

GLUTEN FREE MENU 2011

HARPER'S®

RESTAURANT

Locally owned and operated for over 20 years

STARTERS AND SMALL SALADS

HARPER'S DIPPING TRIO 8

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

HOUSE STARTER SALAD 5

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 5

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

BIG SALADS

HARPER'S HOUSE SALAD 8

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 14

CAESAR SALAD 8

Tossed in our house made gluten free Caesar dressing
Please ask for no croutons and no bread add grilled shrimp 14

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 16

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

TEXAS BEEF BRISKET 14

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

GRILLED CHICKEN SUPREMES 13

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

HICKORY GRILLED FILET MIGNON 23

Simply grilled with a loaded baked potato

CHICKEN HALF ROASTED 14

Lemon herb seasoned semi boneless half chicken, southern green beans

SLOW SMOKED DANISH BABY BACK RIBS 21

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

SLOW-COOKED PULLED PORK BBQ 14

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

HARPER'S VEGETABLE PLATE 11

Roasted autumn vegetables, green beans, grilled asparagus
Please ask for no bread

HICKORY SMOKED BBQ CHICKEN 13

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

DAILY SCRATCH SOUPS 5

Spicy Black Bean

OTHER SIDES

Carolina Cole Slaw 3
Grilled Asparagus 5
Baked Sweet Potato 4
Garlic Mashers 4
Southern Green Beans 4
Loaded Idaho Potato 6

DESSERT

Ice Cream 4
Flourless Chocolate Cake 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.

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.

PROPRIETOR'S SELECTIONS	
WHITE	
Torii Mor Pinot Blanc Oregon, 2005	42
Mer Soleil Chardonnay Central Coast, 2005	65
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2005	66
Rombauer Chardonnay Carneros, 2004	54
Jordan Chardonnay Sonoma, 2005	48
Groth Sauvignon Blanc Napa, 2006	36
Conundrum White Blend California, 2006	48
RED	
Jordan Cabernet Sauvignon Alexander Valley, 2004	66
Hess Cabernet Sauvignon 'Allomi Vineyard' Napa, 2004	47
Franciscan Merlot Napa, 2005	40
B.V. Tapestry Napa, 2004	49
Duckhorn Merlot Napa, 2005	76
Two Hands Shiraz 'Angel's Share' McLaren Vale, 2006	54
Torii Mor Pinot Noir Willamette Valley, 2005	52
Saintsbury Pinot Noir Carneros, 2005	52

HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'

	GL / BTL
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	6 / 19
SPARKLING	
Domaine Chandon Brut NV, California	30
Francois Montand Brut NV, France	6 / 30
Veuve Clicquot 'Yellow Label' Brut NV, France	60
WHITE	
Sauvignon Blanc, Honig, Napa	9 / 30
Sauvignon Blanc, Kim Crawford, New Zealand	34
Pinot Gris, King Estate, Oregon	9 / 30
Pinot Grigio, Danzante, Italy	7 / 24
Pinot Grigio, Ecco Domani, Italy	6 / 20
White Blend, Sokol Blosser, Evolution, Oregon	39
White Zinfandel, Beringer, California	6 / 19
Riesling, Shelton NV, Yadkin Valley	8 / 27
Chardonnay, Jindalee, Australia	6 / 19
Chardonnay, Alamos, Argentina	8 / 26
Chardonnay, Chalone, Monterey	9 / 30
Chardonnay, La Crema, Sonoma Coast	10 / 34
Chardonnay, Kendall Jackson, California	9 / 30
Chardonnay, Sonoma Cutrer, Russian River Ranches	39
Chardonnay, Clos du Val, Carneros	11 / 38
RED	
Pinot Noir, Mondavi Private Selection, Central Coast	7 / 24
Pinot Noir, Castle Rock, Monterey	8 / 26
Pinot Noir, Erath, Oregon	11 / 38
Pinot Noir, MacMurray, Sonoma Coast	9 / 30
Pinot Noir, King Estate, Oregon	44
Chianti (Sangiovese), Frescobaldi 'Castiglioni', Italy	9 / 30
Shiraz, Jindalee, Australia	6 / 19
Shiraz, Penfolds Thomas Hyland, Australia	9 / 30
Merlot, Castle Rock, Napa	8 / 26
Merlot, Frei Bros, Dry Creek	9 / 30
Merlot, Kendall Jackson, California	10 / 34
Merlot, Red Rock, California	7 / 24
Merlot, Swanson, Napa	45
Cabernet/Merlot, Taltarni, Victoria, Australia	10 / 34
Cabernet Sauvignon, Alamos, Argentina	8 / 26
Cabernet Sauvignon, Chalone, Monterey	9 / 30
Cabernet Sauvignon, Robert Mondavi, Napa	40
Cabernet Sauvignon, Rodney Strong, Sonoma	11 / 38
Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	8 / 26
Zinfandel, Ravenswood, Lodi	31

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We proudly support

