

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

*SELECTS

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*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

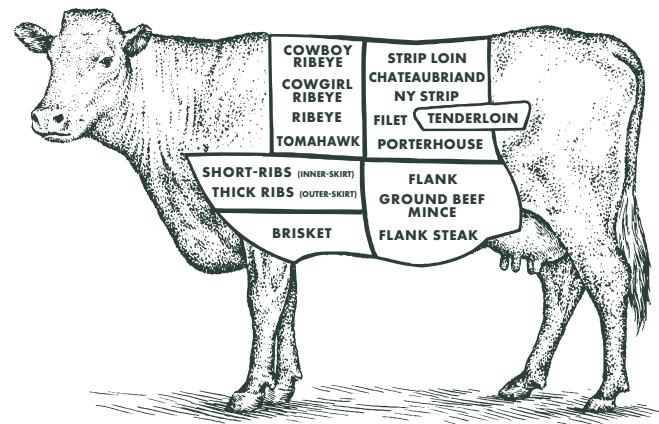
CREAMED SPINACH • 15

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