



HARPER HOUSE

914 South Main Street
Hopkinsville KY 42240

270.874.2858

www.harperhouseky.com
Wed-Sat Open at 5pm

RED WINE			WHITE WINE		
	GLASS	BOTTLE		GLASS	BOTTLE
Snap Dragon Red Blend	6	22	Snap Dragon Chardonnay	6	22
Apothic Red Blend	7	26	Louis Jadot "Macon Villages"	8	32
Project Paso Red Blend	8	30	Bridlewood Chardonnay	9	34
DeLyeth Cabernet	9	34	Ensemble-Blend	6.5	24
Project Paso Cabernet	8	30	Apothic-Blend	7	26
Coppola Black Claret	9	34	Long Boat Sauvignon Blanc	7	26
Naked Grape Pinot Noir	6.5	24	Cupcake Sauvignon Blanc	8.5	32
Mark West Pinot Noir	7.5	28	Fontana Pinot Grigio	6.5	24
Red Truck Merlot	6	22	Blossom Hill White Zin.	5	—
Cupcake Merlot	8.5	32	Beringer White Zin.	6	22
Trumpeter Malbec	8	30	Snap Dragon Reisling	6	22
Shoo Fly Shiraz	7	26	Frisk "Prickly" Reisling	7	26
Cline Red Zinfandel	8	30	Dr. Loosen "L" Reisling	8	30

GRAPE INSPIRATIONS

SANGRIA— Made fresh with Agave Nectar, Brandy, and Citrus. Red or white. 6

SPARKLING— Aria Cava brut...a delicious classic! 6.5

HARPER'S CHAMPAGNE COCKTAIL— Wild Hibiscus flower immersed in bubbly with a touch of nectar. 7

BOTTLED BEER **MARTINIS & COCKTAILS 8.00**

FROZEN GLASS AVAILABLE

Any handcrafted cocktail may also be served "on the rocks"

Amstel 5	DRAGONFLY — Absolut Citron, Grand Marnier, Stirling's Ginger Liqueur, and fresh lime juice 4.5	GRAHAM'S CRACKER — A key lime sensation with Stoli Vanilla, Liquor "43," pineapple juice, lime juice, a splash of Creme, in a cracker rimmed glass 5	BLUEGRASS MANHATTAN — Maker's Mark, St. Germaine Liqueur, Vermouth, Bitters & lemon twist 4.5
Bacardi Lemonade 4.5	THE HENDRIX — Cucumber infused gin, St. Germaine, citrus mix, and a splash of ginger beer 3	DOC HOLIDAY — Huckleberry inspired vodka, fresh citrus juice and Hibiscus Nectar 3	CABLE CAR — Sailor Jerry Spiced Rum, orange curacao, fresh lime and orange juice with a cinnamon sugar rim 3
Bass 5	KONA KOOLER — A melon inspired colada with pineapple juice and Coco Reál served tall on the rocks 4.5	DILLINGER — Beefeater Gin, Blue Curacao, Triple Sec and a splash of cranberry 4.5	BLACK PEARL — Stoli Blackberry, Bailey's, Kahlua and Chambord 4.5
Boddington's Pub Ale 5	MOSCOW MULE — Ketel One Vodka, Ginger Beer, Lime Citrus mix, splash of ginger ale (best served on the rocks) 4.5	ORANGE CRUSH — Stoli Orange, Citronge, Peach Schnapps and orange juice 4.5	HARPER'S MARGARITA — Fresh squeezed citrus and Agave nectar, shaken with Gold Tequila 4.5
Blue Moon 4.5	CHERRY-LIMEDROP — Grey Goose Cherry Noir Vodka, fresh lime citrus, with a splash of ginger ale 3	JACK SPARROW — Barbancourt Rum, St. Germaine, pineapple, cranberry garnished with a hibiscus flower 3	APPLE MARTINI DELUXE — Stoli Apple, Apple Schnapps, Midori, and pineapple juice 3
Bud Light 3	THE HEMMINGWAY — Barbancourt rum, grapefruit and cherry juice, and a squeeze of lime 4.5	PRICKLY PEAR — Absolut Pear, grapefruit, Triple Sec, and a splash of fresh margarita mix with a salted rim 4.5	HUCK FINN — A refreshing twist on the classic lemon drop with Huckleberry inspired vodka 4.5
Bud Light Lime 3	QUEEN'S ALIBI — Beefeater gin, hibiscus nectar, fresh mint, and sour mix 4.5	MOJITOS — Our delicious twist on a classic with agave nectar and fresh mint. Your choice of lime, peach, or strawberry 4.5	ULTIMATE CHOCOLATE MARTINI — Stoli Vanilla, Godiva Liqueur and Bailey's 4.5
Bud Light Platinum 3			
Budweiser 3			
Corona 4.5			
Coors Light 3			
Dos Equis Amber 4.5			
Dos Equis Lager 4.5			
Foster's 5			
Goose Island Honker Ale 4.5			
Goose Island 312 Urban Wheat 4.5			
Guinness Draught 5			
Heineken 4.5			
Hoegaarden 5.5			
Labatt's Blue 4.5			
Magic Hat No. 9 4.5			
Michelob Ultra 3			
Miller Lite 3			
New Castle Brown Ale 5			
Pabst Blue Ribbon 2.5			
Pacifico 5			
Sam Adams Boston Lager 4.5			
Sam Adams Irish Red 4.5			
Sam Adams Seasonal 4.5			
Smithwicks 5			
Stella Artois 5			
Widmer Hefeweizen 5			

