

# HARPER'S®

SUMMER 2010

## BRUNCH

- SPICY CAJUN OMELET** *andouille sausage, roasted red and poblano peppers, pepper jack cheese* 9  
**TRADITIONAL OMELET** *honey glazed ham and cheddar* 9  
**B"E"LT SANDWICH** *smoked bacon, eggs, mayo, lettuce, tomato, jack and cheddar cheese* 9  
**HARPER'S FRENCH TOAST** *banana-berry compote* 9  
**MALTED WAFFLE** *whipped cream, warm peaches* 9  
**HICKORY GRILLED SIRLOIN AND EGGS** *center cut top sirloin, gorgonzola butter, two scrambled eggs* 17

*Choose two: applewood smoked bacon, John's hashbrown casserole, fresh fruit, stoneground grits, honey glazed ham*

## BURGERS AND SANDWICHES

- ROTISSERIE TURKEY CLUB** *applewood smoked bacon, swiss, cheddar, mayo, lettuce, tomato* 9  
**FRIENDLY GRILLED CHICKEN** *melted jack, mayo, red onion, tomato, arugula, supreme mustard* 9  
**SUMMER LOBSTER ROLL** *Maine lobster salad on a fresh baked garlic buttered roll with a cup of local tomato gazpacho* 13  
**ROASTED SALMON WRAP** *queso cheese, avocado salsa, lettuce, tomato, wood-fired salsa, lime sour cream* 10  
**CLASSIC ANGUS BURGER** *Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion* 10  
**GRILLED TUNA SANDWICH** *pickled pink onions, mesclun greens, tomato, dill tartar* 10  
**HOUSE MADE VEGGIE BURGER** *provolone, chili sauce, mustard, lettuce, tomato, onion, sautéed mushrooms* 9  
**SLOW SMOKED PULLED PORK BBQ** *Western or Eastern NC sauce* 8  
**TEXAS BEEF BRISKET** *Authentic slow smoked BBQ Angus beef,* 9

## ENTREES

- CAROLINA BBQ SALAD** *pulled pork or crispy chicken bbq, sweet potatoes, red onions, queso cheese* 10  
**AHI TUNA SALAD** *Saku 'block', seared rare, field greens, peanut noodles, sesame soy ginger vinaigrette* 13  
**ORIGINAL GRILLED ORIENTAL** *marinated chicken, wontons, almonds, shredded greens, mushrooms, cucumbers* 9  
**STEAK 'HOUSE' SALAD** *romaine, grilled Portobello, charred tomatoes, blue cheese, creamy garlic, crispy onion rings* 11  
**SUPREME CHEF SALAD** *crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, eggs, bacon* 10  
**SOUP OR SPUD AND HOUSE OR CAESAR** *today's scratch soup or loaded baked potato with our big salad* 10  
*add grilled chicken 13 add grilled shrimp 15 salad only 7*

**CHEF'S FRESH FISH** *hand filleted, selection changes daily* **MKT**

- MOUNTAIN TROUT** *EVOO, local tomatoes, garlic, fresh mozzarella, basil, roasted vegetables* 14  
**ATLANTIC SALMON** *honey mustard glazed, simply grilled, or blackened with grilled asparagus* 14

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- PRIME RIB** 11oz / 16oz *dry rubbed, slow roasted au jus, loaded Idaho potato* 19 / 23  
**SMOKED BBQ CHICKEN** *smoked and hickory grilled, proprietor's bbq sauce, Carolina cole slaw™ and french fries* 13  
**ROTISSERIE CHICKEN** *lemon herb seasoned semi boneless half roasted chicken, brown rice, southern green beans* 13  
**HARPER'S CHICKEN SUPREMES** *BBQ and supreme mustard sauces, Carolina cole slaw™ and french fries* 13  
**SLOW SMOKED DANISH BABY BACK RIBS** *proprietary bbq sauce, Carolina cole slaw™ and french fries* 20  
**SIX CHEESE PENNE PASTA** *Italian sausage, bacon, tomato, basil, six cheese cream sauce, artisan bread* 13  
**ANCHO RUBBED SIRLOIN** *8 oz center cut top sirloin, habanero butter, spicy beans and rice* 14  
**VEGETABLE PLATE** *choose any three sides listed below* 12

