



Harper House Originals

**GULF SHRIMP
 COCKTAIL \$15**

SIDES

REGULAR \$3
 Mashed Potatoes
 Fresh Apple Sauce
 Cheddar Grits
 Creamy Southern Slaw
 Hashbrown Casserole
 Shoestring Fries
 Charred Kale

★ **VEGGIE PLATE** ★
 (CHOOSE 3) \$9*

PREMIUM SIDES \$4.5
 Crispy Buffalo Cauliflower
 Baked Potato
 Smoked Gouda Mac N Cheese
 Harper House Brussel Sprouts
 ½ Harper House Salad
 ½ Caesar Salad
 ½ Wedge Salad
 Onion Strings
 Bacon Braised Green Beans

*Substitute premium sides for \$1.5 extra

SOUP
 Seasonal
 Ask your server
 for details.

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

APPETIZERS

COUNTRY BOY CHARCUTERIE (Serves 2-4)
 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. \$17

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. \$12

DEVILED EGGS WITH CANDIED BACON
 Served with house pickles. ½ \$5, Full \$9

CRISPY WISCONSIN CHEESE CURDS
 Served with house BBQ and judge sauce. \$8

FRIED PICKLE CHIPS
 Served with house ranch. \$6

CLASSIC DISHES

CRISPY BBQ DIPPED CHICKEN
 Two large golden fried chicken breasts dipped in sweet Dr. Pepper BBQ sauce. Served with mac n cheese and brussel sprouts. \$15

BEEF SHORT RIB STROGANOFF
 Mushrooms and kale sautéed with pappardelle noodles in a tangy dijon cream sauce with crispy black eyed peas. \$21

CAULIFLOWER COUSCOUS
 Caramelized cauliflower "rice" sautéed with charred kale, pear, toasted walnut, rosemary, dried 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

CREAMY CHICKEN POT PIE
 Updated classic dish with winter vegetables in a buttery cream sauce topped with crispy puff pastry. Served with a side of charred kale and candied red onions. \$15

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

**JOLLY
 BURGER
 \$12**

½ lb. 80/20 burger, American cheese, cooked griddle style, and served with lettuce, tomato, onion, pickle, and a side of shoestring fries.

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

- American
- Smoked Gouda
- Parmesan
- Cheddar
- Bleu Cheese
- Dr. Pepper BBQ
- Sweet & Tangy BBQ
- Ranch

\$1 Add Ons (each)

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

\$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;
 smoked medium.

This beauty is brined overnight then slowly smoked to perfection. Served with our smoked gouda mac n cheese and charred kale and candied red onion and finished with port poached pear and walnut compote. \$28.5

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 glace. \$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

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 couscous. \$23

CRISPY FRIED WALLEYE

Fresh fried pink Canadian walleye served with southern sweet slaw, shoestring fries, house pickles, and a lemon garlic aioli. \$17

TEX-MEX

BRISKET TACOS

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

PULLED PORK TACO

Flour tortillas stuffed with hickory smoked pulled pork, charred sweet corn and black bean corn salsa, crispy jalapenos and ranch. Served with crispy onion strings and Dr. Pepper BBQ sauce. \$15

GARDEN

VIETNAMESE LETTUCE WRAP

Grilled steak tips, seasoned rice noodles, peanuts, Asian vegetables, cucumber, fresh herbs, butter lettuce cups and a sweet ginger lime vinaigrette. \$16

HARPER HOUSE WEDGE

Crumbled bacon, bleu cheese, tomato, egg, and green onion with bleu cheese dressing. \$8.5

HARPER HOUSE SALAD

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

CLASSIC CAESAR

Hearts of romaine, Parmesan, jumbo croutons, and freshly prepared dressing. \$8.5

*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.

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

WINES

WHITE

	GLASS	1/2 BTL	BTL
Dark Horse Chardonnay (California)	7	12	23
Toasted Head Chardonnay (California)	10	18	36
Primaterra Pinot Grigio (Italy)	8	15	30
Walnut Block Sauvignon Blanc (New Zealand)	9	16	34
Fritz Zimmer Riesling (Germany)	7.5	14	25
Chateau Ste. Michelle Riesling (Washington)	8	15	30
Bellafina Pink Moscato (Italy)	7.5	14	25
Beringer White Zinfandel (California)	7	12	23
Aria Brut Sparkling (Spain)	6	11	28

RED

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

WINE BY THE BOTTLE

MEIOMI PINOT NOIR \$45
California; 60% Monterey, 23% Santa Barbara, 17% Sonoma

MULDERBOSCH FAITHFUL HOUND BORDEAUX BLEND \$57
Stellenbosch, South Africa; 39% Cabernet Sauvignon, 22% Cabernet Franc, 16% Merlot, 14% Malbec, 9% Petit Verdot

ZUCCARDI MALBEC \$40
Mendoza, Argentina

★ HARPER HOUSE FAVORITES \$8.5 ★

HUCK FINN

Stoli Razberi Vodka, Triple Sec, lemon juice, sweet & sour, hibiscus nectar, sugar rim