PREMIUM SPIRIT SELECTIONS **LIQUID DESSERTS 8.00**

— VODKA —		— BOURBON —		— WHISKEY —		— SCOTCH —	
Absolut: 6	Baker's 9	Canadian Club 6	SINGLE MALT				
Citron Mango Pear	Basil Hayden's 8.5	Crown Royal 7	Balvenie Double				
Belvedere 8	Booker's 12	Jack Daniels 6	Wood (12yr) 12				
Belvedere "Intense" 10	Bulleit 6.5	Jim Beam 5	Balvenie Single				
Belvedere Lemon Tea 8	George Dickel No. 12 6	Gentleman Jack 8	Barrel (15yr) 15				
Ciroc 8	Jefferson's Reserve 11	Seagram's 7 6	Glenlivet (12yr) 10				
Grey Goose 7.5	Knob Creek 8	Seagram's VO 6	Glenmorangie (10yr) 10				
Grey Goose Cherry 7.5	Maker's Mark 6	RYE	Macallan (12yr) 12				
Noir 7.5	Maker's Mark No.46 7	Wild Turkey Russell's Reserve Rye 7	BLENDED				
Grey Goose L'orange 7.5	Russell's Reserve 9	(ri) Rye 9	Dewars 7				
J.W. Sweet Tea 5.5	Wild Turkey 5.5	IRISH	J&B 7				
Ketel One 6	Woodford Reserve 10	Bushmills 6	Johnnie Walker				
Stolichnaya: 6	Willett Potstill Reserve 9	Jameson's 7	Black Label 10				
Apple Orange	— TEQUILA —	Red Breast 10	Johnnie Walker				
Blueberry Razberi	Camarena Silver 8	— RUM —	Red Label 7				
Vanilla	Centenario "Roseangel" 10	Bacardi 5.5	— GIN —				
Stolichna "Gold" 8	Milagro Silver 8	Barbancourt (15 yr) 8	Beefeater's 5.5				
Ultimat (by Patron) 10	Patron Silver 9	Capt. Morgan Spiced 5.5	Bombay Sapphire 7				
Van Gogh Double	Patron Anejo 12	Malibu 5.5	Citadel 7				
Espresso 7	Pepelopez Gold 5	Myer's Dark 5.5	Hendrick's 8				
	Sauza Hornitos 7	Pyrat-XO Reserve 9	Tanqueray 6				
		Sailor Jerry Spiced 6					



