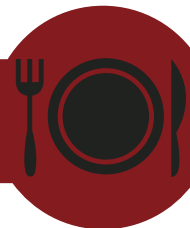




HARVARD CLUB OF BOSTON

Grill Bar Dinner Menu

Back Bay Clubhouse - 374 Commonwealth Ave



Starters

New England Clam Chowder 7/8
Yukon Gold Potatoes, Smoked Bacon,
Onions, Clams

Maine Lobster Bisque 8/9
Chopped Lobster

Stewed Blue Hill Bay Mussels 12
Saffron Marinara, Fennel,
Grilled Baguette

Confit Chicken Wings 9
Asian Barbecue Sauce,
Toasted Sesame and Scallions

Wagu Beef Street Dogs 10
Bacon Wrapped Wagu Hot Dog,
Apple Slaw, Pickled Jalapenos

Lump Crab Cakes 14
Smoked Tomato Aioli

Sweet Fennel Sausage Flat Bread 12
Escarole, Roasted Tomato and
Calabro Whole Milk Ricotta

Warm Cumin Roasted Olives 7
Hummus and Grilled Naan

Locally Sourced Charcuterie 17
California Mustard, Crostini, House
Cured Pickles, Whipped Rilette

Salads

* Caesar Salad 9
Hearts of Romaine Lettuce,
Garlic Croutons, White Anchovies,
Grana Padano Parmesan Cheese,
Caesar Dressing

Artisan Lettuce 9
English Cucumber, Heirloom Tomato,
Radish and Champagne Vinaigrette

Maine Lobster Cobb Salad 23
Boston Lettuce, Avocado, Smoked
Bacon, Egg and Local Blue Cheese

Slow Roasted Red Beet Salad 9
Fromage Blanc, Maple Emulsion,
Pancetta Crisps, Baby Kale

Sandwiches

Served with Choice of French Fries,
House Made Chips, Salad or Fruit

New England Lobster Roll 20
Lobster Salad, Lettuce,
Grilled Brioche Bun

Turkey Club 13
Multi Grain Bread, Applewood Smoked
Bacon, Cranberry Mayonnaise,
Pepper Jack Cheese

* Prime Burger 13
Vermont Cheddar, Lettuce, Tomato,
Brioche Bun

*Harvard Club Prime Burger 16
Apple Smoked Bacon, Aged Cheddar
Cheese, Sweet onion, Fried Farm Egg,
Truffle Mayonnaise

Grilled Organic Chicken Panini 14
Asiago Bread, Basil Pistou, Tomatoes
and Baby Arugula

Entrees

Cavatelli Bolognese 16
Fresh Pasta, Beef Short Rib, Veal, Pork
and Aged Parmesan

Braised Chicken Thighs 17
Yukon Gold Whipped Potato, Wild
Mushrooms, Sautéed Spinach

Pan Seared Skuna Bay Salmon 26
Creamy Stone Ground Grits, Tapenade,
Roasted Red Peppers, Capers

Grilled Block Island Swordfish Steak 28
Saffron Risotto, Linguica and Baby Clams

Cider Braised Berkshire Pork Shank 22
Roasted Root Vegetables and Creamy
Polenta, Cranberry Gastrique

Grilled Brandt New York Sirloin Steak 30
Smokey Red Bliss Potatoes, Fried
Shishito Peppers, Bordelaise Sauce

Vegan Lasagna 13
Layers of Vegetables, Tofu, Basil,
Roasted Garlic, Pomodoro Sauce

Chefs Healthy Feature A.Q.
Under 500 Calories
Gluten Free Menu Available

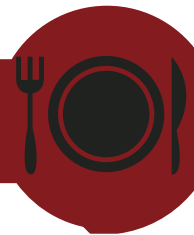
Prices subject to a 17% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees. Before placing your order, please inform your server if you have a food allergy. * Consuming raw, undercooked, meats, poultry, fish, shellfish, & eggs may increase your risk of a foodborne illness.



HARVARD CLUB OF BOSTON

Grill Bar Lunch Menu

Back Bay Clubhouse - 374 Commonwealth Ave



Starters

New England Clam Chowder 7/8

Yukon Gold Potatoes, Smoked Bacon, Onions, Clams

Maine Lobster Bisque 8/9

Chopped Lobster

Confit Chicken Wings 9

Asian Barbecue Sauce, Toasted Sesame and Scallions

Wagu Beef Street Dogs 10

Bacon Wrapped Wagu Hot Dog, Apple Slaw, Pickled Jalapenos

Lump Crab Cakes 14

Smoked Tomato Aioli

Sweet Fennel Sausage Flat Bread 12

Escarole, Roasted Tomato and Calabro Whole Milk Ricotta

Warm Cumin Roasted Olives 7

Hummus and Grilled Naan

Locally Sourced Charcuterie 17

California Mustard, Crostini, House Cured Pickles, Whipped Rilette

Salads

* Caesar Salad and Organic

Chicken Breast 15

Hearts of Romaine Lettuce, Garlic Crou- tons, White Anchovies, Grana Padano Parmesan Cheese, Caesar Dressing

Artisan Lettuce and

Grilled Salmon Fillet 17

English Cucumber, Heirloom Tomato, Radish and Champagne Vinaigrette

Maine Lobster Cobb Salad 23

Boston Lettuce, Avocado, Smoked Bacon, Egg and Local Blue Cheese

Slow Roasted Red Beet Salad 9

Fromage Blanc, Maple Emulsion, Pancetta Crisps, Baby Kale

Sandwiches

Served with choice of French Fries, House Made Chips, Salad or Fruit

Turkey Club 13

Multi Grain Bread, Applewood Smoked Bacon, Cranberry Mayonnaise, Pepper Jack Cheese

