

# HARPER'S®

SUMMER 2010

## STARTERS

- LITTLE HOUSE OR CAESAR SALAD** 4  
**GUACAMOLE AND CHIPS** *prepared by your server tableside* 10  
**LUMP CRAB AND ARTICHOKE DIP** *freshly baked flatbread* 10  
**CHICKEN OR SPINACH QUESADILLA** *with wood-fired salsa* 7  
**ORIGINAL CHICKEN SUPREMES** *with french fries and dipping sauces* 8  
**TODAY'S SCRATCH SOUPS** *signature recipes made with the finest ingredients* 5 / 3  
**LOCAL TOMATO ANTIPASTO** *fresh mozzarella, basil, egg, prosciutto, balsamic vinaigrette* 9  
**HARPER'S DIPPING TRIO** *warm pimento cheese, wood-fired salsa, three cheese spinach dip; tortilla chips* 8

## BURGERS AND SANDWICHES

- FAIRVIEW GRILLED CHICKEN** *melted jack, mayo, red onion, tomato, arugula, supreme mustard* 10  
**CLASSIC ANGUS BURGER** *Betty's Pimento™, jack or cheddar, mayo, mustard, lettuce, tomato, relish, red onion* 10  
**SUMMER LOBSTER ROLL** *Maine lobster salad on a fresh baked garlic buttered roll with a cup of local tomato gazpacho* 15  
**HOUSE MADE VEGGIE BURGER** *provolone, chili sauce, mustard, mayo, lettuce, tomato, onion, sautéed mushrooms* 9  
**SLOW SMOKED PULLED PORK BBQ** *Western or Eastern NC sauce, sandwich or platter* 9 / 12

---

## STREETSIDE TACOS AND WOOD-FIRED PIZZAS

- TACOS: PULLED ROTISSERIE CHICKEN OR BAJA FISH.** Two or three tacos 10 / 13  
*served with fresh corn or flour tortillas, avocado salsa, red onions, scallions, chipotle sour cream*

**WOOD OVEN BAKED PIZZAS:** *certified pizza chef, wheat crust available—add one dollar*

- |                        |                            |
|------------------------|----------------------------|
| <b>THAI CHICKEN</b> 11 | <b>BACON AND TOMATO</b> 10 |
| <b>SICILIAN</b> 11     | <b>BBQ CHICKEN</b> 10      |
| <b>PEPPERONI</b> 10    | <b>CHEF'S SPECIAL</b> MKT  |

---

## ENTREES

- CAROLINA BBQ SALAD** *pulled pork or crispy chicken bbq, sweet potatoes, red onions, queso cheese* 11  
**AHI TUNA SALAD** *Saku 'block', seared rare, field greens, peanut noodles, sesame soy ginger vinaigrette* 14  
**ORIGINAL GRILLED ORIENTAL** *marinated chicken, wontons, almonds, shredded greens, mushrooms, cucumbers* 10  
**SUPREME CHEF SALAD** *crispy chicken, jack and cheddar, avocado, croutons, tomatoes, cucumbers, eggs, bacon* 10

---

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

- MOUNTAIN TROUT** *EVOO, local tomatoes, garlic, fresh mozzarella, basil, roasted summer vegetables* 16  
**SCOTTISH SALMON** *honey mustard glazed, simply grilled, or blackened with garlic mashers* 20

- 
- ROTISSERIE CHICKEN** *lemon herb seasoned semi boneless half roasted chicken, brown rice, southern green beans* 13  
**SMOKED BBQ CHICKEN** *smoked and hickory grilled, proprietor's bbq sauce, Carolina cole slaw™ and french fries* 14  
**TEXAS BEEF BRISKET** *Authentic slow smoked BBQ Angus beef with grilled corn on the cob and baked beans* 14  
**SLOW SMOKED DANISH BABY BACK RIBS** *proprietary bbq sauce, Carolina cole slaw™ and french fries* 20  
**HARPER'S CHICKEN SUPREMES** *BBQ and supreme mustard sauces, Carolina cole slaw™ and french fries* 14  
**SIX CHEESE PENNE PASTA** *Italian sausage, bacon, tomato, basil, six cheese cream sauce, artisan bread* 14  
**ANCHO RUBBED SIRLOIN** *8 oz center cut top sirloin, habanero butter, spicy beans and rice* 17  
**PRIME RIB** 11oz / 16oz *dry rubbed, slow roasted au jus, loaded Idaho potato* 19 / 23  
**BACON WRAPPED FILET MIGNON** *hickory grilled, roasted summer vegetables* 23  
**VEGETABLE PLATE** *choose any three sides listed below* 12

