

F&B Director: Brett Clayton
 Owner: Nelson Green
 General Manager: Angela Dearth
 Established October 2009

SUMMER 2019 #21



Southern Supper Spot

★ **COMPLIMENTARY** ★
 House Cornbread
 Served with strawberry butter

Harper House Originals

SIDES

REGULAR \$3

- Mashed Potatoes
- Fresh Made Apple Sauce
- Pork Belly Cheddar Grits
- Creamy Southern Slaw
- Hashbrown Casserole
- Shoestring Fries
- Grilled Asparagus
- Summer Succotash

★ **VEGGIE PLATE** ★
 (CHOOSE 3) \$9*

PREMIUM SIDES \$4.5

- Sauteed Cauliflower
- Baked Potato
- Smoked Gouda Mac N Cheese
- Harper House Brussel Sprouts
- ½ Harper House Salad
- ½ Wedge Salad
- ½ Caesar Salad

- Bacon Braised Green Beans
- Seasonal Soup
- Onion Strings

*Substitute premium sides for \$1.5 extra

Open
 Tues-Sat @ 4pm
 Sunday: Lunch
 & Dinner

Pints Available for purchase:
FAMOUS PICKLES (\$4),
STRAWBERRY BUTTER (\$10),
RANCH (\$6), BLEU CHEESE(\$10)
TOMATO BACON DRESSING (\$10)
& BBQ SAUCES (\$4)

APPETIZERS

COUNTRY BOY CHARCUTERIE (Serves 4)
 House smoked brisket, hickory smoked bologna, sticky pork belly, young cheddar curds, smoked gouda, and pimento cheese. Served with house pickles, judge sauce, BBQ sauce, and saltines. \$18.5

STEAMED PORK BUNS

Pillowy steamed yeast buns filled with sticky smoked pork belly, pickled veggies, honey soy vinaigrette, firecracker sauce, and fresh cilantro. \$12

TUNA SASHIMI

Sesame crusted and served with pickled ginger, wasabi, house soy, sriracha, firecracker sauce. \$13

EVERCHANGING FLATBREAD

Ask your server for details. \$11

STEAKHOUSE TEMPURA ROLL

All of your favorite steakhouse ingredients rolled up like sushi. \$13

DEVILED EGGS WITH CANDIED BACON

Half Dozen, Served with house pickles. \$6

CRISPY WISCONSIN CHEESE CURDS

Served with house BBQ and judge sauce. \$8

FRIED PICKLE CHIPS

Served with house ranch. \$6

CLASSIC DISHES

CHICKEN PICATTA BUCATINI

Sauteed seasoned chicken medallions in a light lemon caper cream, with summer vegetables over a pasta noodle with a side of sourdough toast \$19

SHORT RIB PORTABELLA STACK

Smoked Mushroom caps, layered with braised short rib, sauteed spinach, gouda & a light demi glaze. \$20

VEGAN CAULIFLOWER SAUTE

Caramelized cauliflower "rice" sautéed with diced asparagus, apple, toasted walnut, thyme, cranberry and citrus herb oil. \$14

Add: Grilled Chicken \$4, Grilled Shrimp(4) \$5, Grilled Steak \$9, Salmon (3.5oz) \$6, Ahi Tuna Steak \$11.5

SMOKED CHICKEN & SUMMER SUCCOTASH

Fresh smoked half chicken with herb butter atop our buck shot pork belly cheddar grits, & sauteed summer succotash \$19

BABY BACK RIBS

They fall off the bone...I like to call them knife and fork ribs. Served with cheesy hashbrown casserole, green beans and glazed in house BBQ.

4 Bone \$16.5, 8 Bone \$24.5,
 Full Rack \$32

BLACKHAWK BURGER \$12

Local Wagyu Burger, American cheese, cooked griddle style, topped with lettuce, tomato, onion, pickle, & a side of shoestring fries.

Add Ons (Pick one)
 additional cheese \$.50

- American
- Smoked Gouda
- Parmesan
- Cheddar
- Bleu Cheese
- BBQ

\$1 Add Ons (each)

- Sauteed Onions
- Sauteed Mushrooms
- Crispy Jalapenos
- Crispy Pickles
- House Pickles
- Beef Demi Glace

\$1.5 Add Ons (each)

- Bacon
- Pork Belly
- Brisket
- Fried Cheese Curd
- Fried Egg
- Onion Strings

★ **THE BUTCHER SHOP** ★

SMOKED BONE-IN PORK CHOP 10oz

Prime cut strip; Brined & Smoked.

Served with our smoked gouda mac n cheese and fresh chilled apple sauce. Finished with our 5 spice Miso glaze \$29

RIBEYE 12oz

Most flavorful; high marbling.

Baked potato and onion strings with roasted garlic butter. \$34

FILET 7oz

Most tender; lean cut.

Mashed potatoes, brussel sprouts, and our house green peppercorn demi glaze. \$32

SMOKED PRIME RIB SANDWICH

Flavorful; high marbling.

