

HARPER'S TAVERN

CASUAL DINING AT ITS FINEST • ESTABLISHED IN 1804

For over two hundred years, Harper's Tavern has stood at the intersection of present-day Route 934 and Old Jonestown Road, near the confluence of the Swatara & Indiantown Creeks. Early on, the tavern provided weary travelers with a place to spend the night and enjoy a hearty meal, as well as a strong drink. In more recent times, it has become known as a fine eating establishment, catering to people from the Harrisburg/Lebanon area and all points beyond. The tavern and the area surrounding it both have a long and interesting history, one that begins as early as the 1740's.

Adam Harper was one of the first people to settle in Hanover Township, in the northern tier of what was then Lancaster County, just a few miles south of Blue Mountain. At the age of 21, he came to Philadelphia in 1743 as an immigrant from Frankfurt, Germany. He was one of the 81 adult males on the vessel, "Phoenix" who signed the required oath of allegiance to George II. Adam purchased land at the junction of the Swatara and Indiantown Creeks in 1761, and the plantation became known as the "Harper Homestead". He and his wife, Catherina, raised 10 children and eventually sold 100 acres of the original property.

The first tavern on this spot was built as early as 1730- it was built by Adam "Squire" Reed, the local dignitary. One early account says the tavern was built near an Indian Village and was "surrounded by wigwams". Squire Reed's house, located about half mile from the tavern, was referred to as Fort Reed, according to a noted historical marker along Rt. 22. The "fort" saved many local farmers from the Indians.

The dimensions of John Harper's (Adam's son) original building, circa 1804 comprised the present bar area and the one dining hall with it's fireplaces, informally known as *The Library*. The two doors at the front of the building provided entrance for men to the bar, and the women to the dining room, or lounge.

Continuing its legacy, Harper's Tavern is currently locally owned & operated by Joey Straw, since 2004. It operates as a full-service bar and casual fine restaurant.

Harper's Tavern offers wonderful daily lunch and dinner specials. Enjoy Prime Rib and a feature seafood entree every Friday and Saturday. For dessert lovers, we offer a delicious selection, including Joey's famous homemade peanut butter silk pie.

Our dining rooms can comfortably accomodate up to 110 guests. The entire premise is a non-smoking facility, however, smoking is permitted outside. Our Williamsburg Room, located upstairs, can accomodate private parties of up to 45 guests. We are a great place for Holiday parties, bridal/baby showers, birthday/anniversary parties, etc.....

Harper's is also available to serve groups for funeral wakes. The menu for private parties can be ordered at the time of reservation. Our buffet menus offer a wide range of dining options. The full menu can be found at our website **Harperstavern.com**

SMALL PLATES

SWATTY FRIES 11

Bacon, Green Pepper, Tomato, Onion, Jalepenos,
Cheddar Jack Cheese, Texas Petal Sauce

NO SUBSTITUTIONS PLEASE

BUFFALO SHRIMP (4) 10

Bleu cheese and celery

MOZZARELLA STICKS (4) 8

Marinara dipping sauce

BEER BATTERED ONION RINGS 9

Texas petal dipping sauce

BARBEQUE PORK FRIES 12

Fresh cut fries, pulled pork, house made BBQ sauce,
cheddar jack cheese

CRISPY CHEESE PIZZA 12

Additional Chef's choice toppings 1.5 extra

APPETIZERS

*BACON WRAPPED SCALLOPS 17

Honey mustard dipping sauce

*HARPERS WINGS 9/18

1/2 Dozen or full; Tossed in your choice of
either Hot, Mild, BBQ or Honey Mustard

*POUND OF LITTLENECK CLAMS 15

Sauteed in a white wine, garlic & lemon sauce
served with melted butter

*BUFFALO CAULIFLOWER 12
w/ dill pickle aioli

*SHRIMP COCKTAIL 15

Chilled with, cocktail sauce, lemon

*CRABBY PRETZEL TWIST 17
w/remoulade sauce

SOUPS

SOUP DU JOUR (Cup or Bowl) 8-9

SEAFOOD SOUPS/CHOWDER 10-12
Upon Availability

FRENCH ONION CROCK 10

Classic onion soup topped with melted provolone

As of march 18th 2026 a 3% sur charge will be applied to

credit card payments to cover processing costs.

this fee does not apply to debit or cash payments

Thank you for your understanding~~Joey

*CONSUMER ADVISORY:
Consumption of raw or undercooked meats,
poultry, seafood, shellfish, or eggs may increase
your risk of food borne illness.