OLIVER TWIST

Ketel One Vodka, Cointreau Triple Sec, Rose's lime juice, HH citrus, Aria sparkling

ORANGE CRUSH

Ketel One Orange Vodka, Triple Sec, Peach Schnapps, orange juice, sweet & sour

JADE SKYY

Skyy Wild Strawberry Vodka, Midori Melon Liqueur, sweet & sour, HH citrus, orange juice

HARPER HOUSE MULE

HH citrus, ginger beer, and your favorite spirit in a copper mug | +2.5

WILD HIBISCUS

Tito's Vodka, housemade Hibiscus Liqueur, St. Germain Elderflower Liqueur, sweet & sour, HH citrus, hibiscus nectar, candied hibiscus flower

HH SANGRIA

Our house Sangria recipe. Choose Red or White

CHERRY-LIME DROP

Grey Goose Cherry Noir Vodka, Triple Sec, maraschino cherry juice, lime juice, sweet & sour, sugar rim

ST. ELMO'S PEACH

MBRoland St. Elmo's Fire Cinnamon-Cayenne Moonshine, Stirring's Peach Liqueur, Triple Sec, Peach Schnapps, cranberry juice

DOC HOLIDAY

Stoli Razberi Vodka, Triple Sec, sweet & sour, HH citrus, hibiscus nectar, candied hibiscus flower

FAIRY DUST

Tito's Vodka, Sour Grape Pucker, Island Punch liquor, sweet and sour with a splash of sprite and a sweet tart rim

NORTHERN LIGHTS

Absolut Mango Vodka, Midori melon liqueur, orange juice, sweet & sour, blue curacao

KENTUCKY BOURBONS

Make it an Old Fashioned or a Manhattan for an additional 2.5

Angel's Envy	11.5
Bakers	11
Basil Hayden's	11
Blade & Bow	11.5
Blanton's	13.25
Booker's	16.5
Buffalo Trace	6
Bulleit	9.25
Bulleit 10 Year	10
Bulleit Barrel Strength	12
Eagle Rare 10 Year	7
Colonel E.H. Taylor	9.25
Elijah Craig Small Batch	7.75
Four Roses Single Barrel	10.5
Four Roses Small Batch	7.75
Jefferson's Ocean	17
Jefferson's Reserve	12.75
Jim Beam	4.75
Knob Creek	8.25
Lexington	7
Maker's 46	9.25
Maker's Mark	7
MBRoland	10.5
1792	7.5
Russell's Reserve	8.25
Wild Turkey 101	6.5
Woodford DBL Oak	12.75
Woodford Reserve	9.25

★ BARTENDER'S CHOICE ★

GOOD AND EVIL

Bulleit bourbon, Bulleit rye, Dolin Rouge Vermouth de Chambery, Giffard Peche de Vigne, Hella orange bitters, Angostura aromatic bitters, simple syrup \$11

ALPINE AVIATION

Hendrick's gin, Dolin Genepy des Alpes, St Germain elderflower liqueur, Rothman & Winter Crème de Violette, lemon juice \$11

FIRESIDE OLD FASHIONED

Woodford Reserve Double Oak bourbon, Fee Brothers Aztec chocolate bitters, brown sugar simple syrup \$12.75

THE RUGER

Basil Hayden's bourbon, Pierre Fernand Dry Curacao, Tia Maria coffee liqueur, Frangelico \$11

CARDINAL SIN

Angel's Envy bourbon, Leopold Bros Maraschino liqueur, Cointreau orange liqueur \$13

THE SAINT DENIS

Blended scotch, Drambuie, simple syrup, Peychand's Bitters, lemon twist and absinthe rinse. \$9.75

ICE COLD BEER

DRAFT

Blackhorse Barnstormer Red \$5
Blue Moon \$5
Bud Light \$4
Country Boy Brewing Cougar Bait Blonde \$6
Guinness \$5
Kentucky Bourbon Barrel Ale \$7
Michelob Ultra \$4
New Belgium Fat Tire \$6
Perrylogic "The Randall" Amber
Stella Artois \$5
West 6th IPA \$5
*Rotating Tap

DOMESTIC \$4

Budweiser
Bud Light
Coors Light
Killian's Irish Red
Michelob Ultra
Miller Lite
Redd's Apple Ale
Samuel Adams Boston Lager
Yuengling
Yuengling Light

IMPORTS \$5

Amstel Light
Corona Extra
Dos Equis Ambar
Dos Equis Lager
Franziskaner Hefe-Weissbier
Guinness
Heineken
Hoegaarden
Newcastle
Smithwicks
Stella Cidre

REGIONAL SELECTIONS \$5

Blackhorse Vanilla Cream
Kentucky Ale
West Sixth Amber

CRAFT \$5.5

Anchor Steam
Bell's Kalamazoo Stout
Bell's Porter
Dogfish Head 60 Minute IPA
Dogfish Head 90 Minute IPA
Dogfish Head Namaste
Goose Island 312
Great Lakes Dortmunder Gold
Great Lakes Eliot Ness
Lefthand Nitro Milk Stout