THE "1921"— Patrón Café XO, 1921 Tequila Creme, shaken over ice

CAFÉ HARPER— Kahlua, Bailey's, Frangelico, and coffee

BRANDY ALEXANDER— Brandy, Dark Creme de Cacao and cream with a dash of nutmeg

FOUR LEAF CLOVER— Jameson's, Kahlua, Bailey's, White Creme de Menthe and coffee

GRASSHOPPER— Green Creme de Menthe, White Creme de Cacao, cream with a touch of Brandy

EPIC MUDSLIDE— Van Gogh Espresso Vodka, Bailey's, Kahlua, Godiva Liqueur, and Creme

All Beer, Wine, and Spirit prices include sales tax



SUMMER 2012

DINNER MENU
★ SERVED AT 5PM WED-SAT ★

BEGINNINGS

HARPER HOUSE LETTUCE CUPS
Cool lettuce filled with Szechuan style beef and pork, water chestnuts, green onions, and mushrooms. Topped with peanuts. **9.99**

MARYLAND CRAB CAKES
Two panko crusted blue crab cakes served with house aioli. **9.99**

TABLESIDE GUACAMOLE
Made to your specifications with the freshest summer time ingredients at your table. Served with fresh corn tortilla chips.
Half 7.99 | Full 10.49

DEVILED EGGS

Filled to order and garnished with candied bacon. **3.99 1/2 dzn. | 7.49 dzn.**

FRIED PICKLES
Crispy crinkle cut pickle chips served with ranch dressing. **5.49**

AHI TUNA TARTARE
Crispy wontons filled with fresh ahi tuna with masago lime aioli and microgreens. **9.99**

WISCONSIN CHEESE CURDS
Fresh domestic cow's milk cheese bites. Lightly dusted and fried until golden brown and served with BBQ sauce. **5.99**

STEAKHOUSE TEMPURA ROLL
Tenderloin beef tips, roasted red pepper, green beans, crispy potato, and house sauce wrapped "sushi style" and tempura fried. **9.99**

SALADS

SIDES 2.99

BLACK & BLEU AHI TUNA
Seared rare ahi tuna over fresh spring mix, tomatoes, chopped egg, green beans, and pistachios tossed in blue moon bleu cheese dressing. **13.99**

VIETNAMESE LETTUCE WRAPS
Grilled sliced steak, rice noodles, Asian vegetables, and cool butter lettuce cups with a sweet and sour lime vinaigrette. **12.49**

— CREATE A VEGETABLE PLATE —
Choose (3) **7.99**

ORIENTAL CHICKEN SALAD
Tempura fried chicken, spring mix, carrot, onion, mandarin oranges, cashews, sesame feta, and chow mein noodles in our sesame ginger vinaigrette. **11.99**
(you may substitute grilled chicken)

CLASSIC CAESAR
Hearts of romaine and Parmesan with our house croutons and freshly prepared Caesar dressing. **7.49**
add chicken **3.99**, shrimp(5) **4.99**, steak **5.49**, or salmon **5.49**

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|-----------------------------|---------------------|
| SWEET POTATO FRIES | FRENCH FRIES |
| HASH BROWN CASSEROLE | SAUTEED GREEN BEANS |
| GRILLED ASPARAGUS | CREAMY COLESLAW |
| TEMPURA ASPARAGUS | MASHED POTATOES |
| MAPLE BACON BRUSSEL SPROUTS | FRESH APPLE SAUCE |
| ONION RINGS | BAKED BEANS |
| COCONUT RICE | SALSA CRUDA |
| CHEESE GRITS | TURNIP GREENS |

