

HARPER HOUSE

STARTERS



CHICKEN WINGS

Six HH Honey Chipotle Smoked, Glazed and Grilled Wings, Chipotle Aioli drizzle, Cilantro & Lime 12

FRIED DILL PICKLE CHIPS

Crispy Fried with House made Ranch 9

GROUP GRAZING BOARD

Brisket, Pork Belly, HH Wings, Pickled Veggies, Deviled Eggs, Assorted Cheese, Crackers & Chips 37

TUNA SASHIMI

Togarashi Crusted Tuna, Sesame Honey Glaze, Thunder Sauce, Fire Cracker, & Crisp Veggies 17

JUMBO LUMP CRAB CAKES

Crispy Jumbo Lump Crab Cakes, Sweet Pickle Remoulade, Lemon, & Pickled Red Onion 18

DEVILED EGGS

Classically prepared. Topped with Crisp Candied Bacon Crumble, & Smoked Paprika 8

STEAKHOUSE TEMPURA ROLL

HH's famous Steakhouse Roll. Favorites rolled up and Tempura Fried. With Crispy Potatoes, Thunder & Firecracker 18

CRISPY WISCONSIN CHEESE

Hand breaded White Cheddar Curds with Triple's BBQ sauce 10

SMOKED BRISKET QUESO DIP

Triple's Burnt Ends, creamy Queso, Pico, Candied Jalapeno, House BBQ Sauce & fresh Tortilla Chips 13.5

SALADS



TEXMEX CHOPPED W/ SOUTHWEST EGGROLL

Crisp Romaine & Shredded Cabbage, Black Bean Corn Salsa, Cherry Tomato, Cotija Cheese, Cilantro, Lime, House Ranch & Chiptotle Aioli Drizzle
Side 8 Entree 20

SESAME ORANGE CHICKEN

Crispy Glazed Orange Chicken, Crisp Romaine & Shredded Cabbage, Mandarin Orange, Peppadew, Carrot, Edamame, Green Onion, Cilantro, Crispy Wonton, Peanuts & Orange Sesame Vinaigrette Side 8 Entree 22

BLT

Crisp Romaine, Bacon, Cherry Tomato, Granny Smith Apple, Peppadew, Curds, Crouton Crumble, & Smoked Tomato Bacon Vinaigrette
Side 8 Entree 13

GARDEN

Mixed Greens, Carrot, Cucumber, Tomato, Pickled Red Onion, Curds, & Crouton Crumble, & House Ranch
Side 6 Entree 12

CAESAR

Romaine Hearts, Shaved Parmesan, Herb Crouton Crumble & Scratch Caesar Dressing
Side 6 Entree 12

Scratch Dressing: Smoked Tomato Bacon Vinaigrette, Ranch, Honey Mustard, Bleu Cheese, Caesar
ADD: Chicken 7 Shrimp 9 Ahi Tuna 12 Steak 17

HARPER'S CHEF OFFERINGS



CAMPFIRE CHICKEN

Grilled Chicken Smothered in House Made Tomato Bacon Jam with Smoked Gouda Mac & Cheese & Elote-Style Street Corn 29

HIBACHI FRIED RICE

Wok fried Candied Pork Belly, Egg Fried Hibachi style Jasmine Rice, Asian Veggies & Mushrooms. With House Thunder & Firecracker Sauce 25

ADD: Chicken 7, Shrimp 9, Ahi Tuna 12, Steak 17

VOO DOO PASTA

Shrimp, Andouille, Grilled Chicken, Roasted Red Pepper, and Cavatappi tossed in Spicy Creole Cream Sauce. Topped with Shaved Parmesan & served w/ Roasted Garlic Bread 28

CREAMY PESTO PASTA

Blistered Tomato and Bucatini tossed in House Pesto and Parmesan Cream Sauce. Topped w/ Herb Toasted Breadcrumbs, Shaved Parmesan & served with Roasted Garlic Bread 22