****FOR OUR CUSTOMERS THAT REQUIRE SEPARATE CHECKS, IN PARTIES OF 6
OR MORE, PLEASE USE OUR ATM TO PAY CASH SO THAT WE CAN BETTER
SERVE YOU. THANKYOU!**

LIGHT FARE

SERVED WITH 2 SIDES, DINNER ROLLS & BUTTER

*SINGLE CRABCAKE	26
Broiled in butter and old bay	
*SINGLE CHICKEN BREAST	17
Grilled to perfection	
*SINGLE FRIED HADDOCK FILET	18

SALADS

*PITTSBURGH STEAK SALAD	18
	16
*PITTSBURGH GRILLED CHICKEN SALAD	
*GRILLED CHICKEN CAESAR SALAD	17
*NEW ORLEANS SHRIMP SALAD	17
*CHEF SALAD	16
*TUNA CHEF SALAD	17
	21
*BLACKENED TUNA STEAK SALAD	
*BLACKENED SALMON CAESAR	24

DRESSINGS

House Raspberry Walnut Vinaigrette • Ranch • Italian •
Thousand Island Honey Mustard • Oil & Vinegar • Bleu Cheese

SIDES

APPLE SAUCE	3
COLE SLAW	3
VEGETABLE DU JOUR	4
WILD RICE	4
FRESH GARDEN SALAD	4
FRESH CUT FRIES	5
~Below add \$2 Upcharge~	
CAESAR SIDE	6
BEER BATTERED ONION RINGS	6
SWEET POTATO FRIES	6

SWEETS

CARROT CAKE	8
PEANUT BUTTER SILK PIE	9
CHEESECAKE	8
Blueberries or Cherries add \$1	
TRIPLE CHOCOLATE CAKE	8
VANILLA ICE CREAM	6
CARAMEL SUNDAE	7
CHOCOLATE SUNDAE	7



HARPER'S ENTRÉES

CHOICE OF TWO SIDES

STEAKS & CHOPS

*14 oz BONE -in-RIB EYE	49
*16 oz NEW YORK STRIP	44
*8 oz FILET MIGNON	49
*8 oz NEW YORK STRIP & SEA Choice of: Jumbo lump Crab Cake, seared Scallops, o r 5 sauteed Shrimp	47
*14 oz CHOPPED SIRLOIN Served with mushroom gravy	22
*BONE-IN 1 1/4" THICK CUT PORKCHOP	24
*HARPER'S BABY BACK RIBS Slow cooked, Smothered in BBQ Sauce	26
* 8 oz NEW YORK STRIP MEDALLION Applewood Bacon Horseradish Cream Sauce	29
* BLACK & BLEU FLAT IRON	32

HARPER'S PRIME RIB

Available Friday & Saturday evenings

starting at 4:00

12 oz QUEEN/39 16 oz KING/49

Prepared in Au jus

SEASONINGS

BLACK & BLEU	2
BLACKENED	1
SAUTEED MUSHROOMS	2
SAUTEED ONIONS	2

STEAK DONENESS CHART

HOW DO YOU WANT YOUR STEAK?

RARE
red, cool center

MEDIUM RARE
red, warm center

MEDIUM
pink, hot center

MEDIUM WELL
slightly pink, hot center

WELL
no pink, hot center

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SEAFOOD

CHOICE OF TWO SIDES

*SAUTEED FRESH SEA SCALLOPS	36
Garlic & Wine butter sauce, finished with fresh lemon	
*FLOUNDER	24
Broiled in butter and old bay	
* FRESH ATLANTIC SALMON	28
Broiled in butter and old bay	
*STUFFED FLOUNDER	35
Stuffed with Joey's crabcake - broiled in butter and seasoned with old bay	
*HOMEMADE JUMBO LUMP CRABCAKES	42
Joey's secret recipe, broiled in butter and old bay	
* JUMBO FANTAILED FRIED SHRIMP (8)	24
* FRIED HADDOCK	27
* CRABCAKE AND SHRIMP	35
Broiled in butter and old bay	
* STUFFED PORTOBELLO	29
Stuffed with Crabmeat and topped with Cheddar Jack Cheese	
* GRILLED YELLOWFIN TUNA	25
* 10/12 oz Cold Water Lobster	MP
Available Plain or Stuffed with Crabmeat	