## MARKET SKILLET VEGETABLES / SIDES

- |  |                                  |                               |
|--|----------------------------------|-------------------------------|
| <b>YELLOW SQUASH CASSEROLE</b> 8 / 5   | <b>FRENCH FRIES</b> 3            | <b>CAROLINA COLE SLAW™</b> 3  |
| <b>ROASTED SUMMER VEGETABLES</b> 8 / 5 | <b>SWEET POTATO FRIES</b> 5      | <b>PESTO PASTA SALAD</b> 5    |
| <b>COLLARD GREENS</b> 7 / 4            | <b>GRILLED CORN ON THE COB</b> 4 | <b>GRILLED ASPARAGUS</b> 5    |
| <b>MAC AND CHEESE</b> 7 / 4            | <b>SPICY BEANS &amp; RICE</b> 4  | <b>GARLIC MASHERS</b> 4       |
| <b>TWICE BAKED BEANS</b> 7 / 4         | <b>LOADED IDAHO POTATO</b> 5     | <b>SOUTHERN GREEN BEANS</b> 5 |

## DESSERTS

- |   |  |                              |
|---|--|------------------------------|
| <b>DOUBLE DECKER PASSION FRUIT CAKE</b> 5 | <b>STRAWBERRY VANILLA BEAN TORTE</b> 5 | <b>DEEP DISH APPLE PIE</b> 5 |
| <b>THE ULTIMATE BROWNIE</b> 5             | <b>KEY LIME PIE</b> 5                  | <b>MINI BROWNIE</b> 3        |

MARK SIENKO — proprietor  
JOHN SMITH — chef

*locally owned and operated since 1987  
18% gratuity added to parties of 6 or more*

*gluten free menu available  
please notify us of any food allergies*

## WINES

Please feel free to ask your server for recommendations and assistance.  
Join us for 'Wine About Monday'. Select bottles half off

<b>PROPRIETOR'S SELECTIONS</b>		<b>BTL</b>
<b>WHITE</b>		
Simi Chardonnay Sonoma, 2008		39
Adelsheim Pinot Gris Oregon, 2007		36
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2006		66
Sonoma Cutrer Chardonnay Russian River, 2006		39
Jordan Chardonnay Sonoma, 2007		48
Groth Sauvignon Blanc Napa, 2009		36
Conundrum White Blend California, 2008		48
<b>RED</b>		
Jordan Cabernet Sauvignon Alexander Valley, 2005		65
MacMurray Pinot Noir Sonoma Coast, 2008		37
King Estate Pinot Noir Oregon, 2007		44
Kendall-Jackson Merlot California, 2005		43
Antinori Sangiovese 'Santa Christina' Italy, 2006		38
Saintsbury Pinot Noir Carneros, 2007		52
Cakebread Merlot Napa, 2005		62
Franciscan Cabernet Sauvignon Oakville, 2005		66

### HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'

	<b>3oz</b>	<b>6oz</b>	<b>9oz</b>	<b>BTL</b>
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	3	5.25	7	19
<b>SPARKLING</b>				
Domaine Chandon Brut NV, California	8			30
Veuve Clicquot "Yellow Label" Brut NV, France				60
<b>WHITE</b>				
Sauvignon Blanc, NO, Lake County	3.50	6	7.25	24
Sauvignon Blanc, Whitehaven, New Zealand	4.75	7.75	9.25	30
Trevisol Prosecco, Italy	4.75	7.75	9.25	30
Pinot Grigio, Giocato, Italy	4	7	8.25	26
Pinot Grigio, Ecco Domani, Italy	3.50	6	7.25	24
White Zinfandel, Beringer, California	3	5.25	6.25	19
Riesling, Kiona, Washington State	4.75	7.75	9.25	30
Riesling, J. Lohr Estates, Monterey	4	7	8.25	26
Chardonnay, Penfolds "Rawson's Retreat," Australia	3.25	6	8	24
Chardonnay, Alamos, Argentina	4	7	8.25	26
Chardonnay, Clos du Bois, Russian River Valley	5	9.50	12.75	42
Chardonnay, Kendall-Jackson, California	4.75	8	10.50	32
<b>RED</b>				
Pinot Noir, Mondavi Private Selection, Central Coast	3.50	6	7.25	24
Pinot Noir, Castle Rock, Monterey	4	7	8.25	26
Pinot Noir, Estancia, Monterey	4.75	7.75	9.25	30
Shiraz, Penfold's "Rawson's Retreat," Australia	3.25	6	8	24
Meritage, Kendall-Jackson, California	5.25	8.75	10.25	39
Merlot, Castle Rock, Napa	4	7	8.25	26
Merlot, J Lohr Estates, Paso Robles	4.75	7.75	9.25	30
Merlot, Sterling Vintner's Collection, California	4	7	8.25	26
Cabernet Sauvignon, Rodney Strong, Sonoma County	4.75	8	10.50	35
Cabernet Sauvignon, Alamos, Argentina	4	7	8.25	26
Zinfandel, Rancho Zabaco "Dancing Bull" California	4	7	8.25	26

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