

RAW BAR

***PERUVIAN CEVICHE • 24**
Fresh Market Fish, Agua Chile, Yuzu Chili Pearls,
Jalapeños, Cucumber, Shallots, Cilantro, Edible Flowers

***TUNA CRISPY RICE • 24**
Spicy Mayo, Watermelon Yuzu Pearls, Togarashi

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

***SEAFOOD TOWER• 150**

~ WHOLE LOBSTER ~
~ TUNA SASHIMI ~
~ SALMON POKÉ ~
~ JUMBO SHRIMP COCKTAIL ~
~ KING CRAB LEGS ~
~ OYSTERS ~

***TIGER SHRIMP COCKTAIL • 25**
Five Perfectly Poached Tiger Shrimp
w/ Spicy Cocktail Sauce, Horseradish, Lemon Cheek

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

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

ARRIVALS

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

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

BREAD BASKET • 12
Local Breads, Beef Tallow Candle
Infused w/ Rosemary, Thyme, & Garlic

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

***STEAK TARTARE • 30**
Spicy Mayo, Shallots, Pear, Yuzu, Chives, Wonton Chips, Yuzu Cotton Candy
TABLESIDE PRESENTATION

***LOBSTER ARANCINI • 28**
Lemon Chive Aioli, Butter Poached Lobster

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

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

***A-5 WAGYU DRUNKEN HOT ROCK • 45 PER OZ.**
Soy Sauce, Maldon Salt, Yuzu Kosho, Beef Tallow
(2 OZ. Minimum)

SOUP & SALADS

SEASONAL BURRATA • 19
Orange, Arugula, Fennel, Pistachios, Pomegranate Vinaigrette

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

CHOPPED ITALIAN • 19
Artichoke Hearts, Crispy Truffle Garbanzo Beans,
Swiss, Salami, Pepperoni, Pickled Red Onions, Kalamata Olives,
Cherry Tomato, Peppercini

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

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

HARPER’S CUTS

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

SELECTS

*** FILET, 10 OZ. • 80**

***NEW YORK STRIP, 16 OZ. • 85**

***40 DAY DRY-AGED
BONE-IN NY STRIP, 22 OZ. • 105**

***BONELESS RIBEYE, 16 OZ. • 75**

***PRIME COWBOY RIBEYE, 22 OZ. • 115**

***40 DAY DRY-AGED
COWBOY RIBEYE, 22 OZ. • 130**
w/ Harper’s Butter

***COWGIRL RIBEYE, 12 OZ. • 68**

***BISON TENDERLOIN, 8 OZ. • 65**

***ELK TENDERLOIN • 68**
w/ Argentinian Chimichurri

DOUBLE CUT LAMB CHOPS • 85
Herb Crusted, Mint Labneh, Pomegranate Gastrique

SIGNATURES

***LET HER EAT STEAK • 1800**
30 OZ. Wagyu Tomahawk, 40 OZ. Prime Porterhouse,
1 LB King Crab Legs, South African Lobster Tail,
Four Specialty Sauces, Two Signature Sides,
Four 1 OZ. Pours of Louis XIII
TABLESIDE PRESENTATION

***PRIME PORTERHOUSE, 40 OZ. • 240**
Served w/ Four Specialty Sauces

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

***JAPANESE WAGYU
A-5 STRIPLOIN • 45 PER OZ.**
Hyogo Prefecture, 100% Tajima Cattle
(4 OZ. Minimum)
Refined Sweetness, Rich Flavor, Delicate Texture

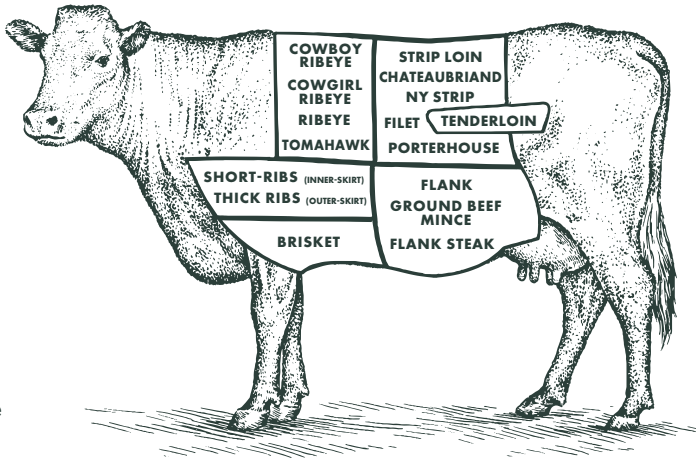
***BONE-IN FILET CHATEAUBRIAND,
30 OZ. • 245**
Sautéed Mushrooms & Brandy Peppercorn Demi-Glace
TABLESIDE PRESENTATION

ENHANCEMENTS

***KING CRAB • 60**
***LUMP CRAB OSCAR • 24**
BLACK TRUFFLE BUTTER • 14
SHAVED WINTER TRUFFLES • 30
***SOUTH AFRICAN LOBSTER TAIL • 85**
BONE MARROW • 12
JUMBO SHRIMP SCAMPI • 19

SAUCES • 4 | THREE FOR 10

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



ENTRÉES

HALF CHICKEN • 38
Crispy Potatoes, Cherry Pepper Pan Sauce

***ALASKAN HALIBUT OSCAR • 68**
Lump Crab, Béarnaise, Asparagus, Blistered Tomatoes

***LOBSTER RAVIOLI • 48**
Maine Lobster, Ricotta, Parmesan Cream Sauce

***POTATO GNOCCHI • 65**
Alfredo, Oyster Mushrooms, Spinach, Shaved Winter Truffle,
Black Tiger Shrimp

***AUSTRALIAN WAGYU STEAK FRITES • 95**
8 OZ. Aussie Block Cut, Brandy Peppercorn Demi-Glace,
Crispy Potatoes

***SURF & TURF • 149**
8 OZ. Filet, South African Boiled Lobster Tail, Drawn Butter

***FLORIDA GROUPER • 55**
Pan Seared, Coconut Curry, Basmati Rice, Snap Pea Slaw

***ORA KING SALMON • 40**
Miso Soy Glaze, Bok Choy, Salmon Skin Furikake

SIGNATURE SIDES

CREAMED SPINACH • 15
GRILLED BROCCOLINI • 16
CRISPY BRUSSELS SPROUTS • 14
SAUTÉED BABY SPINACH • 15
BEEF TALLOW FRIES • 13

BIG OLE LOADED POTATO • 24
4 LB. Idaho Potato, Whipped Butter, Sour Cream, Alfredo,
Sharp Cheddar, Applewood Bacon, Chives

CHEDDAR MAC • 18
TRUFFLE CREAM CORN • 15
CREAMY MASHED POTATOES • 13
SAUTÉED MUSHROOMS • 14
***LOBSTER MAC • 29**