

RAW BAR

\*BIG EYE TUNA SASHIMI • 25  
Caviar, Yuzu Ponzu

\*SALMON POKÉ • 24  
Salmon Skin Furikake, Yuzu Avocado Mousse, Rice Paper

\*SEAFOOD TOWER • 150  
WHOLE LOBSTER | TUNA SASHIMI | SALMON POKÉ  
JUMBO SHRIMP COCKTAIL | KING CRAB LEGS | OYSTERS

\*OYSTERS ON THE HALF SHELL • 24 | 48  
East & West Coast Petite Cold-Water Oysters  
w/ Classic Accoutrements  
Half Dozen or Dozen Available

ARRIVALS

\*BANG BANG ROCK SHRIMP • 22  
Flash Fried, Tossed in Harper's Volcano Sauce, Sriracha Peanuts,  
Chives, Dragon Salt

BONE MARROW • 25  
Herb Salad, Pickled Mustard Seed, Confit Garlic, Grilled Ciabatta

\*CAESAR • 18  
Cured Egg Yolk, White Anchovy Filet, Parmesan Crostini,  
Chives, Roasted Garlic Caesar Dressing

WAGYU DRY-AGED MEATBALLS • 24  
Pomodoro Sauce, House Ricotta, Grilled Ciabatta

\*CRISPY CALAMARI • 21  
Pickled Fresnos, Old Bay Aioli, Cocktail Sauce, Lemon

BEEF WELLINGTON POTSTICKERS • 22  
Mushroom Duxelles, Truffle Mushroom Demi-Glace  
w/ Béarnaise Sauce

FRENCH ONION SOUP • 14  
Melted Swiss & Havarti, Toasted Baguette, Chives

THE WEDGE • 18  
Cherry Heirloom Tomatoes, Nueske's Smoked Bacon,  
Chopped Egg, Seasonal Blue Cheese, Herb Buttermilk Dressing

ENTRÉES

\*SHORT RIB HASH • 28  
Braised Short Rib, Breakfast Potatoes, Sunny Side Egg,  
Creamy Horseradish, Scallions

NASHVILLE CHICKEN & WAFFLE TOWER • 28  
Buttermilk Waffles, Fried Chicken, Bourbon Maple Syrup

\*SHRIMP & GRITS • 28  
Piperade, Cheddar Grits

\*TENNESSEE BREAKFAST • 24  
Two Eggs Any Style, Bacon, Country Sausage,  
Breakfast Potatoes, Buttermilk Biscuit

\*BISCUITS & GRAVY • 24  
Country Sausage Gravy, Buttermilk Biscuits,  
Scrambled Eggs

\*BIG BREAKFAST BISCUIT • 18  
Buttermilk Biscuit, Country Sausage, Bacon, Avocado,  
Pickled Red Onion, Pepper Jack, Sunny Side Egg,  
Country Sausage Gravy, Served w/ Breakfast Potatoes

\*8 OZ. RIBEYE STEAK & EGGS • 45  
Two Eggs Any Style, Argentinian Chimichurri,  
Choice of Grilled Asparagus or Breakfast Potatoes

\*FARMER'S OMELET • 18  
Fresh Eggs, Bell Peppers, Onions, Forest Mushrooms,  
Spinach, Heirloom Tomatoes, Goat Cheese,  
Served w/ Breakfast Potatoes

\*EGG & AVOCADO TOAST • 22  
Poached Eggs, Sourdough Toast, Local Heirloom Tomatoes,  
EVOO, Pickled Red Onions, Watermelon Radish

STUFFED FRENCH TOAST • 25  
Maple Cream Cheese, Caramelized Apples, Powdered Sugar

OLIVE OIL PANCAKES • 18  
Bourbon Maple Syrup, Seasonal Berries, Whipped Butter

\*SHAKSHUKA • 23  
Spicy Arrabbiata, Baked Eggs, Goat Cheese, Grilled Ciabatta

\*EGGS BENEDICT • 25  
Poached Eggs, Baby Spinach, Prosciutto,  
Cajun Hollandaise  
Add King Crab +15