HARPER HOUSE
Our signature salad of fresh field greens, granny smith apples, dried cranberries, and julienned carrots. Topped with spiced pecans and tossed in our award winning tomato bacon vinaigrette. **7.49**
add chicken **3.99**, shrimp(5) **4.99**, steak **5.49**, or salmon **5.49**

MACARONI & CHEESE 3.49
*Substitute mac & cheese for any side item 1.49

LOCAL FLAVOR

BBQ SUNDAE
A Southern delight, layered with pulled pork, creamy coleslaw, baked beans, corn bread, cheddar cheese, and BBQ sauce. A unique favorite served in a handled mug with your choice of side. **10.99**

FISH TACOS
Soft flour tortilla, cheddar cheese, and crispy tortilla stuffed with grilled tilapia, coconut rice, lettuce, tomato, onion, celery, and green pepper in a garlic lemon vinaigrette. **15.99**

ROASTED CHICKEN POT PIE
Roasted white meat chicken and vegetables baked in an herb cream sauce topped with a flakey brown crust. Served with your choice of side. **11.99**

SALSA CRUDA PENNE
Smoked tomato, fresh basil, onion, E.V.O.O. and red wine vinegar sauteed with penne pasta and served with garlic bread. **13.99** add chicken **3.99**, shrimp (5) **4.99**, steak **5.49**, salmon **5.49** or scallops **7.99**

BURGER
1/2 lb. all beef burger with American cheese cooked to your specification and topped with lettuce, tomato, pickle, and onion. Served with french fries. **8.99**

ENTREE SPECIALITIES add salad or soup 2.99

TILAPIA WITH PAPERDELLE
Pan seared tilapia over turnip greens and tempura mushrooms tossed with papardelle noodles. **17.99**

PORTABELLA MUSHROOM
Balsamic roasted and served with falafel style hummus cakes, sauteed green beans, and creamy cucumber sauce. Served with grilled pita bread. **14.49** add chicken **3.99**, shrimp(5) **4.99**, steak **5.49**, salmon **5.49** or scallops **7.99**

LOW COUNTRY SHRIMP & GRITS
Our best selling dish! Shrimp sauteed in a lemon garlic gravy with bacon, mushrooms, and scallions over cheddar cheese grits. **16.49**

SEARED SCALLOPS
Falafel style hummus cakes, grilled asparagus, and finished with house aioli. **21.99**

CRISPY BBQ DIPPED CHICKEN
Golden fried chicken breast dipped in house BBQ sauce and served with maple bacon brussel sprouts and mac & cheese. **15.49**

CHOPHOUSE FAVORITES

NY STRIP
12oz. hand-cut with mashed potatoes and homemade turnip greens finished with a roasted red pepper pesto. **19.99**

SALMON
Fresh from market and served with coconut rice and fresh salsa cruda. **19.99**

FILET MIGNON
7 oz. hand-cut with coconut rice, tempura asparagus, and finished with soy butter sauce. **23.99**

RIBEYE
12 oz. hand-cut with handmade onion strings and hash brown casserole, finished with garlic butter sauce. **20.99**

ST. LOUIS RIBS
"Fall off the bone" pork rib rack in our house BBQ sauce served with creamy coleslaw, and baked beans.
Half Rack 16.49 | Full Rack 23.99

DESSERTS

KIDS MENU 4.99

At Harper House we stand behind our service as well as our food! A minimum gratuity of 15% is customary and appropriate. For parties of FIVE (5) or more we add 18% gratuity.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness.

We source our desserts from the finest bakeries around the world, as well as our in house "Pie Lady" and cake guru. As in everything we do, we want to make dessert an extra special experience.

ASK YOUR SERVER FOR THIS WEEK'S FRESH SELECTION.



Choose apple sauce or french fries and a drink

- OCTOPUS HOT DOG
- MAC & CHEESE
- CHICKEN LITTLES
- PEANUT BUTTER AND JELLY
- GRILLED CHEESE