



HARPER HOUSE

914 South Main Street
Hopkinsville KY 42240
270.874.2858
www.harperhouseky.com

**Lunch Open at 11am
Wed-Fri**

**Dinner Open at 5pm
Wed-Sat**

Visit our website at
www.harperhouseky.com
and join us by email for
upcoming events
or
Follow us on Facebook

**To go orders may be placed at
11am by calling
(270) 874.2859**

GIFT CERTIFICATES AVAILABLE

— LUNCH SALADS —

BBQ CHICKEN SALAD 9.99

Romaine and arugula greens with tomato, onion, shredded cheddar cheese, boiled eggs, and croutons tossed in our homemade agave honey mustard and topped with crispy BBQ dipped chicken garnished with onion rings.

HARPER HOUSE Half 5.99 | Full 7.49

Carrots, Granny Smith apples, dried cranberries, and spiced pecans over fresh field greens tossed in our signature tomato bacon vinaigrette.
with chicken half 7.99 | full 11.49
with shrimp half 8.49 | full 11.99
with steak half 8.99 | full 12.49

ITALIAN SALAD Half 7.49 | Full 8.99

Tomato, red onion, and cucumber over field greens topped with prociutto and mozzarella and tossed in homemade pesto vinaigrette and served with ciabatta bread.
with chicken half 9.49 | full 11.99
with shrimp half 10.49 | full 13.49
with steak half 10.49 | full 13.99

TRADITIONAL CAESAR Half 5.99 | Full 7.49

Hearts of romaine with fresh Parmesan and croutons in our homemade Caesar dressing.
with chicken half 7.99 | full 11.49
with shrimp half 8.49 | full 11.99
with steak half 8.99 | full 12.49

Add a cup of soup 2.99

— **BLUE PLATE SPECIALS** —

A perfect midday portion.

MEAT LOAF 9.99

With homemade mashed potatoes, mushrooms and tomato gravy over Texas toast.

SHEPHERD'S PIE 10.99

Traditional Irish stew in a toasty bread bowl topped with mashed potatoes and melting cheddar cheese.

BBQ CHICKEN 9.99

A crispy breast of fried chicken dipped in house BBQ sauce served with mashed potatoes and creamy cole slaw.

CHICKEN POT PIE 10.99

Roasted chicken and winter vegetables baked in an herb cream sauce and topped with a flakey crust.

ALFREDO 9.99

Traditional Parmesan cream sauce and fresh seasonal vegetables.
add chicken 11.99 | shrimp 12.49 | steak 12.99

LUNCH MENU

WED-FRI

Open at 11am



— **APPETIZERS TO SHARE** —

WISCONSIN FRIED CHEESE CURDS

Lightly breaded and fried with homemade honey mustard dipping sauce. **5.99**

ASIAN LETTUCE CUPS

Beef stir fried with mushrooms, scallions, and crunchy water chestnuts in a soy thunder sauce with cool lettuce cups. **7.99**

CREAMY CRAB ARTICHOKE DIP

Blue crab and fresh roasted artichokes in a creamy dip served with homemade toast points. A house favorite! **9.99**

FRIED PICKLE COINS

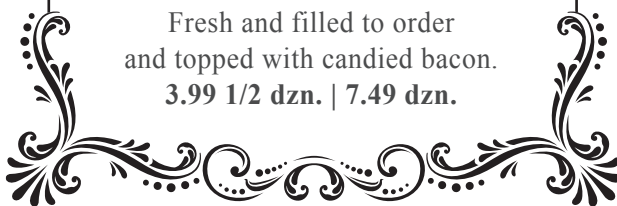
Crinkle cuts, lightly fried and served with creamy Buttermilk Ranch. **5.49**

CRAB CAKES

Two jumbo blue crab cakes with a side of our house aioli and lemon. **9.99**

DEVILED EGGS

Fresh and filled to order and topped with candied bacon. **3.99 1/2 dzn. | 7.49 dzn.**



— **DESSERTS** —

ASK YOUR SERVER FOR THIS WEEK'S FRESH SELECTION.

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 or more we add 18% gratuity.



— **LUNCH SANDWICHES** —

All sandwiches come with a side of fries unless otherwise specified.

JUSTA BURGER 9.99

Half pound house recipe burger with American cheese and shoestring fries. Served with lettuce, tomato, pickle, onion, and mayo on request.
add bacon, grilled onions, or sauteed mushrooms for 1.00 each

HOT TURKEY BACON SWISS 8.99

On toasted sourdough bread with lettuce, tomato, and a side of our homemade honey mustard.

CRAB CAKE SANDWICH 9.99

Lump blue crab cakes with our house mayo, lettuce, and tomato on a toasted bun.