BRISKET TACOS

Triple's Hickory Smoked Brisket, Flour tortillas, Creamy Blackened Coleslaw, House BBQ, Crispy Candied Jalapeno, Green Onion, House Pickles & Fries 23

HH FRENCH DIP

Smoked & Shaved Prime Rib, Caramelized Onions, & Smoked Gouda piled high on a Toasted Hoagie. Served with Herb Au Jus for Dipping & Shoe String Fries 26

SEAFOOD



SESAME ORANGE SALMON

Pan Seared w/ Miso Brown Butter Potatoes, Szechuan Grilled Asparagus, Togarashi, & Orange 29

CARIBBEAN MAHI

Caribbean Spiced Pan Seared Mahi w/ Creamy Coconut Rice & Grilled Asparagus 34

SHRIMP ELOTE SUCCOTASH

Fresh Gulf Shrimp, Pork Belly, Red Pepper, and Asparagus. Served over Elote-Style Succotash with Brown Butter & Chili Pan Sauce 26

CRISPY COCONUT SHRIMP

Coconut Battered Butterflied Shrimp served with Fries, Creamy Blackened Slaw, House Pickles, Sesame Orange & Cocktail Sauce 23

MAHI TACOS

Crispy Mahi, Lime cured Romaine & Cabbage, Crema, Cotija, Cilantro, & Lime in Toasted Flour Tortillas 29

SEARED AHI TUNA BOWL

Quick Seared Tuna, Sesame Glaze, Coconut Rice, Chili Crisp, Pickled Red Onion, Cucumber, Edamame, Carrot, Green Onion, Cilantro & Wonton Crisps 25

HH STEAKHOUSE BURGER

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

CHOOSE CHEESE:
ADDITIONAL CHEESE .50

AMERICAN
SMOKED GOUDA
BLEU CHEESE
CHEDDAR
BBQ SAUCE
RANCH

ADD ONS (1 EACH):

CARAMELIZED ONIONS
SAUTEED MUSHROOMS
CRISPY JALAPENOS
CRISPY PICKLES
BEEF DEMI GLAZE

ADD ONS (2 EACH):

THICK SLICED BACON
CRISPY CHEESE CURDS
FRIED EGG
ONION STRINGS
BRISKET SLICES \$5
CANDIED PORK BELLY \$5

EVERY THURSDAY IS LOCALS NIGHT! FEATURING \$15 BURGERS & \$5 MARGARITAS

BUTCHER SHOPPE



BABYBACK RIBS

BBQ Glazed Half Rack of Ribs with Shoestring Fries & Creamy Blackened Coleslaw 31

FILET MIGNON

7 oz Center Cut. W/ Yukon Gold Mashed Potatoes, Grilled Asparagus & Green Peppercorn Demi Glaze 56

DOUBLE BONED PORK CHOP

Hickory Smoked Miso Buttered Chop w/ Smoked Gouda Mac and Cheese, Brussel Sprouts & Honey Miso Glazed Carrot 45

RIBEYE

12 oz Hand-cut High Marbled. W/ Baked Potato & Crispy Onion Strings and garlic butter 67

CHOP STEAK

10 oz Chopped Steak, Caramelized Mushrooms & Onions smothered in rich Beef Gravy with Mashed Potatoes & Brussel Sprouts 28

SMOKED PRIME RIB (FRI/SAT)

12 oz Medium Rare to Rare lightly smoked whole prime rib, fresh horseradish cream & au jus with crispy red potatoes & your choice of side 70

SIDES



FRESH APPLE SAUCE

BRUSSEL SPROUTS

CRISPY ONION STRINGS

SKINNY FRIES

BAKED POTATO

CRISPY RED POTATOES

MASHED POTATOES

BURGOO

ELOTE-STYLE CORN

GLAZED CARROT

HH MAC & CHEESE

GRILLED ASPARAGUS

(Create a Vegetable Plate) (3 items) 15 or 6 each