HARPER'S CUTS

\*ALL OF OUR STEAKS ARE BROILED AT 1800° ON MONTAGUE BROILERS

SELECTS

\*FILET, 10 OZ. • 80

\*BONELESS RIBEYE, 16 OZ. • 75

\*NEW YORK STRIP, 16 OZ. • 85

\*ELK TENDERLOIN • 68  
w/ Argentinian Chimichurri

\*ULTIMATE STEAK & EGGS • 225  
Sliced 40 OZ. Prime Porterhouse,  
Breakfast Potatoes, Scrambled Eggs, Buttermilk Biscuits,  
Country Sausage Gravy, Honey Butter,  
Served w/ Four Specialty Sauces

SAUCES • 4 | THREE FOR 10

HARPER'S BUTTER  
ARGENTINIAN CHIMICHURRI  
COWBOY BUTTER  
BÉARNAISE  
HARPER'S DEMI-GLACE  
BRANDY PEPPERCORN DEMI-GLACE

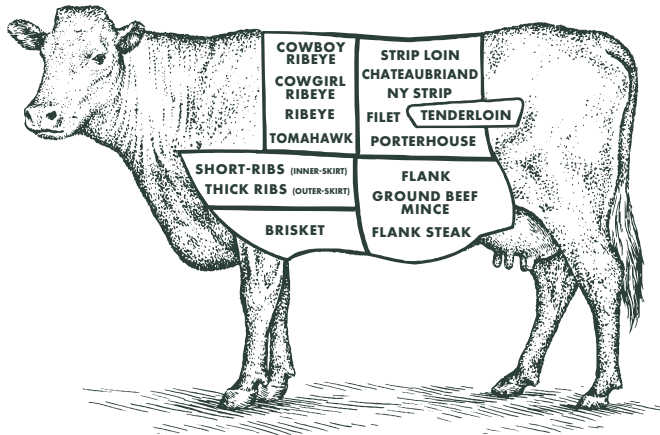
SIGNATURE LARGE FORMATS

\*AUSTRALIAN WAGYU  
TOMAHAWK • 9 PER OZ.  
Confit Fennel Salad, Harper's Demi-Glace  
See Server for Available Cuts  
TABLESIDE PRESENTATION

\*BONE-IN FILET CHATEAUBRIAND,  
30 OZ. • 245  
Sautéed Mushrooms & Brandy Peppercorn Demi-Glace  
TABLESIDE PRESENTATION

SIDES

\*TWO EGGS ANY STYLE • 7  
BREAKFAST POTATOES • 11  
BEEF TALLOW FRIES • 13  
MILLIONAIRE BACON • 12  
CRISPY BRUSSELS SPROUTS • 14  
CREAMED SPINACH • 15  
CHEDDAR MAC • 18  
TRUFFLE CREAM CORN • 15  
CREAMY MASHED POTATOES • 13  
LOBSTER MAC • 29



COCKTAILS • 19



STRAWBERRY FIELDS FOREVER  
Junipero Gin, Cocchi Rosa, Peach Liqueur, Strawberry,  
Lemon, Brut



THE DRINKING CLASS  
WhistlePig Bourbon, Cocchi di Torino, WhistlePig Maple Syrup,  
Lemon, Cardamom, Lavender

BUBBLES GALORE • 50



UPGRADE TO VEUVE CLICQUOT • 100  
Juice Varieties  
\*SERVES UP TO 4 | SERVED TABLESIDE



PURPLE REIGN  
Ketel One Peach & Orange Blossom, Lemon,  
Orange Marmalade



MANUEL THE TAILOR  
Corazón Blanco, Strawberry-Jalapeño,  
Lime, Passion Fruit