



HARPER HOUSE MARGARITA

OUR AWARD WINNING, FRESH SQUEEZED CITRUS MAKES FOR AN EXCEPTIONAL COCKTAIL ON THE ROCKS.

6.5

HARPER HOUSE SANGRIA

CHOOSE RED OR WHITE, WITH FRESH MUDDLED FRUIT, PEACH, BLACKBERRY & ORANGE CORDIAL.

8.5

{DRAUGHT BEER}

- TINY BOMB PILSNER, WISACRE BREWING, MEMPHIS TN, (4.5ABV) 6.5
- TINY BOMB PILSNER, WISACRE BREWING, MEMPHIS TN, (4.5ABV) 6.5
- HOP & BOTHERED PALE ALE, MURRAY KY(6ABV) 7
- IRON TREE PORTER, DRY GROUND BREWING, PADUCAH KY (6ABV) 6.5
- KY COMMON ALE, DREAMCREEK BREWING, RICHMOND,KY (5.4ABV) 6.5
- OLD RASPUTIN IMPERIAL STOUT, FT BRAGG, CA (9 ABV) 5.5
- DOC'S DUNKEL ,GRAVELY BREWING CO,LOUISVILLE KY(5.7ABV) 7
- PBW ORANGE BLOSSOM SPECIAL PADUCAH KY (4.7ABV) 7.5
- DOUBLE HOMESTYLE IPA BEARDED IRIS, NASHVILLE TN (6 ABV)8
- MICHELOB ULTRA 2
- BUD LIGHT 2

{BOTTLED BEER}

KENTUCKY CRAFT BEER

- KENTUCKY BOURBON BARREL ALE 6.5
- COUNTRY BOY COUGAR BAIT BLONDE ALE 5
- KENTUCKY IRISH RED ALE 5
- CITRA ASS DOWN DOUBLE IPA 16OZ 8

IMPORTS

- PAULINER OKTOBERFEST MARZEN LAGER 6
- DELIRIUM TREMENS BELGIAN BLONDE 12
- CORONA 5
- HEINEKEN 5

BEER

CRAFT BEER

- LEFTHAND MILKST NITRO 6.5
- BLUE MOON 4.5
- REDD'S APPLE ALE 4.5
- YUENGLING 4

DOMESTICS

- BUD 3.5
- BUD LIGHT 3.5
- COORS LIGHT 3.5
- MICHELOB ULTRA 3.5
- MILLER LITE 3.5

WINE

WHITE

- BELLAFINA PINK MOSCATO 8/26
- AUSPICIOUS CHARDONNAY 10/33
- WALNUT BLOCK SAUVIGNON BLANC 10/33
- "DR L" RIESLING 10/33
- DOM PERIGNON CHAMPAGNE 200 (BOTTLE ONLY)
- HOUSE 8/22
- CHARDONNAY | PINOT GRIGIO | SPARKLING
- ROSE | WHITE ZINFANDEL

RED

- TRIVENTO "AMADO SUR" MALBEC 10/33
- J LOHR CABERNET SAUVIGNON 12/36
- ACROBAT PINOT NOIR 12/36
- APOTHIC RED BLEND 8/26
- 1000 STORIES ZINFANDEL 10/33
- SOUTHERN BELLE GRENACHE 35 (BOTTLE ONLY)
- HOUSE 8/22
- CABERNET SAUVIGNON | MERLOT | SHIRAZ

COCKTAILS

WILD HIBISCUS

RASPBERRY BRAMBLE VODKA, HIBISCUS NECTAR ,ELDER-FLOWER LIQUEUR AND CANDIED HIBISCUS FLOWER 8.5

BACK 9

WILD TURKEY 101 WITH HAND SQUEEZED LEMONADE AND FRESH BREWED BLACK ICED TEA 9

WHITE TIGER

WATERMELON COCONUT RUM AND STRAWBERRY VODKA AND LEMON LIME BUBBLES REMINISCENT OF A FAVOR SNOW CONE FLAVOR. 7

FIRESIDE

A TOP SHELF OLD FASHIONED MADE WITH WOODFORD DISTILLERS SELECT, CHOCOLATE BITTERS AND ORANGE ESSENCE. 14

FRENCH 75

CLASSIC COCKTAIL WITH EMPRESS "COLOR CHANGING GIN', CHAMPAGNE, SIMPLE SYRUP & FRESH SQUEEZED LEMON JUICE. 8.5

BLACK DAIQUIRI`

KRACKEN BLACK RUM, FRESH LIME AND DEMERARA SIMPLE SYRUP 8

THE DUTTON

YELLOWSTONE BOURBON SERVED CHILLED WITH KALHUA, ANDORANGE BITTERS, SERVED UP. 12.5

THE REVIVER

KENTUCKY'S VERSION WITH EVAN WILLIAMS BOURBON, LILLET BLANC FOR SWEETNESS DRY ORANGE CURACAO WITH FRESH LEMON JUICE...A BETTER MANHATTAN. 8.5