SALMON BLT 9.99

Pan seared fresh salmon with house mayo, tomato, lettuce, and crispy bacon on sourdough toast.

HALF SANDWICH COMBINATIONS

Choose: Turkey bacon swiss, crab cake sandwich, or salmon BLT.
with one side 7.99 | with two sides 10.49

— **SIDES 2.99** —

MASHED POTATOES

MAPLE BACON BRUSSEL SPROUTS

CREAMY COLESLAW

APPLE SAUCE

FRENCH FRIES

SZECHUAN GREEN BEANS

ONION RINGS

TURNIP GREENS

HASH BROWN CASSEROLE

SMALL HARPER HOUSE SALAD

SMALL CAESAR SALAD

CUP OF SOUP

MACARONI & CHEESE (ADD 1.49)

VEGETABLE PLATE (3) 7.99

Pick your favorites.

SOUP & SALAD 5.99

Enjoy a cup of soup and a small version of our Harper House salad or Caesar salad.

— MARTINIS 8.00 —

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

OLIVER'S TWIST— Cognac, Citronge, pineapple juice, sprinkled with nutmeg

DRAGONFLY— Absolut Citron, Grand Marnier, Stirling's Ginger Liqueur, and fresh lime juice

ULTIMATE CHOCOLATE MARTINI— Stoli Vanilla, Godiva Liqueur and Bailey's

APPLE MARTINI DELUXE— Stoli Apple, Apple Schnapps, Midori, and pineapple juice

APPLE CRISP— Stoli Apple, Apple Pie Liqueur, Fireball Cinnamon Whiskey, and Bailey's with a sugar cinnamon rim

JAVA CREME— Van Gogh Double Espresso, Frangelico, and Stirling's Espresso Syrup

SAINT "G" JULEP— Bulleit Bourbon, St. Germaine Liqueur, fresh mint and lime

HUCK FINN— A refreshing twist on the classic lemon drop with Huckleberry Vodka

DOC HOLIDAY— Huckleberry vodka, fresh citrus juice and Hibiscus Nectar

DILLINGER— Beefeater Gin, Blue Curacao, TripleSec and a splash of cranberry

ORANGE CRUSH— Stoli Orange, Citronge, Peach Schnapps and orange juice

BENT MELON— Stoli Vanilla, Midori, orange juice and a splash of sour

JACK SPARROW— Barbancourt Rum, St. Germaine, pineapple, cranberry garnished with a hibiscus flower

PRICKLY PEAR— Absolut Pear, grapefruit, TripleSec, and a splash of fresh margarita mix with a salted rim

TROPICAL GETAWAY— Rogue Spiced Hazelnut Rum, Amaretto, cranberry & sour mix

EMERALD ISLE— Pyrat Rum, Grand Marnier, orange juice and sour mix

BLUEGRASS MANHATTAN— Maker's Mark, St. Germaine Liqueur, Vermouth, Bitters & lemon twist

SOUTHERN EXPOSURE— Southern Comfort, Berry vodka, Amaretto and citrus

CABLE CAR— Sailor Jerry Spiced Rum, orange curacao, fresh lime and orange juice with a cinnamon sugar rim

BLACK PEARL— Stoli Blackberry, Bailey's, Kahlua and Chambord

HARPER'S MARGARITA— Fresh squeezed citrus and Agave nectar, shaken with Gold Tequila



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— BOTTLED BEER —

FROZEN GLASS AVAILABLE

Bacardi Lemonade	4.5
Bass	5
BBC Nut Brown Ale	5
BBC Dark Star Porter	5
Boddington's Pub Ale	5
Blue Moon	4.5
Bud Light	3
Bud Light Lime	3
Bud Light Wheat	3
Corona	4.5
Coors Light	3
Dos Equis Amber	4.5
Dos Equis Lager	4.5
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
Pyramid Hefeweizen	4.5
Red Stripe	4.5
Sam Adams Boston Lager	4.5
Sam Adams Seasonal	4.5
Sam Adams Irish Red	5
Schlafly Bourbon Barrell Ale	4.5
Schlafly Kölsch	4.5
Schlafly Oatmeal Stout	4.5
Stella Artois	5
Woodchuck Cider	4.5

— RED WINE —

	GLASS	BOTTLE
Snap Dragon Red Blend	6	22
Apothic Red Blend	7	26
Double Decker Red Blend	8	30
Shiloh Road Cabernet	7	26
Casa La Postolle Cabernet	8	30
DeLyeth Cabernet	9	34
Coppola Black Claret	9	34
Mirassou Pinot Noir	6.5	24
Chalone Pinot Noir	7	26
Mark West Pinot Noir	7.5	28
Red Truck Merlot	6	22
Jade Mountain Merlot	8	30
Trumpeter Malbec	8	30
Shoo Fly Shiraz	7	26
7 Deadly Zins	9.5	36