Hickory smoked with caramelized onions and smoked gouda. Served with Au Jus, horseradish creme, and shoestring fries. \$18

Grilled add ons: Grilled Shrimp Skewer(4) \$5, Carmalized Onions & Mushrooms \$3, Salmon \$6, Ahi Tuna \$11.5

SEAFOOD

SHRIMP N GRITS ★

Sauteed shrimp in a spicy, lemon garlic sauce with bacon and mushrooms. Proudly served atop our locally produced true milling white cornmeal with cheddar cheese. \$18

FRESH SALMON

Pan seared, finished with citrus herb oil and served atop our cauliflower rice saute. \$23

CRISPY FRIED WALLEYE

Fresh fried pink Canadian walleye served with southern sweet slaw, shoestring fries, house pickles, and a garlic black pepper aioli. \$18

PICKUPS

BRISKET TACOS

Flour tortillas filled with creamy slaw, sweet smoky BBQ sauce, crispy jalapenos, a side of house pickles, and crispy onion strings. \$17

SALMON PORK BELLY BLT

Grilled Salmon, house pork belly, garlic black pepper aioli, on grilled Texas toast with crispy lettuce & tomato. Topped with our Famous house pickles. \$17

GARDEN

STEAK LETTUCE CUPS

Grilled steak tips, seasoned rice noodles, peanuts, marinated vegetables, cucumber, fresh herbs, butter lettuce cups and honey lime vinaigrette. \$16

HARPER HOUSE WEDGE

Crumbled bacon, bleu cheese, tomato, egg, and green onion with bleu cheese dressing. \$11

HARPER HOUSE SALAD

Mixed greens, granny smith apples, dried cranberries, candied pecans, julienned carrots, and our signature tomato bacon vinaigrette. \$9

THAI CHICKEN CHOPPED SALAD

Crispy Greens, smokey orange glazed chicken, peanuts, crispy seasoned won tons, cilantro & honey lime soy vinaigrette \$15

Salad add ons: Grilled Chicken \$4, Grilled Shrimp Skewer(4) \$5, Grilled Steak \$9, Salmon (3.5oz) \$6, Ahi Tuna Steak \$11.5



*Consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of food borne illness.

18% gratuity will be added to parties of (6) or more.

WINES

WHITE

	GLASS	½ BTL	BTL
Dom Perignon Champagne 2006 (France)	~	~	235
Aria Brut Sparkling (Spain)	9	16	32
Bellafina Pink Moscato (Italy)	7.5	14	25
Toasted Head Chardonnay (California)	10	18	36
Dark Horse Chardonnay (California)	7	12	23
Primaterra Pinot Grigio (Italy)	8	15	30
Chateau Ste. Michelle Riesling (Washington)	8	15	30
Fritz Zimmer Riesling (Germany)	8	14	28
Walnut Block Sauvignon Blanc (New Zealand)	9	16	34
Beringer White Zinfandel (California)	7	12	23

RED

Noble Vines 337 Cabernet Sauvignon (California)	9	16	34
Dark Horse Cabernet Sauvignon (California)	7	12	23
Coppola Diamond Claret (California)	11	20	39
Zuccardi Malbec (Argentina)	~	~	40
Cigar Box Malbec (Argentina)	9	16	34
The Path Merlot (California)	8.5	15.5	32
Dark Horse Merlot (California)	7	12	23
Meiomi Pinot Noir (California)	~	~	45
Coppola Diamond Pinot Noir (California)	11	20	39
19 Crimes Red Blend (Australia)	8.5	15.5	32
Apothic Red Blend (California)	7.5	14	25
1000 Stories Red Zinfandel (Aged in Bourbon Barrels; California)	10.5	19	38

★ HARPER HOUSE CRAFTED COCKTAILS ★

HARPER MARGARITA 6.5

Featuring our award-winning, fresh made HH Citrus mix: the perfect cocktail.

HOUSE SANGRIA 8

Our Harper House recipe; your choice of Red or White.

TOP SHELF LONG ISLAND 11

Bombay Sapphire, Ketel One, Bacardi, Pierre-Ferrand Dry Curacao, HH Citrus splash of Coke

ORANGE CRUSH 9.5

Ketel One Orange, triple sec, peach schnapps, orange juice, sweet & sour.

FAIRY DUST 8

Tito's vodka, Sour Grape pucker, Island Punch liquor, blue curacao, sweet & sour, Sprite, Sweet Tart rim.

SAZERAC 15

Bulleit Rye, Courvoisier VSOP, Peychaud's & Angostura bitters, lemon twist, absinthe rinse.

CHOCOLATE MARTINI 12

Lady Godiva Chocolate liqueur, Stoli Vanilla, Bailey's, and Kahlua.

WILD HIBISCUS 9.5

Bramble Berry Hibiscus vodka, Saint Germaine, HH Citrus, sweet & sour, candied hibiscus flower and nectar.

PRICKLY PEAR 9

Absolut Pear vodka, triple sec, HH Citrus, grapefruit juice, Rose's lime, salt rim

CHERRY-LIME DROP 8

Grey Goose Cherry Noir vodka, triple sec, maraschino juice, Rose's lime, sweet & sour, sugar rim.