BAJA PEACH TEA

PATRON SILVER, PEACH INFUSED LIQUEUR, FRESH CITRUS AND BUBBLES 8.5

BRANDY ALEXANDER

COURVOISIER AND WHITE CREME DE COCAO BLENDED WITH VANILLA ICE CREAM. A PERFECT END TO THE EVENING. 12

OWNER: NELSON GREEN
EXEC CHEF: BRETT CLAYTON

— WINTER 2021 —
HARPER HOUSE

SIDE DISHES

MASHED POTATOES
 BUTTERED BAKED POTATO
 FRESH APPLE SAUCE
 CHEDDAR GRITS
 BLACKENED SLAW
 SHOE STRING FRIES
 GRILLED ASPARAGUS

ONIONS RINGS
 BACON BRAISED GREEN BEANS
 SMOKED GOUDA MAC N CHEESE
 MAPLE GLAZED BRUSSEL SPROUTS
 SMALL HH SALAD
 SMALL CAESAR SALAD
 CUP OF SOUP

★ **VEGGIE PLATE (CHOOSE 3) \$12** ★

CLASSIC DISHES

Simple. Local. Handmade.

HIBACHI FRIED RICE BOWL

WOK CRISP PORK BELLY, JASMINE RICE, PICKLED VEGETABLES, CREMINI MUSHROOMS, EGG, IN A SLIGHTLY SWEET SOY GLAZE 18

ADD: CHICKEN 6, GRILLED SHRIMP(5CT) 6, STEAK \$13, SALMON(4OZ) 8, AHI TUNA STEAK 11

BRAISED SHORT RIB PAPPARDELLE

COGNAC BRIASED SHORT RIB AND ROOT VEGETABLES, DIJON CREAM SAUCE, SAUTEED MUSHROOMS & ASPARAGUS OVER THICK PAPPARDELLE NOODLES, PARMESAN AND CRISPY BLACK EYED PEAS 28

MEATLOAF

HOUSE SMOKED PORK AND BBEF MEATLOAF, MUSHROOM SOY GRAVY OVER MASHED POTATOES, AND BACON BRAISED GREEN BEANS 19

LEMON DILL ASPARAGUS RISSOTO

SAUTEED MUSHROOMS AND ASPARAGUS, LEMON DILL PARMESAN BUERRE BLANC, SLOWLY SIMMERED ARBORIO RICE 16

ADD: CHICKEN 6, GRILLED SHRIMP(5CT) 6, STEAK \$13, SALMON(4OZ) 8, AHI TUNA STEAK 11

CRISPY CHICKEN WITH MARSALA SAUCE

CRISPY CHICKEN BREAST TOPPED WITH MUSHROOM MARSALA, OVER MASHED POTATOES WITH GRILLED ASPARAGUS 21

SOUP:
 ASK ABOUT OUR
 CHEF'S FRESHLY
 PREPARED
 SOUP

★ **COMPLIMENTARY** ★
 CORN BREAD
 WITH EVERY MEAL

APPETIZERS

We suggest you begin with some leisurely noshing and great conversation!

AHI TUNA SASHIMI

SLICED RAW SUSHI GRADE TUNA, CITRUS GASTRIQUE, WASABI EDAMAME, PICKLED GINGER, AND SWEETENED SOY. \$15

EVERCHANGING FLATBREAD

ASK YOUR SERVER FOR DETAILS \$13

STEAKHOUSE TEMPURA ROLL

ALL OF YOUR FAVORITE STEAKHOUSE INGREDIENTS ROLLED UP LIKE SUSHI. \$15

DEVEILED EGGS WITH CANDIED BACON

SERVED WITH HOUSE PICKLES. ½ DOZEN 6.5

CRISPY WISCONSIN CHEESE CURDS

SERVED WITH HOUSE BBQ AND HOT MUSTARD. 8

FRIED PICKLE CHIPS

SERVED WITH RANCH DRESSING. 8

SMOKE BRISKET QUESO DIP

OUR TRIPLETS BURNT ENDS, CREAMY QUESO FRESCO, FRESH PICO, HOUSE CANDIED JALAPEÑO, AND HOUSE POTATO CHIPS. 12.5

SEAFOOD

Fresh as can be.