BLT 7

Smoked Bacon, Lettuce, Tomato, and Mayonnaise, Grilled Multi Grain Bread

Tuna Melt 9

American Cheese, Tomato, Grilled Asiago Bread

Half Sandwich and Cup of Soup 12

Choose from the Sandwiches Above

Club Favorites

Served with Choice of French Fries, House Made Chips, Salad or Fruit

New England Lobster Roll 20

Lobster Salad, Lettuce, Grilled Brioche Bun

* Prime Burger 13

Vermont Cheddar, Lettuce, Tomato, Brioche Bun

*Harvard Club Prime Burger 16

Apple Smoked Bacon, Aged Cheddar, Sweet Onion, Fried Farm Egg, Truffle Mayo

Grilled Organic Chicken Panini 14

Asiago Bread, Basil Pistou, Tomatoe, Baby Arugula

Turkey Rueben Sandwich 12

Sliced Turkey, Swiss Cheese, and 1000 Island on Rye Bread

Entrees

Cavatelli Bolognese 16

Fresh Pasta, Beef Short Rib, Veal, Pork and Aged Parmesean

Pan Seared Skuna Bay Salmon 25

Creamy Stone Ground Grits, Tapenade, Roasted Red Peppers, Capers

Stewed Blue Hill Bay Mussels 12

Saffron Marinara, Fennel, Grilled Baguette

Vegan Vegetarian Lasagna 13

Layers of Vegetables, Tofu, Basil, Roasted Garlic, Pomodoro Sauce

Chefs Healthy Feature A.Q.

Under 500 Calories*

Gluten Free Menu Available

Prices subject to a 17% Club Charge and 7% Meals Tax. Any fee or charge imposed by the Harvard Club for meal or beverage service, private functions or use of the Club's facilities, including the Club charge, pays for regular maintenance and restoration of the Club and other costs incurred by the Club. No Fee or Charge added to your statement for meal or beverage service, private functions or use of the Club's facilities is a tip, gratuity or service charge for the Club's wait staff, service bartenders or service employees. Before placing your order, please inform your server if you have a food allergy. * Consuming raw, undercooked, meats, poultry, fish, shellfish, & eggs may increase your risk of a foodborne illness.



HARVARD CLUB OF BOSTON

Harvard Club: Wine List

Back Bay Clubhouse - 374 Commonwealth Ave



	Glass	Bottle
Sparkling Wine		
Adriano Adami "Garbel" Brut, Prosecco, NV	9	39
Taittinger Brut "La Francaise," Champagne NV		65
Louis Roederer "Brut Premier," Champagne NV		
Veuve Clicquot Rose, Champagne, NV		85
Light, Crisp and Fresh White Wines		
Domaine de la Pepiere, Muscadet, Loire Valley, 2014	9	
Burgans Albarino, Rias Baixas, 2013	10	
Feudi di San Gregorio, Falanghina "Sannio," 2013		
Pinot Grigio/Pinot Gris		
DiPinti, Trentino, 2013	9	35
Santa Margherita, Valdadige, 2014		
Trimbach "Classic," Alsace, 2012	12	45
Riesling		
Hugel, Alsace, 2013		39
Gunderloch "Jean Baptiste" Kabinett, Rheinhessen, 2012	11	42
Sauvignon Blanc		
Neil Ellis "Sincerely," Western Cape, 2014	10	39
Peter Yealands, Marlborough, 2014	11	42
Domaine Fournier Sancerre, Loire Valley, 2014	12.50	45
Cloudy Bay, Marlborough, 2014		59
Chardonnay		
Hess "Select," Monterey, 2013	10	39
Simmonet-Febvre Chablis, Burgundy, 2013		38
Sonoma-Cutrer "Russian River Ranches," Sonoma, 2013	12.50	45
J.J. Vincent Pouilly-Fuisse "Marie Antoinette," Burgundy, 2013		52
Patz & Hall, Sonoma Coast, 2013		59
Cakebread Cellars, Napa Valley, 2013		75
Rose		
Chapoutier "Belleruche" Cotes du Rhone, Rhone Valley, 2014	8	30
Pinot Noir		
DiPinti, Trentino, 2013	9	35
DeLoach, Russian River, 2012	12.50	45
Meiomi, California, 2012		
Elk Cove, Willamette Valley, 2013		55
Joseph Phelps "Freestone," Pinot Noir, 2012		65
Chianti Classico		
Marchese Antinori Riserva, 2010		49
Rhone Valley		
Famille Perrin Cotes du Rhone "Reserve," 2012	8	30
Feraud-Brunel, Chateauneuf du Pape, 2012		65
Shiraz		
Peter Lehmann "Portrait," Barossa Valley, 2012	9	35
Malbec		
Crios, Mendoza, 2014	11	42
Merlot		
Buena Vista, Sonoma, 2010	10	39
Stags' Leap Winery, Napa, 2012		55
Cabernet Sauvignon		
McManis Family Vineyards, California	9	35
Felino by Paul Hobbs, Mendoza, 2013	11	42
Buehler, Napa Valley, 2013		55
Jordan, Sonoma, 2013		75
Chimney Rock, Stags Leap, 2012		85