PINK CADILLAC 12

A cosmopolitan mix of Belvedere Single Estate Rye Lake Barteze vodka, Dry Curacao, cranberry juice, lemon twist.

CABLE CAR 8

Sailor Jerry, triple sec, orange juice, Rose's lime, cinnamon-sugar rim.

GOLD RUSH 8.5

A classic gin Martinez: Bombay Sapphire, sweet vermouth, Luxardo Maraschino liqueur, orange bitters, orange peel.

FIRESIDE 15

An Old-fashioned with Woodford Reserve, chocolate bitters, brown sugar simple syrup

BEER ON DRAUGHT

COUNTRY BOY COUGAR BAIT BLONDE ALE

Lexington, 4.9% 7.5/pint

KENTUCKY BOURBON BARREL ALE

Lexington, 8.19% 6.5/12oz

WEST 6TH IPA Lexington, 7% 7/pint

BLUE MOON CO, 5.4% 6/pint

STELLA ARTOIS, BEL, 5% 8.75/pint

GUINNESS STOUT IRL, 4.9% 8/20oz

MICHELOB ULTRA MO, 4.2% 5/pint

BUD LIGHT MO, 4.2% 5/pint

BLACK & TAN 9/20oz

Ask about our rotating taps!

BEER IN BOTTLE

Pilsner/Lager

GREAT LAKES DORTMUNDER GOLD OH, 5.8% 5

YUENGLING LAGER PA, 4.5% 4

SAMUEL ADAMS BOSTON LAGER MA, 5% 4.75

STELLA ARTOIS BEL, 5% 5.5

HEINEKEN NLD, 5% 5

CORONA MEX, 4.6% 5

DOS EQUIS AMBER MEX, 4.7% 4.75

DOS EQUIS LAGER MEX, 4.2% 4.75

BUDWEISER MO, 5% 4

Light Beer

YUENGLING LIGHT PA, 3.8% 99 cal 4

COORS LIGHT CO, 4.2% 102 cal 4

MILLER LITE PA, 4.2% 96 cal 4

AMSTEL LIGHT NLD, 3.5% 95 cal 4.75

MICHELOB ULTRA MO, 4.2% 95 cal 4.25

BUD LIGHT MO, 4.2% 110 cal 4

Cider

STELLA CIDRE BEL, 4.5% gluten free 5.75

REDD'S APPLE ALE WI, 5% 4.5

Hefeweizen

DOGFISH HEAD NAMASTE WHITE DE, 4.8% 5.5

FRANZISKANER DEU, 5% 5.75

HOEGAARDEN BEL, 4.9% 5.75

BLUE MOON CO, 5.4% 4

Ale

KENTUCKY ALE Lexington, 5.3% 4.75

BOURBON BARREL ALE Lexington, 8.19% 5.5

WEST 6TH AMBER Lexington, 5.5% 5.25

BLACKHORSE VANILLA CREAM TN, 4.8% 4.75

ANCHOR STEAM BEER CA, 4.9% 6

KILLIAN'S IRISH RED CO, 5.4% 4.25

SMITHWICK'S RED ALE IRL, 4.5% 4.75

NEWCASTLE BROWN ALE NLD, 4.7% 5

I.P.A.

WEST 6TH IPA Lexington, 7% 5.5

DOGFISH HEAD 90 DE, 9% 8.5

DOGFISH HEAD 60 DE, 6% 6

Stouts

BELL'S KALAMAZOO STOUT MI, 6% 6.25

LEFT HAND NITRO MILK STOUT CO, 6% 6.5

GUINNESS STOUT IRL, 4.9% 6.75

KENTUCKY BOURBONS

1OZ TASTE / 2OZ POUR

Have us craft any 2oz pour as a Mule, Manhattan, or Old Fashioned for \$3 more.

Booker's 125°*	14/20	Jefferson's Ocean 90°	14/20.5
Blanton's 93°	9.5/13.5	Woodford DBL Oaked 90.4°	9/13.5
Bulleit Barrel Strength 119.2°	9.5/14.5	Jefferson's Reserve 90.2°	11/16
MB Roland 104°*	9/13.5	Linkumpinch 100°	12/18
Blade & Bow 91°	8/11.5	Basil Hayden's 80°	8/11.5
Bulleit 10 91.2°	8/11.5	Angel's Envy 86.6°	8.5/12.5
Baker's 107°	9/13	Four Roses Single Barrel 100°	7.5/11
Col. E. H. Taylor 100°	7/10	Russell's Reserve 10 90°	7.5/11
Maker's 46 94°	6.5/9.5	Woodford Reserve 90.4°	7/10
Elijah Craig Small Batch 94°	6/8	Four Roses Small Batch 90°	6/9
Eagle Rare 10 90°	6/7.5	Lexington 86°	5.5/8
Bulleit 90°	7/10	Knob Creek 100°	6/9
Weller 12 90°	9/12	1792 93.7°	6/7.5
Maker's Mark 90°	5.5/8	Wild Turkey 101 101°	4.5/6.5
Buffalo Trace 90°	5/7	Jim Beam 80°	4/6

* varies