

WINTER DINNER

HARPER'S®

BURGERS & SANDWICHES

HARPER'S CERTIFIED ANGUS BURGER 10

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

ROCK HOUSE FARM AMERICAN WAGYU STEAK BURGER 12

all natural American Wagyu, Vermont white cheddar, caramelized onions, mushrooms, A-1

HARPER'S VEGGIE BURGER 9

great house made recipe, provolone cheese

FRIENDLY GRILLED CHICKEN 10

melted jack cheese, lettuce, red onion, tomato, mayo, supreme mustard sauce

BBQ BRISKET TACOS two or three tacos 11 / 14

served with fresh corn or flour tortillas with spicy black beans and rice

SLOW-COOKED PULLED PORK BBQ 9 / 14

hickory pit smoked hand-pulled pork, Western NC tomato based or Eastern NC Pepper Vinegar sauce, sandwich or platter

choose one: Carolina Cole Slaw™, french fries, baked beans, pesto pasta salad

SALADS

SESAME CRUSTED AHI TUNA 14

saku 'block,' seared rare, field greens, peanut noodles, soy ginger vinaigrette

ORIGINAL HICKORY GRILLED ORIENTAL CHICKEN 10

fried wontons, mixed greens, mushrooms, cucumbers, almonds, scallions, red peppers, oriental dressing

HARPER'S STEAK 'HOUSE' 13

grilled flank steak, crisp romaine, charred tomatoes, portobello mushrooms, blue cheese crumbles, creamy garlic dressing, fried onion rings

HARPER'S SUPREME CHEF 10

crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, egg, bacon

ENTREES

add a starter house or caesar salad to any entrée 3

PRIME RIB 11oz 20 / 16oz 25

dry rub seasoning, slow roasted with au jus and creamed spinach

HICKORY GRILLED SIRLOIN 17

8 oz center cut sirloin, gorgonzola butter, mashed red potatoes

CAROLINA CRAB CAKES 16

house made recipe, roasted corn salsa, cajun remoulade, Carolina Cole Slaw™

TEXAS BEEF BRISKET 14

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

FRESH ATLANTIC SALMON 18

honey mustard glazed, blackened or grilled with roasted vegetables

SLOW ROASTED BONELESS ANGUS BEEF SHORT RIBS 16

oven dried tomato chimichurri sauce, mashed red potatoes

FONTINA CHICKEN 14

smokehouse bacon, melted fontina cheese, warm mustard sauce, collards and pesto pasta salad

OMAHA FILET MIGNON 23

simply grilled or pimento cheese encrusted, loaded Idaho baked potato

OVEN ROASTED HALF CHICKEN 14

semi boneless half rotisserie chicken, mashed red potatoes, southern green beans

SLOW SMOKED DANISH BABY BACK RIBS 21

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

SIX CHEESE PENNE PASTA 14

Italian sausage, bacon, tomato, basil, six cheese cream sauce, Artisan bread

CHICKEN SUPREMES 14

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

DAILY SCRATCH SOUPS 5/3

SUNDAY	Santa Fe Chicken
MONDAY	Creamy Chicken Noodle
TUESDAY	Clam Chowder
WEDNESDAY	Spicy Black Bean
THURSDAY	Brunswick Stew
FRIDAY	Colorado Chili
SATURDAY	Potato Cheddar

STARTERS

LITTLE HOUSE, CAESAR 5 OR CHOPPED SALAD

GUACAMOLE 'LIVE' 10

prepared tableside

CRISPY CAJUN CALAMARI 9

with house cocktail and dill tartar

TRUFFLE PARMESAN FRIES 6

LUMP CRAB & ARTICHOKE DIP 10

freshly baked flatbread

CHICKEN OR SPINACH

QUESADILLA 9

with wood-fired salsa

ORIGINAL CHICKEN SUPREMES 8

with french fries and dipping sauces
sub a loaded Idaho baked potato—add 2

HARPER'S DIPPING TRIO 9

warm pimento cheese, wood-fired salsa,
three cheese spinach dip

MARKET VEGETABLES / SIDES

FRENCH FRIES 4

ROASTED VEGETABLES 6 / 4

COLLARD GREENS 6 / 4

CAROLINA COLE SLAW™ 4

SWEET POTATO FRIES 5

SPICY BEANS AND RICE 5

LOADED IDAHO BAKED POTATO 5

BAKED SWEET POTATO 4

SKILLET APPLES 6 / 4

MASHED RED POTATOES 4

SOUTHERN GREEN BEANS 5

TWICE BAKED BEANS 6 / 4

VEGETABLE PLATE WITH

ARTISAN BREAD 12

DESSERTS

THE ULTIMATE BROWNIE 5 MINI 3

KEY LIME PIE 5

HARPER'S DEEP DISH APPLE PIE 5

CHOCOLATE MOUSSE TUXEDO CAKE 5

CAPPUCCINO 3 ESPRESSO 1

Mark Sienko
Proprietor

John Smith
Chef

Your Satisfaction is Guaranteed.

18% gratuity included on parties of 6 or more

Gluten Free Menu available