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

SALADS

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

DRESSINGS

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



SIDES

POTATO OF THE DAY	5
APPLE SAUCE	3
COLE SLAW	3
VEGETABLE DU JOUR	4
WILD RICE	4
FRESH CUT FRIES	5

ADD $3 FOR SIDES BELOW WITH ENTREE

Caesar Salad	6
Fresh Garden Salad (spring mix,iceburg lettuce, cucumber, carrots & tomato	6
BEER BATTERED ONION RINGS	6
SWEET POTATO FRIES	6

SWEETS

CARROT CAKE	8
PEANUT BUTTER SILK PIE	9
CHEESECAKE Blueberries or Cherries add $1 T	8
RIPLE 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 1¼" 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

ALL CHICKEN BREASTS ENTREES ARE
BELL AND EVANS ALL NATURAL CHICKEN

HARPER'S SURF & TURF
Market Price
GRILLED 7oz FILET MIGNON
AND 10/12 oz. COLD WATER
LOBSTER TAIL
(AVAILABLE STUFFED W/CRABMEAT

PASTA

ALL DISHES SERVED WITH
LINGUINE AND ONE SIDE

* 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

POTATO OF THE DAY 5
APPLE SAUCE 3
COLE SLAW 3
VEGETABLE OF THE DAY 4
WILD RICE 4
FRESH CUT FRIES 5

ADD $3 FOR SIDES BELOW WITH ENTREE

CAESAR SALAD 6
FRESH GARDEN SALAD 6
(spring mix, iceburg, lettuce, tomato, cucumber,carrots
BEER BATTERED ONION RINGS 6
SWEET POTATO FRIES 6



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
Sauteed Mushroom, Onion & Pepper add 75¢ each
Melted Cheese of your choice add 50¢

*JUMBO LUMP CRAB CAKE 20

*GRILLED CHICKEN BREAST 13
BELL & EVANS ALL NATURAL

BACON, LETTUCE & TOMATO 10

HOT HAM & AMERICAN CHEESE 10
Served on a Fresh Kaiser Roll

TUNA SALAD 13

*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 Sauteed 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 &
Thousand Island dressing served on Rye Bread

ADD FRESH CUT FRIES FOR $5

FRESH DUG LOCAL POTATOES

OR ONION RINGS FOR $6

½ 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
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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