CRISPY COCONUT SHRIMP

COCONUT CRUSTED CRISPY SHRIMP, SHOE STRING FRIES, BLACKENED SLAW, THAI SWEET CHILI SAUCE & COCKTAIL SAUCE 18

VOO DOO PASTA

GULF SHRIMP AND CAJUN SAUSAGE IN A SPICY BLACKENED CREAM SAUCE, ROASTED RED PEPPERS, CAPATAVI NOODLES AND GARLIC TOAST 23

SALMON

WALNUT HERB CRUSTED SALMON, LEMON DILL ASPARAGUS RISSOTO, LEMON DILL PARMESAN BUERRE BLANC 24

SHRIMP N GRITS

SAUTEED GULF SHRIMP, SPICY LEMON GARLIC BROTH, BABY PORTOBELLA, CHOPPED BACON, CHEDDAR GRITS 19

★ THE BUTCHER SHOP ★

DOUBLE CHOP

BONE-IN PORK CHOP, CITRUS BRINED, HICKORY SMOKED & FINISHED ON OUR CHARBROILER. APPLE PECAN GLAZE, MASHED POTATOES & BACON BRAISED GREEN BEANS 30

RIBEYE 12oz

BAKED POTATO, CRISPY ONION RINGS, & ROASTED GARLIC BUTTER.
 -MARKET PRICE-

FILET 7oz

MASHED POTATOES, MAPLE GLAZED BRUSSEL SPROUTS, AND PEPPERCORN DEMI GLACE.
 -MARKET PRICE-

TACOS

BRISKET TACOS

TRIPLETS HICKORY SMOKED BRISKET, DR PEPPER BBQ SAUCE, GRILLED FLOUR TORTILLA, BLACKENED SLAW, CRISPY JALAPENOS, SIDE OF TRIPLETS PICKLES, & SHOESTRING FRENCH FRIES 16

GRILLED MAHI TACOS

TWO FRESH BLACKENED MAHI FILETS, MANGO PEPPADEW RELISH, FIRECRACKER AIOLI, SHREDDED LETTUCE, GRILLED FLOUR TORTILLAS PICKLED JALAPENOS 24

GARDEN

Local, seasonal bounty.

VIETNAMESE LETTUCE WRAPS

GRILLED RIBEYE STEAK, SEASONED RICE NOODLES, PEANUTS, PICKLED VEGETABLES, CUCUMBER, FRESH HERBS, BUTTER LETTUCE CUPS AND SWEET GINGER LIME VINAIGRETTE. 18

HARPER HOUSE SALAD

MIXED FIELD GREENS, GRANNY SMITH APPLES, DRIED CRANBERRIES, CANDIED PECANS, CARROTS ON OUR FAMOUS TOMATO BACON VINAIGRETTE. 13

BURGER

\$13

ADD ONS (PICK ONE)

ADDITIONAL CHEESE \$.50
 AMERICAN
 SMOKED GOUDA
 BLEU CHEESE
 CHEDDAR
 BBQ SAUCE
 RANCH

\$1 ADD ONS (EACH)

CARAMELIZED ONIONS
 SAUTEED MUSHROOMS
 CRISPY JALAPENOS
 CRISPY PICKLES
 TRIPLETS PICKLES
 BEEF DEMI GLACE

\$2 ADD ONS (EACH)

BACON
 PORK BELLY
 CHEESE CURDS
 FRIED EGG
 ONION RINGS
 BRISKET SLICES

THURSDAY IS LOCALS NIGHT! \$10 BURGERS & \$4 MARGARITAS

½ LB. 80/20 BURGER, AMERICAN CHEESE, COOKED GRIDDLE STYLE, AND SERVED WITH LETTUCE, TOMATO, ONION, PICKLE, AND A SIDE OF SHOESTRING FRIES

CLASSIC SCRATCH MADE CAESAR SALAD

BROWN BUTTER TOASTED CROUTONS, HOUSE MADE CAESAR DRESSING, CRISP ROMAINE HEARTS, PARMESAN CHEESE. 13

DRESSING CHOICES:

HH TOMATO BACON VIN, HOUSE BLEU, CREAMY RANCH, THAI HONEY LIME VIN

SALAD ADD ONS: ADD: CHICKEN 6, GRILLED SHRIMP(5CT) 6, STEAK \$13, SALMON(4OZ) 8, AHI TUNA STEAK 11

*CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

18% GRATUITY WILL BE ADDED TO PARTIES OF (6) OR MORE.