crust available

BBQ CHICKEN PIZZA 9

BBQ sauce, red onion, jack and cheddar, cilantro

MARGHERITA PIZZA 10

Provolone, mozzarella, Reggiano, garlic, pesto, roma tomatoes, fresh basil

'BEST' PEPPERONI PIZZA 9

Harper's Stanislaus pizza sauce, pepperoni, Reggiano parmesan

CHICAGO PIZZA 9

Marinara, Italian sausage, caramelized onions, smoked cheddar, mozzarella

ROASTED WRAPS

Fresh wheat tortilla shells rolled to order

Wood Roasted Salmon 10 Asian Chicken 9 Chicken Caesar 9

STREETSIDE TACOS

All served with fresh corn or flour tortillas, avocado salsa, red onions, scallions lime sour cream, cilantro. Two or Three Tacos.

Short Rib 9 / 12 Pulled Chicken 9 / 12 Baja Fish 9 / 12

HARPER'S SIGNATURES

SLOW-COOKED PULLED PORK BBQ SANDWICH 7

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

SIX CHEESE PENNE PASTA 13

Italian sausage, bacon and tomato, basil, six cheeses cream sauce artisan bread

CHICKEN SUPREMES 13

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

CAROLINA MOUNTAIN TROUT 15

Blackened shrimp stuffing, mushrooms, almonds, tomatoes, citrus butter

HALF ROASTED CHICKEN 13

Semi-boneless half rotisserie chicken, southern green beans

FROM THE WOOD FIRE GRILL

HARPER'S CLASSIC ANGUS BURGER 8

Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion with french fries

HARPER'S VEGGIE BURGER 8

Great house made recipe, provolone cheese, whole wheat bun with pesto pasta salad

HICKORY GRILLED SIRLOIN 16

8 oz center cut top sirloin, gorgonzola green onion butter, loaded baked potato

ATLANTIC SALMON 14

Honey mustard glazed, blackened or grilled with garlic mashers

FILET MIGNON 21

Simply grilled or pimento cheese encrusted, loaded baked potato

SLOW SMOKED BBQ PLATTERS

TEXAS BEEF BRISKET 12

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

HICKORY SMOKED BBQ CHICKEN 13

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

SLOW-COOKED PULLED PORK BBQ 11

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce with Carolina Cole Slaw™ and french fries

BBQ COMBO 15

BBQ Chicken, Texas Beef Brisket, Pulled Pork, or choose Danish Baby Back Ribs 17 with Carolina Cole Slaw™, french fries and sweet jalapeno hushpuppies

SLOW SMOKED DANISH BABY BACK RIBS 19

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

Ask us about our 'all you can eat' family style BBQ meals for 11-16 people

Locally owned and operated for over 20 years

APPETIZERS

Original Chicken Supremes 8

Sliders '3 Ways' 8

Harper's Dipping Trio 7

Potato Chips & Danish Blue 7

Soup of the Day 5 / 3

BBQ Wings 7

Cajun Calamari 8

Betty's Pimento Cheese 6

Three Cheese Spinach Dip 6

Wood Fire Salsa 4

Cheese Fries 5

STARTER SALADS

Starter House 4

Mixed greens, croutons, eggs, bacon tomatoes, cucumbers

Starter Caesar 4

Hearts of romaine, Reggiano parmesan house croutons, great Caesar dressing

The Wedge 5

Iceberg, smoked bacon, tomatoes Danish Blue Cheese

Crispy Goat Cheese 5

Spinach, strawberries, candied pecans herbed vinaigrette

GREAT SIDES

Roasted Market Vegetables 4

Carolina Cole Slaw 3

Twice Baked Beans 4

Collard Greens 4

Sweet Potato Fries 5

French Fries 4

Pimento Mac and Cheese 4

Mashed Potatoes 4

Southern Green Beans 4

Sweet Jalapeno Hushpuppies 4

Corn Bread 1

DESSERTS

The Ultimate Brownie 5

Mini Brownie 3

Dessert Mini Trio 8

Harper's Deep Dish Apple Pie 5

Chocolate Raspberry Cheesecake 5

Chocolate Mousse Tuxedo Cake 5

Cappuccino 3 Espresso 1

Neil Fleming
Proprietor

Jason Swyt
Chef

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

WINES

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

HOUSE WINES: 'WOODBRIIDGE' by ROBERT MONDAVI

	<u>GL</u>	<u>BTL</u>
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	5	19

SPARKLING

	<u>GL</u>	<u>BTL</u>
Domaine Chandon Brut NV, California		30
Francois Montand Brut NV, France	6	30
Veuve Clicquot "Yellow Label" Brut NV, France		60

WHITE

	<u>GL</u>	<u>BTL</u>
Sauvignon Blanc, NO, Lake County	7	24
Pinot Gris, King Estate, Oregon	12	39
Pinot Grigio, Ecco Domani, Italy	6	23
Pinot Grigio, Ca Donini, Italy	7	26
White Zinfandel, Beringer, California	6	23
Riesling, J Lohr Estates, Monterey	7	26
Chardonnay, Pensfold "Rawson's Retreat", Australia	6	23
Chardonnay, Alamos, Argentina	7	26
Chardonnay, La Crema, Sonoma Coast	12	39
Chardonnay, Kendall-Jackson,	9	34
Chardonnay, Clos du Bois, California	8	26
Chardonnay, Beringer, California		32
Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma		36
Chardonnay, Jordan, Sonoma		48

RED

	<u>GL</u>	<u>BTL</u>
Pinot Noir, Mondavi Private Selection, Central Coast	6	23
Pinot Noir, Castle Rock, Monterey	9	30
Pinot Noir, Erath, Oregon	12	39
Pinot Noir, Estancia, Monterey	9	34
Pinot Noir, MacMurray, Sonoma Coast	10	34
Pinot Noir, King Estate, Oregon		44
Pinot Noir, Bouchaine, Carneros		40
Chianti (Sangiovese), Frescobaldi "Castiglioni", Italy	9	30
Shiraz, Pensfold "Rawson's Retreat", Australia	6	23
Merlot, Red Rock, California	7	26
Merlot, Kendall-Jackson, California	11	37
Merlot, Frei Bros, Northern Sonoma	10	34
Merlot, Franciscan, Napa		40
Merlot, Sterling Vintner's Collection, California	9	30
Cabernet Sauvignon, Beringer, California	8	30
Cabernet Sauvignon, Heron, California	8	30
Cabernet Sauvignon, Alamos, Argentina	7	26
Cabernet Sauvignon, Jordan, Sonoma		68
Cabernet Sauvignon, McWilliams, Australia	7	26
Cabernet Sauvignon, Rodney Strong, California	10	37
Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	7	26

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We proudly support