— WHITE WINE —

	GLASS	BOTTLE
Snap Dragon Chardonnay	6	22
Creme De Lys Chardonnay	7	26
Fat Bastard Chardonnay	8	30
Bridlewood Chardonnay	9	34
Long Boat Sauvignon Blanc	7	26
Cupcake Sauvignon Blanc	8.5	32
Fontana Pinot Grigio	6.5	24
Caposaldo Pinot Grigio	8.5	32
Blossom Hill White Zin.	5	—
Beringer White Zin.	6	22
Snap Dragon Reisling	6	22
Dr. Loosen "L" Reisling	8	30

— CHAMPAGNE —

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

	GLASS	BOTTLE
Aria Brut Pinot Noir	6.5	24
Chandon Blanc De Noir	—	37
"J" Brut Cuvee	—	65
Moet Chandon Imperial	—	100

— PORT —

2oz pour

Fonseca 10yr.	11
Fonseca 20yr.	13
Graham's Six Grapes	9

— AFTER DINNER 8.00 —

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

— VODKA —

Absolut:	6
Citron Mango Pear	
Belvedere	8
Ciroc	8
Ciroc Red Berry	8
Grey Goose	7.5
Grey Goose L'orange	7.5
J.W. Sweet Tea	5.5
Ketel One	6
Polar Ice Huckleberry	6
Polar Ice Maple	5
Stolichnaya:	6
Apple Blackberry	
Blueberry Orange	
Razberi Vanilla	
Ulimat (by Patron)	10
Van Gogh Double Espresso	7

— BOURBON —

Baker's	9
Basil Hayden's	8.5
Booker's	12
Bulleit	6.5
George Dickel No. 12	6
Knob Creek	8
Maker's Mark	6
Maker's Mark No.46	7
Wild Turkey	5.5
Woodford Reserve	10
Willett Potstill Reserve	9
— RUM —	
Bacardi	5.5
Barbancourt (15 yr)	8
Capt. Morgan	5.5
Malibu	5.5
Myer's Dark	5.5
Pyrat-XO Reserve	9
Rogue Hazlenut	5.5
Sailor Jerry	6

— WHISKEY —

Canadian Club	
Crown Royal	
Jack Daniels	
Jim Beam	
Gentleman Jack	
Seagram's 7	
Seagram's VO	

— IRISH —

Bushmills	
Jameson's	
Red Breast	

— GIN —

Beefeater's	
Bombay Sapphire	
Citadel	
Hendrick's	
Tanqueray	

— SCOTCH —

6 SINGLE MALT	
7 Balvenie Double Wood (12yr)	12
6 Balvenie Single Barrel (15yr)	15
5 Glenlivet (12yr)	10
8 Glenmorangie (10yr)	10
6 Macallan (12yr)	12
6 BLENDED	
Dewars	7
6 J&B	7
7 Johnnie Walker Black Label	10
10 Johnnie Walker Red Label	7
— TEQUILA —	
5.5 Cuervo Gold	5
7 Milagro Silver	8
7 Patron Silver	9
7 Patron Anejo	12
8 Sauza Hornitos	7

— FRESH DINNER SALADS —

All dressings are made from scratch

THE HARPER HOUSE SALAD

Our signature salad of fresh field greens, carrots, granny smith apples, and spiced pecans tossed in our scratch made tomato bacon vinaigrette. **7.49**
add chicken 3.99 shrimp 4.99 or steak 5.49

WINTER ROCKET STEAK SALAD 

Marinated Hanger Steak over peppery arugula and romaine greens with bleu cheese crumbles, fresh figs, diced sweet potatoes, and toasted cashews, tossed in Agave Honey Mustard. **12.99**

ITALIAN PESTO SALAD

Fresh mozzarella, prosciutto, tomato, red onion, and cucumber over field greens with toasted ciabatta bread and pesto vinaigrette. **8.99**

TRADITIONAL CAESAR

Romaine hearts with fresh Parmesan and house croutons in scratch made Caesar dressing. **7.49**
add chicken 3.99 shrimp 4.99 or steak 5.49

— SIMPLE FARE —

JUSTA BURGER

House Recipe American Cheese Burger with shoestring french fries. Lettuce, Tomato, Pickle, and Onion upon request! **9.99**
add bacon, grilled onions, or sauteed mushrooms for 1.00 each

SHEPHERD'S PIE 

Traditional Irish stew served in a toasty bread bowl topped with Mashed Potatoes and melting cheddar cheese. **13.99**

