

DINNER SUMMER 2010

R E S T A U R A N T

Locally owned and operated for over 20 years

WOOD-FIRED PIZZAS, TACOS AND WRAPS

All pizzas are made from organic flour. Wheat crust available ADD \$1

BBQ CHICKEN PIZZA 10

BBQ sauce, red onion, jack and cheddar, cilantro

MARGHERITA PIZZA 11

Provolone, mozzarella, Reggiano, garlic, pesto, roma tomatoes, fresh basil

'BEST' PEPPERONI PIZZA 10

Harper's Stanislaus pizza sauce, pepperoni, Reggiano parmesan

ROASTED VEGETABLE PIZZA 9

Marinara, peppers, onions, mozzarella, eggplant, red potatoes, mushrooms

ROASTED WRAPS

Fresh wheat tortilla shells rolled to order

Wood Roasted Salmon 11 Asian Chicken 10 Chicken Caesar 10 Chicken Supreme 10

STREETSIDE TACOS

Served with fresh corn or flour tortillas, avocado salsa, red onions, cole slaw mix, chipotle cream sauce, cilantro. Two or Three Tacos.

Pulled Chicken 10 / 13 Baja Fish 10 / 13

HARPER'S SIGNATURES

SIX CHEESE PENNE PASTA 13

Original Italian sausage, bacon and tomato, basil, six cheeses cream sauce artisan bread

CHICKEN SUPREMES 13

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

MOUNTAIN TROUT 15

Local tomatoes, fresh mozzarella, pesto

HALF ROASTED CHICKEN 13

Semi-boneless half rotisserie chicken and southern green beans

FROM THE WOOD FIRE GRILL

HARPER'S CLASSIC ANGUS BURGER 9

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

HARPER'S VEGGIE BURGER 8

Great house made recipe, provolone cheese, whole wheat bun with Pesto Pasta Salad

HICKORY GRILLED SIRLOIN 16

8 oz center cut top sirloin, gorgonzola green onion butter, loaded baked potato

ATLANTIC SALMON 15

Honey mustard glazed, blackened or grilled with garlic mashers

FILET MIGNON 22

Simply grilled or pimento cheese encrusted, loaded baked potato

SLOW SMOKED BBQ PLATTERS

TEXAS BEEF BRISKET 14

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

HICKORY SMOKED BBQ CHICKEN 13

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

SLOW-COOKED PULLED PORK BBQ 8 / 13

Hickory pit smoked hand-pulled pork, Western or Eastern NC sauce with Carolina Cole Slaw™ and french fries

BBQ COMBO 16

BBQ Chicken, Texas Beef Brisket, Pulled Pork, or choose Danish Baby Back Ribs 17 with Carolina Cole Slaw™, french fries and Sweet Jalapeno Hushpuppies

SLOW SMOKED DANISH BABY BACK RIBS 20

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

APPETIZERS

Original Chicken Supremes 8

Harper's Dipping Trio 8

Lump Crab and Artichoke Dip 9

Soup of the Day 5 / 3

Cajun Calamari 9

Cheese Fries 6

STARTER SALADS

Starter House 4

Mixed greens, croutons, eggs, bacon tomatoes, cucumbers

Starter Caesar 4

Hearts of romaine, Reggiano Parmesan house croutons, great Caesar dressing

The Wedge 6

Iceberg, smoked bacon, tomatoes

Danish Blue Cheese

Tomato Salad 8

Fresh mozzarella, basil, egg, prosciutto, Balsamic vinaigrette

Steak Salad 11

Grilled flank steak, crisp romaine, charred tomatoes, blue cheese, creamy garlic, crispy beer-battered onion rings.

GREAT SIDES

Roasted Market Vegetables 4

Carolina Cole Slaw 3

Twice Baked Beans 4

Collard Greens 4

Corn On The Cobb 5

Sweet Potato Fries 5

French Fries 4

Pimento Mac and Cheese 4

Mashed Potatoes 4

Southern Green Beans 4

Squash Casserole 5

DESSERTS

The Ultimate Brownie 5

Mini Brownie 3

Dessert Mini Trio 8

Harper's Deep Dish Apple Pie 5

Passion Fruit Mango 6

Strawberry Vanilla Bean Torte 6

Cappuccino 3 Espresso 1

Neil Fleming
Proprietor

Jason Swyt
Chef

Your Satisfaction is Guaranteed.
18% gratuity added on parties of 6 or more

Ask us about our 'all you can eat' family style BBQ meals for 11-16 people

WINES

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

HOUSE WINES: 'WOODBIDGE' by ROBERT MONDAVI

	<u>GL</u>	<u>BTL</u>
Chardonnay, Sauvignon Blanc, White Zinfandel, Merlot, Cabernet Sauvignon	5	19

SPARKLING

	<u>GL</u>	<u>BTL</u>
Domaine Chandon Brut NV, California		30
Francois Montand Brut NV, France	6	30
Veuve Clicquot "Yellow Label" Brut NV, France		60

WHITE

	<u>GL</u>	<u>BTL</u>
Sauvignon Blanc, Honig, Napa	8	30
Pinot Gris, King Estate, Oregon	12	39
Pinot Grigio, Ecco Domani, Italy	6	23
Pinot Grigi, Giocato, Italy	7	26
White Zinfandel, Beringer, California	6	23
Riesling, J Lohr Estates, Monterey	7	26
Chardonnay, Simi, Sonoma	10	34
Chardonnay, Alamos, Argentina	7	26
Chardonnay, La Crema, Sonoma Coast	12	39
Chardonnay, Kendall-Jackson,	9	34
Chardonnay, Clos du Bois, California	8	30
Chardonnay, Beringer, California		32
Chardonnay, Sonoma Cutrer, Russian River Ranches, Sonoma		36
Chardonnay, Jordan, Sonoma		48

RED

	<u>GL</u>	<u>BTL</u>
Pinot Noir, Mondavi Private Selection, Central Coast	6	23
Pinot Noir, Castle Rock, Monterey	9	30
Pinot Noir, Erath, Oregon	12	39
Pinot Noir, Annabella, Carneros	10	34
Pinot Noir, MacMurray, Sonoma Coast	10	34
Pinot Noir, King Estate, Oregon		44
Pinot Noir, Bouchaine, Carneros		40
Chianti (Sangiovese), Frescobaldi "Castiglioni", Italy	9	30
Shiraz, Pensfold "Rawson's Retreat", Australia	7	26
Merlot, Red Rock, California	7	26
Merlot, J Lohr Estates, Paso Robles	9	30
Merlot, Frei Bros, Northern Sonoma	10	34
Merlot, Franciscan, Napa		40
Merlot, Sterling Vintner's Collection, California	9	30
Cabernet Sauvignon, Louis Martini, Sonoma	9	30
Cabernet Sauvignon, Heron, California	8	30
Cabernet Sauvignon, Alamos, Argentina	7	26
Cabernet Sauvignon, Jordan, Sonoma		68
Cabernet Sauvignon, McWilliams, Australia	7	26
Cabernet Sauvignon, Rodney Strong, California	10	34
Zinfandel, Rancho Zabaco, Heritage Vines, Sonoma	7	26

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We proudly support