---

## MARKET SKILLET VEGETABLES / SIDES

- |  |                                  |                               |
|--|----------------------------------|-------------------------------|
| <b>YELLOW SQUASH CASSEROLE</b> 8 / 5   | <b>FRENCH FRIES</b> 4            | <b>CAROLINA COLE SLAW™</b> 4  |
| <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> 5 | <b>GRILLED ASPARAGUS</b> 5    |
| <b>MINNIE'S MAC AND CHEESE</b> 7 / 4   | <b>SPICY BEANS &amp; RICE</b> 5  | <b>GARLIC MASHERS</b> 4       |
| <b>TWICE BAKED BEANS</b> 6 / 4         | <b>LOADED IDAHO POTATO</b> 5     | <b>SOUTHERN GREEN BEANS</b> 5 |

## WINES

Please feel free to ask your server for recommendations and assistance.

<b>PROPRIETOR'S SELECTIONS</b>	<b>HOUSE WINES by ROBERT MONDAVI 'WOODBIDGE'</b>	GL / BTL
<b>WHITE</b>	Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	6 / 19
Torii Mor Pinot Blanc Oregon, 2005	<b>SPARKLING</b> Domaine Chandon Brut NV, California	30
Mer Soleil Chardonnay Central Coast, 2006	Francois Montand Brut NV, France	7 / 30
Franciscan Chardonnay 'Cuvee Sauvage' Carneros, 2004	Veuve Clicquot <i>Yellow Label</i> Brut NV, France	60
Rombauer Chardonnay Carneros, 2008	<b>WHITE</b> Sauvignon Blanc, Honig, Napa	9 / 30
Jordan Chardonnay Sonoma, 2007	Sauvignon Blanc, Kim Crawford, New Zealand	10 / 34
Groth Sauvignon Blanc Napa, 2008	Pinot Gris, King Estate, Oregon	10 / 34
<b>RED</b>	Trevisol Prosecco, Italy	8 / 30
Hess Cabernet Sauvignon 'Allomi Vineyard' Napa, 2006	Pinot Grigio, Giocato, Primorska Region	8 / 26
Franciscan Merlot Napa, 2005	Pinot Grigio, Ecco Domani, Italy	7 / 24
B.V. Tapestry Napa, 2005	Pinot Grigio, Tutu, California	9 / 30
Duckhorn Merlot Napa, 2005	White Zinfandel, Beringer, California	6 / 19
Two Hands Shiraz 'Angel's Share' McLaren Vale, 2007	Riesling, Shelton NV, Yadkin Valley	8 / 26
Torii Mor Pinot Noir Willamette Valley, 2007	Riesling, J. Lohr Estates, Monterey	8 / 26
Saintsbury Pinot Noir Carneros, 2007	Chardonnay, Penfolds, <i>Rawson's Retreat</i> , Australia	7 / 24
	Chardonnay, Alamos, Argentina	8 / 26
	Chardonnay, Clos du Bois, Russian River	10 / 34
	Chardonnay, La Crema, Monterey	11 / 36
	Chardonnay, Kendall Jackson, California	9 / 30
	Chardonnay, Rutherford Ranch, Napa	33
	Chardonnay, Sonoma Cutrer, Russian River Ranches	39
	White Blend, Conundrum, California	39
	<b>RED</b>	
	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	10 / 34
	Pinot Noir, King Estate, Oregon	44
	Shiraz, Penfolds, <i>Rawsons Retreat</i> , Australia	7 / 24
	Merlot, Castle Rock, Napa	8 / 26
	Merlot, J Lohr Estates, Paso Robles	9 / 30
	Merlot, Kendall Jackson, California	10 / 34
	Merlot, Swanson, Napa	45
	Cabernet Sauvignon, Louis Martini, Sonoma	9 / 30
	Cabernet Sauvignon, Alamos, Argentina	8 / 26
	Cabernet Sauvignon, Robert Mondavi, Napa	40
	Cabernet Sauvignon, Jordan, Alexander Valley	76
	Zinfandel, Rancho Zabaco, <i>Heritage Vines</i> , Sonoma	8 / 26
	Zinfandel, Ravenswood, Lodi	31

For reservations, please visit us at

[WWW.HARPERSRESTAURANTS.COM](http://WWW.HARPERSRESTAURANTS.COM)

We proudly support