CLASSIC CHICKEN POT PIE

Roasted chicken and winter vegetables baked in an herb cream sauce topped with a flakey brown crust. **11.49**

SOUTHERN STYLE MEATLOAF

A hearty portion of traditional Southern Style Meatloaf and mashed potatoes with a Tomato Mushroom Gravy served open faced over Texas toast. **13.49**

KENTUCKY HOT BROWN

The real deal! Oven roasted turkey breast, roasted tomato, and two slices of bacon over toasted sourdough topped with creamy cheese sauce. **10.99**

— SIDE SELECTIONS 2.99 —

SMASHED POTATOES

HAND BREADED ONION RINGS

FRESH COLESLAW

SCRATCH APPLE SAUCE

CHEDDAR CHEESE GRITS

SZECHUAN GREEN BEANS

SWEET POTATO HASH

MAPLE BACON BRUSSEL SPROUTS

FRENCH FRIES

TURNIP GREENS

CREAMED CABBAGE

HASH BROWN CASSEROLE

MACARONI & CHEESE **3.49**

— CREATE A VEGETABLE PLATE —

(3) **7.99** Mac & Cheese add **1.49**

 Harper House Recommendation



— APPETIZERS —

ASIAN LETTUCE CUPS

Stir fried beef, pork, mushrooms, water chestnuts, and scallions in a soy thunder sauce. Served with cool lettuce cups. **7.99**

BLUE CRAB ARTICHOKE DIP 

Blue crab claw meat and fresh roasted artichokes in a rich and creamy dipping sauce with crispy house toast points. A house favorite! **9.99**

MARYLAND STYLE CRAB CAKE

Two pan fried, panko crusted lump blue crab cakes served with a side of fresh fig aioli. **9.99**

DILL PICKLE COINS

Crispy crinkle cut pickles lightly fried and served with a side of Buttermilk Ranch. **5.49**

WHISKEY SHRIMP 

Shrimp sauteed in a whiskey cream sauce served on fried polenta cakes. **9.99**

WISCONSIN FRIED CHEESE CURDS

An addictive snack of lightly battered and golden fried "fresh from the farm" Creamy Cheese Curds, served with our house agave honey mustard dressing. **7.99**

DEVEILED EGGS

Fresh and filled to order and topped with candied bacon. **4.49 1/2 dzn. | 7.99 dzn.**

SEARED SCALLOPS

Served with creamed cabbage, crispy noodles, and chipotle orange sauce. **9.99**

BACON WRAPPED FIGS

Fresh figs stuffed with bleu cheese and wrapped in crisp bacon. **7.49**

— KIDS MENU 4.99 —

Includes drink & choice of apple sauce or french fries

OCTOPUS HOT DOG

CHICKEN LITTLES

BOWL OF WORMS

PB & J HEART

GRILLED CHEESE COWBOY OR COWGIRL

— SPECIALITIES —

Add small House Salad, Caesar or Cup of Soup **2.99**

BEEF SHORT RIBS 

Tender, slow cooked beef short ribs and winter root vegetables served over wild mushroom truffle polenta and smothered in beef gravy. **19.99**

BONE IN PORK CHOP

Roasted 14 oz. chop marinated in adobo sauce served with a side of creamed cabbage and sweet potato hash. **16.99**

ST. BENEDICTINE SCALLOPS 

Seared scallops and fresh ricotta potato gnocchi in a creamy tomato brandy sauce. **21.99**

YELLOW CORN CRUSTED TILAPIA

Corn meal dusted and pan fried with rice, szechuan green beans, and a chili plum sauce. **16.49**

CRISPY BBQ DIPPED CHICKEN 

Golden fried chicken breast dipped in house BBQ sauce and served with turnip greens and mac & cheese. **14.99**

FETTUCINI ALFREDO

Rich Parmesan cream sauce and fresh seasonal vegetables. **11.49**
add chicken 3.99 shrimp 4.99 or steak 5.49

LOW COUNTRY SHRIMP & GRITS

Shrimp sauteed in a lemon garlic gravy with bacon, mushrooms, and scallions over cheddar cheese grits. **15.49**

— THE GRILL —

RIBEYE

12 oz. hand cut ribeye finished with roasted garlic butter sauce served with hand breaded onion rings, and creamy hash brown casserole. **18.99**

MAIN STREET RIBS

Tender pork ribs smothered in house BBQ sauce with french fries and creamy coleslaw. **14.49 half rack | 21.99 full rack**

FILET MIGNON 

7 oz. hand cut beef tenderloin with a sundried tomato and mushroom gravy. Served with green beans and smashed potatoes. **22.99**

FRESH SALMON

With lemon caper sauce, sweet potato hash, and maple bacon brussel sprouts. **18.99**



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