

## SUMMER DINNER 2010

# HARPER'S® RESTAURANT

### BURGERS & SANDWICHES

**HARPER'S CLASSIC ANGUS BURGER 9**  
Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion

**HARPER'S VEGGIE BURGER 8**  
Great house made recipe, provolone cheese, honey wheat bun

**HARDEN STREET GRILLED CHICKEN 10**  
Melted jack cheese, arugula, red onion, mayo, supreme mustard sauce

**SLOW-COOKED PULLED PORK BBQ 8 / 11**  
Hickory pit smoked hand-pulled pork, Midlands Mustard-based, or Pee Dee Pepper Vinegar sauce. Sandwich or platter

Choose one: Carolina Cole Slaw™, French Fries, Baked Beans, Pasta Salad

### SALADS

**PESTO CHICKEN SALAD 11**  
Pulled chicken, pesto, caramelized onions, oven dried tomatoes, pine nuts, Reggiano citrus vinaigrette

**SESAME CRUSTED AHI TUNA 13**  
Saku 'block,' seared rare, field greens, peanut noodles, soy ginger vinaigrette

**ORIGINAL HICKORY GRILLED ORIENTAL 10**  
Asian greens, fried wontons, cucumbers, red peppers, almonds, mushrooms, red peppers

**CAROLINA BBQ SALAD 10**  
Pulled roasted chicken or pulled pork BBQ, sweet potatoes, red onions, cucumbers honey mustard or Danish Blue Cheese

**HARPER'S SUPREME CHEF 10**  
Crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, egg, bacon

### ENTREES

**PRIME RIB 11oz 19 / 16oz 23**  
Dry rub seasoning, slow roasted with au jus and a loaded baked potato

**ANCHO RUBBED SIRLOIN 16**  
8oz center cut top sirloin, habanero butter, garlic mashers

**CAROLINA MOUNTAIN TROUT 16**  
Blackened shrimp stuffing, mushrooms, almonds, citrus butter, local tomatoes, pesto roasted summer vegetables

**TEXAS BEEF BRISKET 13**  
Authentic slow smoked BBQ Angus beef with grilled corn and baked beans

**FRESH ATLANTIC SALMON 16**  
Honey mustard glazed, blackened or grilled with grilled asparagus

**BBQ PORTERHOUSE PORK CHOP 17**  
Collard greens, apples, BBQ glaze

**SMOKED CHICKEN SAN ANTONIO 14**  
Roasted peppers, onions, garlic, brown rice, spicy black beans, queso cheese, scallions

**FONTINA CHICKEN 13**  
Stacked layers of hickory chicken, applewood smoked bacon, fontina cheese sage mustard sauce with Carolina Cole Slaw™ and brown rice

**OMAHA FILET MIGNON 22**  
Simply grilled or pimento cheese encrusted, charred asparagus, loaded Idaho baked potato

**CHICKEN ROTI 13**  
Semi-boneless half rotisserie chicken, brown rice, southern green beans

**SLOW SMOKED DANISH BABY BACK RIBS 20**  
'Original' pork ribs, proprietary BBQ sauce with French fries and Carolina Cole Slaw™

**SIX CHEESE PENNE PASTA 13**  
Italian sausage, bacon, tomato, basil, six cheese cream sauce, Artisan bread

**CHICKEN SUPREMES 13**  
BBQ and Supreme mustard sauces with Carolina Cole Slaw™ and french fries

### DAILY SCRATCH SOUPS 5

SUNDAY Southwest Tortilla  
MONDAY Creamy Chicken Noodle  
TUESDAY Vegetable Parmesan  
WEDNESDAY Spicy Black Bean  
THURSDAY Chicken Tomatillo  
FRIDAY Santa Fe Chicken  
SATURDAY Potato Cheddar  
ALWAYS Local Tomato Gazpacho

### STARTERS

Original Chicken Supremes 8  
Chicken or Spinach Quesadilla 7  
Cajun Calamari 8  
Harper's Dipping Trio 7  
Honey Wheat Cheese Bread 5  
Potato Chips & Danish Blue 7  
House or Caesar Starter Salad 3

### IRON SKILLET SHARING SIDES

Yellow Squash Casserole 7  
Pimento Mac & Cheese 7  
Roasted Summer Vegetables 7  
Skillet Apples 6  
Twice Baked Beans 6

### OTHER SIDES

Carolina Cole Slaw 3  
Grilled Corn on the Cob 4  
Collard Greens 4  
Pesto Pasta Salad 4  
Butter Bean Succotash 4  
Sweet Potato Fries 4  
Spicy Beans and Rice 4  
Garlic Mashers 4  
Southern Green Beans 4  
French Fries 3  
Loaded Idaho Potato 5  
Vegetable Plate with Artisan Bread 12



**We proudly serve certified South Carolina grown produce**

### DESSERTS

The Ultimate Brownie 5 Mini 3  
Blackberry Cheesecake 5  
Harper's Deep Dish Apple Pie 5  
Key Lime Pie 5  
Chocolate Mousse Tuxedo Cake 5  
Cappuccino 3 Espresso 1

**Andrew Tucker** **Tim Campau**  
Chef Sous 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		BTL
<b>WHITE</b>		
King Estate Pinot Gris Oregon, 2007	33	
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2006	50	
Sonoma Cutrer Chardonnay Russian River, 2007	39	
Jordan Chardonnay Sonoma, 2006	48	
Groth Sauvignon Blanc Napa, 2008	36	
Conundrum White Blend California, 2008	48	
<b>RED</b>		
Jordan Cabernet Sauvignon Alexander Valley, 2005	65	
MacMurray Pinot Noir Sonoma Coast, 2007	37	
Rutherford Hill Merlot Napa, 2004	37	
Pedroncelli Pinot Noir Russian River Valley, 2007	40	
Cecchi Vino Nobile di Montepulciano Prugnolo Gentile, DOCG Italy, 2004	42	
Silverado Cabernet Sauvignon Napa, 2005	44	
La Crema Pinot Noir Sonoma Coast, 2007	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
<b>SPARKLING</b>				
	<b>1/4 BTL</b>			<b>BTL</b>
Domaine Chandon Brut NV, California	8			30
Veuve Clicquot "Yellow Label" Brut nv, France				60
<b>WHITE</b>				
	<b>3oz</b>	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
Sauvignon Blanc, Whitehaven, New Zealand	4.25	7.75	10.25	32
Sauvignon Blanc, NO, Lake County	3.50	6	8	27
Pinot Grigio, Ecco Domani, Italy	3.50	6	7.25	26
Pinot Grigio, Giocato, Primorska Region	4	7	9.25	29
Pinot Grigio, Placido, Italy	3	5.25	7	24
White Zinfandel, Beringer, California	3.50	6	7.25	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, La Crema, Sonoma	5	9.50	12.75	40
Chardonnay, Kendall-Jackson, California	4.25	7.75	10.25	32
<b>RED</b>				
	<b>3oz</b>	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
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, Viridian, Oregon	5.25	8.50	11.50	36
Pinot Noir, Estancia, Monterey	4	7	9.25	31
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	3.50	6	8.00	26
Zinfandel, Ravenswood, Lodi	4.25	7.75	10.50	31

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We proudly support

