

VERITAS

STARTERS

HCB LOBSTER BISQUE 15
Finished with Sherry

NEW ENGLAND CLAM CHOWDER 11

WARM TOMATO SOUP *vegan, gf* 11
Coconut Cream & Fresh Basil

VERITAS FARM SALAD *vegan, gf* 11
Local Mixed Greens, Heirloom Tomatoes
Cucumbers, Watermelon Radish,
Champagne Vinaigrette

CRIMSON CAESAR SALAD 12
Grana Padano Cheese, Herbed Croutons,
White Anchovies, Classic Caesar Dressing

CREATE AN ENTRÉE SALAD:

Bell & Evans Chicken Breast *gf* 9
Grilled Shrimp *gf* 11
*Grilled Bay of Fundy Salmon *gf* 15
Fresh Shucked Lobster Salad *gf* 28

SHARED

SALT ROASTED BEETS *v*
Ripe Avocado, Fresh Orange, Baby Arugula,
English Radish, Honey – Yogurt Sauce
15

***STEAK TARTARE**
Center Cut Filet Mignon
Toasted French Bread, Dijon Mustard Aioli,
Quail Yolk, Red Onion, Capers
Cornichons and Fresh Herbs
18

KOREAN FRIED CAULIFLOWER *v*
Korean Barbecue Sauce, Sriracha Aioli,
Green Onions
15

ASIAN PORK RIBS
Garlic and Hoisin Glaze,
Daikon Radish and Green Onion Slaw,
Toasted Ginger & Sesame Seeds
19

CREAMY BURRATA *v*
Roasted Grapes, Pickled Onion,
Arugula, Balsamic and Olive Compote,
Crostini
16

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

Prices subject to a 20% 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.

VERITAS

CHEFS ENTRÉES

- *CENTER CUT FILET MIGNON** *gf* 48
Yukon Gold Potatoes, Roasted Baby Carrots, Great Hill Blue Cheese & Caramelized Onion Crust, Port Wine Demi
- *GRILLED BAY OF FUNDY SALMON** *gf* 28
Creamy Risotto, Heirloom Tomatoes, Baby Arugula, Basil Vinaigrette
- *MARINATED DELMONICO STEAK** *gf* 45
Thick Cut 14oz Ribeye, Dauphinoise Potatoes, Grilled Asparagus, House Made Steak Sauce
- CHARRED BEEF SHORT RIB** *gf* 34
Hot Honey Glaze, Whipped Parsnips, Baby Kale, Cipollini Onions, Ginger and Toasted Sesame
- GRILLED SWORDFISH** 34
Fresh Couscous Tabbouleh, Basil Pistou, Watercress and Citrus Salad, Champagne Vinaigrette
- RICOTTA FILLED SACCHETTI PURSE** *v* 26
Roasted Garlic Cream Sauce, Sun Dried Tomatoes, Baby Spinach, Asparagus, Sweet Onions
- OVEN ROASTED CHICKEN BREAST** 28
Whipped Yukon Potatoes, Garlic Spinach, Wild Mushroom Demi Sauce
- SUNFLOWER SEED RISOTTO** *vegan, gf* 24
Grilled Artichokes, English Peas, Roasted Mushrooms, Port Wine Reduction
- BLACK BEAN & QUINOA BURGER** *gf* 16
Topped with Piquillo Pepper and Almond Romesco, Black Olive Aioli, Grilled Brioche Bun
- MAINE STYLE LOBSTER ROLL** 36
Buttered Brioche Bun topped with Freshly Shucked Chilled Lobster tossed in Aioli
- *VERITAS PRIME BURGER** 18
Topped with Vermont Cheddar Cheese, Shallots, Steak Sauce, Grilled Brioche Bun

*All sandwiches are served with your choice of:
French Fries, Truffle Fries, Cape Cod Chips,
Side Salad or Fruit Cup*

The culinary team at the Harvard Club of Boston offers a seasonal menu that reflects the innovation of contemporary cooking, combined with great respect for culinary traditions, sourcing local product and utilizing the bounty from coastal waters are the inspiration for the dishes on the menu.

Dean Moore - Executive Chef

Adam Burnham - Chef de Cuisine