PASTA

ALL DISHES SERVED WITH
LINGUINE AND SIDE SALAD

* SHRIMP & SCALLOP SCAMPI	32
Garlic, wine and butter sauce	
* CHICKEN & BROCCOLI ALFREDO	29
* VEAL PARMIGIANA w/Linguini OR	28
* CHICKEN PARMIGIANA w/Linguini	25
Hand breaded, Marinara Sauce and topped with melted Provolone cheese, Garlic Bread	
* KARL'S CRAB SCAMPI	25
Crabmeat, lemon, butter and garlic wine sauce, topped with fresh basil	
* LINGUINE WITH CLAMS	25
White wine clam sauce	
* WIENER SCHNITZEL	28
Hand breaded tenderized veal over Cavatelli Pasta	
Add Mushroom Gravy for \$2.25	

SIDES

APPLE SAUCE	3
COLE SLAW	3
VEGETABLE OF THE DAY	4
WILD RICE	4
FRESH GARDEN SALAD	4
(Fresh Spring Mix, Iceberg, Carrots, Cucumbers, Tomato, Croutons)	
FRESH CUT FRIES	5
CAESAR SIDE SALAD \$2 Upcharge	6
ONION RINGS \$2 Upcharge	6
SWEET POTATO FRIES \$2 Upcharge	6

HARPER'S SURF & TURF

Market Price

GRILLED 7oz FILET MIGNON
AND 10/12 oz. COLD WATER

LOBSTER TAIL

(AVAILABLE STUFFED W/CRABMEAT)



HARPER'S LUNCH

ALL LUNCH ITEMS ALWAYS AVAILABLE EXCEPT WHERE NOTED

PLEASE NO SUBSTITUTIONS OR EXCLUSIONS

SANDWICHES

SERVED WITH CHIPS & PICKLE

*GRILLED BEEF TENDERLOIN 17
Sautéed Mushroom, Onion & Pepper add 75¢ each
Melted Cheese of your choice add 50¢

*JUMBO LUMP CRAB CAKE 20
13

*GRILLED CHICKEN BREAST

BELL & EVANS ALL NATURAL

BACON, LETTUCE & TOMATO 10

HOT HAM & AMERICAN CHEESE 10

Served on a Fresh Kaiser Roll 13

TUNA SALAD 15

*BARBEQUE CHICKEN 15

BELL & EVANS ALL NATURAL

Cheddar Jack Cheese & Bacon with side of Ranch

*YUENGLING LAGER HADDOCK 14

GRILLED CHEESE 7

TURKEY BLT 13

CLASSIC TUNA MELT ON RYE 14
Served hot with Sautéed Onions & Swiss cheese

WRAPS

SERVED WITH CHIPS & PICKLE

LETTUCE, TOMATO & MAYO

TURKEY & PROVOLONE 13

TUNA & SWISS 14

HAM & SWISS 13

CHEESEBURGER 16

CLASSICS

PRIME RIB FRENCH DIP 19

Served with Melted Provolone Cheese & Au Jus

YUENGLING LAGER FISH & FRIES 13

CHICKEN TENDERS & FRIES 14

BELL & EVANS ALL NATURAL

GRILLED SPECIALS

Not Available Friday & Saturday After 5pm

RACHEL 15

Turkey, Swiss cheese, Sauerkraut &
Thousand Island dressing served on Rye Bread

REUBEN 15

Corned Beef, Swiss cheese, Sauerkraut &

ADD FRESH CUT FRIES FOR \$5
FRESH DUG LOCAL POTATOES

OR ONION RINGS FOR \$6

1/2 LB. Angus

Reserve Burgers

SERVED WITH CHIPS & PICKLES

*CHEESEBURGER 15

*HOLLYWOOD CHEESEBURGER 16

Lettuce, Tomato, Onion, Mayo & Green Pepper

*BLACK & BLEU BURGER 16

Spicy With Bleu Cheese Crumbles

*BACON CHEESEBURGER 17

3 Pieces Apple Wood Smoked Bacon

* HOLLYWOOD BACON CHEESEBURGER 18

1 Lettuce, Tomato, Onion, Mayo & Green Pepper

*PORTOBELLO CHEESEBURGER 18

PORTOBELLO WITH CHEESE MINUS MEAT 12

VEGGIE BURGER 12

Spring Mix & Tomato

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