

GLUTEN FREE MENU 2010

HARPER'S®

RESTAURANT

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 4

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 4

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

CHIPOTLE CHILE ROASTED CHICKEN 10

Baby mixed greens, charred corn, spicy black bean salsa, jack and cheddar, tortilla strips

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 17

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 16

Honey mustard glazed, blackened or grilled with roasted winter vegetables

BBQ PORTERHOUSE PORK CHOP 17

Brown butter spiced sweet potatoes, apples, BBQ glaze

GRILLED CHICKEN SUPREMES 13

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

SMOKED CHICKEN SAN ANTONIO 13

Roasted peppers, onions, brown rice, spicy black beans, jack and cheddar, scallions

HICKORY GRILLED FILET MIGNON 22

Simply grilled with a loaded baked potato

CHICKEN ROTI 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 winter vegetables, spicy beans and brown rice, grilled asparagus
Please ask for no bread

DAILY SCRATCH SOUPS 5

SUNDAY Santa Fe Chicken
TUESDAY Tuscan Bean
(please ask for no crouton)
WEDNESDAY Brunswick Stew
THURSDAY Spicy Black Bean
FRIDAY Colorado Chili

IRON SKILLET SHARING SIDES

Roasted Winter Vegetables 6
Collard Greens 6
Skillet Apples 6
Spiced Sweet Potatoes 6
Twice Baked Beans 5

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.

Andrew Tucker **Robert Roma**
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
WHITE	
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				
Domaine Chandon Brut NV, California	8			30
Veuve Clicquot "Yellow Label" Brut NV, France				60
WHITE				
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, Monterey	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, 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				
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	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 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

HARPERSRESTAURANTS.COM

We proudly support

